CAPTAIN BILL'S

LONG ISLAND RESTAURANT WEEK

SUNDAY, NOVEMBER 1st – SUNDAY, NOVEMBER 8th

3 - COURSES - $48/49.44 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, Bacon, 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)

Pumpkin Ravioli
Asparagus, Sage Butter Sauce (V)

Fresh Catch of the Day!
Ask your server for today's selection

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

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

CAPTAIN BILL'S

LONG ISLAND RESTAURANT WEEK

SUNDAY, NOVEMBER 1st – SUNDAY, NOVEMBER 8th

2 - COURSE LUNCH - $25/$25.75 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

Fresh Catch of the Day!
Ask your server for today's selection

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