



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

## 1<sup>ST</sup> 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

## 2<sup>ND</sup> 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

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[WWW.CAPTAINBILLS.COM](http://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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