

APPETIZERS

Lobster Bisque --a specialty of the house.	Cup 4.50 Bowl 6.00
Shrimp Cocktail with zesty cocktail sauce, fresh lemons and spicy crackers.	8.95
Ketel One Oyster Shooters , cocktail sauce, lemon squeeze, ½ shot of Ketel One Vodka over a fresh raw oyster, along with our housemade spicy crackers.	3.95 each
Broiled Oysters in Scampi Butter With Parmesan, lemon, parsley, and toasted panko crumbs.	10.50
Seared Steak Bites and Mushrooms Basted in a Soy-Mustard grilling sauce, topped with roasted red peppers and spring onion.	12.95
Tuna Tartare Petite diced ahi tuna in a soy-ginger and mirin wine dressing.	11.50
Tuna Spring Roll Fresh tuna wrapped in won ton pastry and lightly fried. Served with seaweed salad, Wasabi, ginger, and tempura dipping sauce.	11.95
Spicy Shrimp Sauté Sautéed in garlic butter, onions and Prosciutto ham, folded into a spicy Parmesan cream sauce and served on roasted potato rounds.	8.95
Seafood Cakes A trio of Blue crab, shrimp and sea scallops, tossed with buttered breadcrumbs, sautéed to a golden brown, served with bay-spiced butter, lemon and capers.	9.50
Broiled Scallops in Parmesan Portabella Cap Served in lemon garlic cream sauce on fresh spinach chiffonade.	11.95
Southern Pimento Cheese Basket A family recipe of blended cheeses, pimentos and toasted pecans served with spicy crackers, assorted breads, carrots and celery sticks.	6.95
Baked Fontina Cheese en Croute Puff pastry lined with tarragon Dijon spread, wrapped around imported Fontina cheese. Baked golden and served with fresh seasonal fruit.	8.50
Greek Sampler Platter Spanakopeta and Tiropeta baked crispy in filo pastry, served with olives & peppers.	10.95
Roasted Asparagus with Fresh Mozzarella Paired with Parmesan-Artichoke Crusted Tomato Rounds.	8.95
Fried Zucchini and Mushrooms with sweetened sour cream horseradish dip.	7.95

Salad Options for your entrée:

- House Green Salad with English cucumber, tomato, mushroom, carrots, and red cabbage 2.95
Chopped Greek Salad, with grilled shrimp 6.95
Spinach Salad with bacon, boiled egg, onion and mushrooms 4.95
Caesar tossed with croutons and fresh shredded Parmesan 4.95

All Dressings are homemade and gluten free:

- Bleu Cheese, 1000 island, Roasted Red Pepper Ranch, Orange Dijon Poppy seed, Italian, Greek
Vinaigrette, Balsamic Vinaigrette, Caesar.

PIXIE & BILL'S ORIGINAL SLOW-ROASTED PRIME RIB au JUS

Twelve Ounce Cut 27.00.

BLACKENED DISHES

Served on a hot iron skillet with blackened onions and mushrooms.

Rib Eye	27.95	Chicken Breast	18.95
Rib Eye & Scallops	31.50	Sea Scallops	23.95
Rib Eye & Shrimp	29.95	Shrimp	21.95
Filet Mignon	27.95	Chicken & Shrimp	22.95
Shrimp & Scallops	22.95		

FROM THE GRILL

Memphis Dry Rubbed Thick Cut Pork Chop	21.95
Served with grilled peppers and onions and garlic mashed potatoes.	
Teriyaki Marinated Pork Tenderloin Kabobs	19.95
Served with grilled peppers and onions on rice pilaf.	
Black and Bleu Twin Pork Tenderloin Filets	23.00
Blackened pork tenderloin filets broiled with bleu cheese crumbles, Served with onions and mushrooms in Burgundy bordelaise sauce.	
Rib Eye Steak (12-ounce cut)	26.95
Rum Runner's Rib Eye	27.95
Spice rubbed and grilled, served in a spiced dark rum and soy marinade, with sautéed mushrooms and garlic mashed potatoes, or cheddar grits.	
The Pixie & Bill's Mixed Grill	28.95
Filet medallions basted in soy-ginger Dijon sauce, sautéed seafood cake, And blackened shrimp served with rice and grilled zucchini.	
Filet Mignon	26.95
Filet Mignon in Port Wine Reduction Sauce	28.95
With sliced mushrooms and onions, served on roasted potato rounds.	
Grecian Filet Mignon	29.95
A sauté of mushrooms, bacon, oregano, spring onion, and feta in garlic wine butter with a splash of rich beef stock.	
Black and Bleu Filet with Onions and Mushrooms	29.95
Blackened filet, broiled with bleu cheese crumbles, and served in Burgundy Bordelaise.	
Filet Medallions topped with Sautéed Scallops and Steamed Crab	29.50
Finished with Béarnaise sauce and served with rice pilaf and vegetables	

FRESH CATCH & SEAFOOD

Fresh Catch Prepared Nightly in the Chef's Manner	PV
Our fish selection is ice-packed fresh, never frozen and filleted in house.	
Butter-Roasted Salmon with Fried Oysters and Crispy Onion Nest	27.95
Served over slow-simmered cheddar grits with roasted red pepper vodka sauce.	
Seared Sesame-Crusted Ahi Tuna	25.95
Served with seaweed salad, stir fry zucchini, rice pilaf, tempura dipping sauce, wasabi, and ginger.	
Sautéed Seafood Cakes	24.00
Blue crab, chopped shrimp and scallops tossed with seasoned buttered bread crumbs; sautéed and served on spinach chiffonade with bay-spiced lemon-butter and capers.	
Scallops Valdostano	26.50
Seared scallops folded into a sauté of prosciutto, onions, mushrooms and Chardonnay. Reduced with cream, Fontina cheese, and a touch of sage; served over sliced potatoes.	
Seafarer's Platter	29.95
A combination of today's fresh fish, sautéed shrimp and scallops in lobster bordelaise, and a pan sautéed seafood cake with grilled zucchini and rice pilaf or cheddar grits.	
Broiled Lobster Tails Platter	PV
Basted with lemon butter and served with asparagus and Hollandaise Sauce, with a choice of rice pilaf, baked potato, or cheddar grits.	
Prime Rib and Lobster Tail Platter	PV
Our house special slow-roasted prime rib served with a lemon butter broiled lobster tail, fresh vegetable and choice of rice pilaf, baked potato, or cheddar grits.	
Baked Seafood Medley	25.00
Shrimp, crabmeat, and scallops baked over rice in a sherry lobster butter compound topped with broiled Jack cheese and diced tomato.	
Basil Broiled Shrimp and Grits	22.95
Sautéed with prosciutto, spring onion, diced roma tomatoes, and fresh shredded Parmesan.	
Scampi Style Shrimp	22.50
In a fresh garlic and herb butter compound sautéed with wine, tomatoes, and scallions. Served with a choice of rice pilaf, Parmesan angel hair, or cheddar grits.	
Grilled Shrimp Spinach Salad	15.95
Grilled shrimp over fresh spinach with bacon, red onion, tomato, mushrooms, chopped egg, and Gorgonzola crumbles.	
Grilled Shrimp Greek Salad	14.95
Chopped lettuce, cucumber, tomato, red onion, almonds, feta, olives and peppers.	

SEAFOOD, VEAL, CHICKEN, PASTA & VEGETARIAN

Lobster Carbonara with Crisp Bacon	26.50
A sliced six-ounce lobster tail, butter sautéed with mushrooms, scallions and early peas, tossed with Parmesan Egg-Cream Sauce and hot angel hair pasta.	
Lobster, Shrimp and Portabella Mushroom over Pasta	28.95
A six-ounce lobster tail, large gulf shrimp and portabella cap sautéed in lobster stock, butter, lemon, sherry, Parmesan, and cream-- served on angel hair pasta.	
Fried Oyster Platter	22.95
Served with fresh vegetable and choice of fries, baked potato, rice pilaf, or cheddar grits.	
Fried Shrimp Platter	21.50
Lightly crusted large shrimp, served with sweet potato fries and fresh vegetable.	
Carmen's Shrimp and Prosciutto	22.95
Grilled shrimp, prosciutto ham, mushrooms, crushed tomatoes, onions, spinach, and Kalamatta olives sautéed in traditional Spanish spices over Angel Hair.	
Veal Piccata	24.95
Tender veal scaloppini dredged in sage-garlic flour, sautéed then simmered in a lemon-caper pan sauce with white wine and vermouth. Served with Parmesan angel hair and grilled asparagus.	
Veal Oskar	28.95
Lightly dredged and sautéed veal scaloppini mounded with blue crab meat and steamed asparagus, finished with classic Hollandaise Sauce. Served with seasoned rice pilaf.	
Blackened Chicken Medallions with a Bleu Cheese Spinach Sauce	18.50
Served with rice pilaf, diced tomatoes and spring onion.	
Chicken Marsala	19.50
Tender chicken breast medallions sautéed with Prosciutto, mushrooms, and onions; deglazed with Marsala wine and rich stock. Served with rice pilaf.	
Marinated and Grilled Italian Chicken Melt	18.95
Layered with tomato, grilled zucchini, broiled mozzarella, and Parmesan cheese, with fresh oregano and chopped garlic. Served with rice pilaf.	
Parmesan and Artichoke Crusted Chicken Breast	18.50
Baked golden brown and served with seasoned rice pilaf and vegetables.	
Gourmet Veggie Pizza	13.95
An herbed flatbread lined with Parmesan artichoke spread and topped with tomatoes, spring onion, mushrooms, and a blend of white cheeses.	
Balsamic Roasted Vegetables with Broiled Fresh Mozzarella	17.50
Asparagus, broccoli, portabellas, red onions, peppers, and carrots, roasted in Mediterranean seasoned olive oil. Served with seasoned rice pilaf or angel hair pasta.	