



CAPTAIN BILL'S

LONG ISLAND RESTAURANT WEEK

SUNDAY, OCTOBER 27TH - SUNDAY, NOVEMBER 3RD

2 - COURSE LUNCH - \$24/\$24.72 CC

NOT AVAILABLE ON SUNDAYS. We will be having regular Sunday Brunch then LIRW dinner at 4pm

1ST COURSE

Baked Stuffed Clams

minced clams, bacon, garlic, parmesan

Fried Calamari

cherry peppers, marinara

PEI Mussels

toasted breadcrumbs, white wine, garlic and herbs

Soup of the Day

Mixed Greens Garden Salad ^{GF} ^V

creamy garlic dressing

New England Clam Chowder

2ND COURSE

Fried Flounder Sandwich

tartar, lettuce, tomato, and pickles served with fries

*Black Angus Burger

cheddar, bacon, and crispy onions served with fries

Vegetable Caprese Sandwich ^V

fresh mozzarella, basil, and aioli on ciabatta served with fries

Grilled Atlantic Salmon ^{GF}

shiitake mushroom, tamari ginger sauce served with potato and vegetable

Chicken Milanese

breaded chicken, burrata, with tricolor tomatoes, arugula, basil pesto

NO SUBSTITUTIONS PLEASE

^{GF} = Gluten Free ^V = Vegetarian

Tax and Gratuity Not Included • Menu Subject to Change without Notice

** Menu pricing shows cash price first and credit card price second. Itemized receipt will show cash price with credit card total on bottom.

*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions *Cooked to your liking Before placing your order, please inform your server if a person in your party has a food allergy.

122 OCEAN AVE,
BAY SHORE, NY 11706

  /CAPTAINBILLSBAYSHORE
WWW.CAPTAINBILLS.COM



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LONG ISLAND RESTAURANT WEEK

SUNDAY, OCTOBER 27TH - SUNDAY, NOVEMBER 3RD

3 - COURSES - \$46/47.38 CC

On Saturday, LIRW dinner menu will be offered all night.

APPETIZERS

New England Clam Chowder

Fried Calamari

Cherry Peppers, Marinara

Baked Stuffed Clams

Minced Clams, Herbs, Garlic,
Pecorino Romano Cheese

PEI Mussels

Roast Garlic Herb Broth and Toasted Breadcrumbs

Arugula Salad (GF) (V)

Parmesan, Pine Nuts, Cherry Tomatoes, Vinaigrette

Jumbo Shrimp Cocktail (GF)

(add \$8.00)

ENTRÉES

***Seared Tuna** (GF)

Shiitake Mushrooms, Tamari, Wasabi

Cedar Planked Salmon

Dijon Mustard Glaze, Dill Sauce

Broiled Seafood Platter

Scallops, Shrimp, Flounder, Baked Clam
(add \$4.00)

Horseradish Crusted Grouper

Chive Beurre Blanc

Linguini with Shrimp

Garlic, Tomato, Basil

Braised Short Ribs

Red Wine

Make it a Surf & Turf

Braised Short Ribs and Sautéed Sea
Scallops (add \$8.00)

Roast Chicken Breast (GF)

Mushrooms, Truffle Butter

***Black Angus**

Prime Rib of Beef Au Jus

Crispy Onions (add \$15.00)

Ricotta &

Parmesan Cappellacci (V)

Mushrooms, Asparagus,
Light Cream Sauce

DESSERTS

Coffee and Tea Included

Toasted Pound Cake

Bananas, Caramel,
Vanilla Ice Cream

Warm Bread Pudding

Vanilla Sauce,
Whipped Cream

Warm Apple Crisp

Whipped Cream

Warm Fudge Brownie

Vanilla Ice Cream,
Caramel Drizzle

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