



CAPTAIN BILL'S LONG ISLAND RESTAURANT WEEK

SUNDAY, APRIL 23RD – SUNDAY, APRIL 30TH

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

Arugula Salad
Parmesan, Pine Nuts, Cherry Tomatoes, Vinaigrette

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

Warm Fudge Brownie
Vanilla Ice Cream, Caramel Drizzle

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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