

APPETIZERS

Lobster Bisque--a specialty of the house	Cup	5.00	Bowl	7.00
Shrimp Cocktail with zesty cocktail sauce, fresh lemons and spicy crackers				9.50
Oyster Rockefeller on the Half Shell spinach, bacon, spring onion, Parmesan and Fontina				3.95
Parmesan-Artichoke Crab Dip, baked golden, served with spicy crackers and buttered crostini				11.95
Sesame Seared Ahi Tuna seaweed salad, wasabi, ginger, julienne carrot & zucchini, soy dipping sauce				13.50
Seared Steak Bites with Mushrooms in soy mustard sauce with red peppers and spring onion				14.95
Flatbread Greek Pizza with feta spread, spinach, olives, pepperoncini, tomato, and Parmesan				13.95
			(Add Shrimp)	18.95
Spicy Shrimp on Roasted Potato Rounds				10.50
Sautéed in garlic butter with Prosciutto ham, folded into a spicy Parmesan cream sauce				
Seafood Cakes				11.95
Twin cakes made of Blue crab meat, shrimp, and sea scallops, tossed with buttered panko crumbs sautéed to a golden brown and served with bay-spiced butter, lemon and capers				
Seared Prosciutto-Wrapped Sea Scallops on sauteed spinach with black cherry balsamic reduction				14.95
Southern Pimento Cheese Plate				8.95
A family recipe of blended cheeses & pimentos rolled in toasted pecans served with spicy crackers, assorted breads, carrots and celery sticks				
Baked Fontina Cheese in tarragon and Dijon lined puff pastry, served with fresh cut fruit				9.75
Spanakopeta				10.95
Spinach, spring onion, feta, cream and cottage cheese baked in filo and served with fresh cut fruit				
Grilled Asparagus w/Hollandaise & Broiled Parmesan Artichoke on Sliced Tomato				9.95
Fried Zucchini and Mushrooms with sweetened sour cream horseradish dip				8.95

Our menu contains items that may be served raw or undercooked according to government guidelines. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

Salad Options for your entrée:

House Green Salad with English cucumber, tomato, mushroom, carrots, and red cabbage 4.95

Chopped Greek Salad, with grilled shrimp 8.95

Spinach Salad with bacon, boiled egg, onion and mushrooms 6.95

Caesar tossed with croutons and fresh shredded Parmesan 5.95

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 Market Price

Sixteen Ounce Market Price

BLACKENED DISHES

Served on a hot iron skillet with blackened onions and mushrooms and choice of potato or rice

Rib Eye	34.95	Chicken Breast	22.95
Rib Eye & Scallops	37.50	Sea Scallops	28.95
Rib Eye & Shrimp	35.95	Shrimp	25.50
Filet Mignon	34.95	Chicken & Shrimp	25.95
Shrimp & Scallops	28.95		

FROM THE GRILL

Memphis Dry Rubbed Thick Cut Pork Chop	22.95
Served with grilled peppers and onions and garlic mashed potatoes	
Teriyaki Marinated Pork Tenderloin Kabobs	23.95
Served with grilled peppers and onions on rice pilaf	
Orange Sesame Pork Tenderloin Medallions	24.95
Lightly crusted & pan fried, tossed in fragrant orange-soy glaze with broccoli and bell peppers. Served with rice pilaf	
Rib Eye Steak (12-ounce)	32.95
Rum Runner's Rib Eye	35.95
Spice rubbed and grilled, served in a dark rum and soy marinade, with sautéed mushrooms and garlic mashed potato or simmered grits	
The Pixie & Bill's Mixed Grill	36.95
Filet medallions basted in a soy-ginger Dijon sauce, sautéed seafood cake, and blackened shrimp. Served with rice pilaf and grilled zucchini	
Filet Mignon	32.95
Filet Mignon in Port Wine Reduction Sauce	34.95
With sliced mushrooms and onions served on roasted potato rounds.	
Grecian Filet Mignon	35.95
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	35.95
Blackened filet, broiled with bleu cheese crumbles and served in Burgundy Bordelaise	
Filet Medallions topped with Sautéed Scallops and Steamed Crab	38.50
Finished with Béarnaise sauce and served with rice pilaf and vegetable	

FRESH CATCH & SEAFOOD

Fresh Catch , ice-packed and filleted in house Lemon Butter and White Wine roasted served with rice pilaf and steamed vegetables	24.95
Mediterranean Salmon Olive Oil and lemon roasted salmon with a sauté of fresh spinach, crushed tomato, onion, wine, feta and bacon in our blend of Mediterranean herbes. Served with rice pilaf	28.95
Seared Sesame-Crusted Ahi Tuna Served with seaweed salad, carrot and zucchini stir fry, rice pilaf, wasabi, ginger, and tempura dipping sauce	26.95
Sautéed Seafood Cakes 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	26.95
Scallops Valdostano Seared sea scallops folded into a reduced cream sauce of Fontina cheese, prosciutto ham, onions, mushrooms, wine and a touch of sage. Served over roasted potatoes	31.95
Seafarer's Platter 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 simmered grits	32.95
Broiled Lobster Tails Platter Basted with lemon butter and served with asparagus and Hollandaise Sauce and a choice of rice pilaf, baked potato, or simmered grits	Market Price
Prime Rib and Lobster Tail Platter 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 simmered grits	Market Price
Baked Seafood Medley Shrimp, crabmeat, and scallops baked over rice in a sherry lobster butter compound topped with broiled Jack cheese and diced tomato	27.95
Spicy Shrimp & Slow-Simmered Grits In Prosciutto and Parmesan cream sauce. (Also available on angel hair pasta)	24.95
Scampi Style Shrimp 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 simmered grits	24.95
Grilled Shrimp Spinach Salad Grilled shrimp over fresh spinach with bacon, red onion, tomato, mushrooms, chopped egg, and Gorgonzola crumbles	17.95
Grilled Shrimp Greek Salad Chopped lettuce and pepperoncini, with cucumber, tomato, red onion, almonds, feta, and olives	16.95

SEAFOOD, VEAL, CHICKEN, PASTA & VEGETARIAN

Lobster Carbonara with Crisp Bacon	28.95
A six-ounce lobster tail, sautéed in butter with mushrooms, scallions, julienne carrot & zucchini tossed with Parmesan Egg-Cream Sauce and hot angel hair pasta	
Lobster, Shrimp and sliced Mushrooms over Pasta	31.50
A six-ounce lobster tail, large gulf shrimp and mushrooms sautéed in lobster stock, butter, lemon, sherry, Parmesan, and cream	
Fried Shrimp Platter	26.50
Lightly crusted large shrimp served with sweet potato fries and fresh vegetable	
Carmen's Shrimp and Prosciutto	27.95
Grilled shrimp, prosciutto ham, mushrooms, crushed tomatoes, onions, spinach, and Kalamata olives sautéed in traditional Spanish spices over angel hair pasta	
Veal Piccata	27.95
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	30.95
Lightly dredged and sautéed veal scaloppini mounded with steamed blue crab meat and asparagus, finished with house Hollandaise Sauce. Served with seasoned rice pilaf	
Blackened Chicken Breast with Bleu Cheese Spinach Sauce	23.95
Served with rice pilaf, diced tomatoes and spring onion	
Chicken Marsala	24.50
Tender chicken breast medallions sautéed with prosciutto, mushrooms and onions Served with rice pilaf	
Italian Marinated and Grilled Chicken Melt	22.95
Layered with tomato, grilled zucchini, broiled mozzarella, and Parmesan cheese Served with rice pilaf	
Parmesan and Artichoke Crusted Chicken Breast	19.50
Baked golden brown and served with seasoned rice pilaf and vegetables	
Smoked Gouda Pasta and Chicken Alfredo	24.50
Served with steamed vegetables	
Wok-Style Vegetable Medley	19.50
Asparagus, broccoli, mushrooms, onions, peppers, and carrots in sherry soy pan sauce, Served with rice pilaf or angel hair pasta	
Add Shrimp	26.50