



# CAPTAIN BILL'S

# LONG ISLAND RESTAURANT WEEK

SUNDAY, NOVEMBER 6<sup>TH</sup> – SUNDAY, NOVEMBER 13<sup>TH</sup>

**THREE COURSES - \$44** Only Available During Dinner Hours



## APPETIZERS

**New England Clam Chowder**

**Fried Calamari**  
Cherry Peppers, Marinara

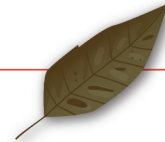
**Baked Stuffed Clams**  
Minced Clams, Herbs, Garlic,  
Pecorino Romano Cheese

**PEI Mussels**

Roast Garlic Herb Broth and Toasted  
Breadcrumbs

**Caesar Salad**  
Parmesan Crouton

**Jumbo Shrimp Cocktail**  
(add \$8.00)



## ENTRÉES

**\*Seared Tuna**  
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

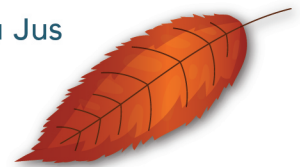
**Linguini with Shrimp**  
Garlic, Tomato, Basil

**Roast Chicken Breast**  
Mushrooms, Truffle Butter

**Braised Short Ribs**  
Red Wine

**Make it a Surf & Turf**  
Braised Short Ribs and Sautéed Sea Scallops  
(add \$8.00)

**\*Black Angus Prime Rib of Beef Au Jus**  
Crispy Onions  
(add \$15.00)



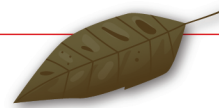
## DESSERTS

Coffee and Tea Included

**Toasted Pound Cake**  
Bananas, Caramel, Vanilla Ice Cream

**Warm Bread Pudding**  
Vanilla Sauce, Whipped Cream

**Warm Apple Crisp**  
Whipped Cream



**NO SUBSTITUTIONS PLEASE**

Tax and Gratuity Not Included

Menu Subject to Change without Notice

\*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 Menu Reflects a Cash Discount, all credit card payments will incur a 3% price increase

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