

APPETIZERS

Lobster Bisque--a specialty of the house	Cup	4.50	Bowl	6.50
Shrimp Cocktail with zesty cocktail sauce, fresh lemons and spicy crackers				8.95
Oyster Rockefeller on the Half Shell with spinach, bacon, spring onion, Parmesan and Fontina				2.50
Hot Baked Parmesan-Artichoke Crab Dip with spicy crackers and buttered crostini				9.95
Sesame Seared Ahi Tuna seaweed salad, wasabi, ginger, julienne carrot and zucchini, ponzu sauce				12.50
Seared Steak Bites and Mushrooms in soy mustard sauce with red peppers and spring onion				13.95
Greek Pizza with feta spread, spinach, olives, pepperoncini, tomato, and Parmesan				13.95
			(Add Shrimp)	18.95
BBQ Chicken Pizza Smoked Gouda, Parmesan, red and green onion, and grilled pineapple				13.95
Spicy Shrimp on Roasted Potato Rounds				10.50
Sautéed in garlic butter with Prosciutto ham, folded into a spicy Parmesan cream sauce				
Seafood Cakes				9.50
Twin cakes made of Blue crab meat, shrimp, and sea scallops, tossed with buttered bread crumbs sautéed to a golden brown and served with bay-spiced butter, lemon and capers				
Seared Scallops & Grilled Portobello with Parmesan, lemon garlic crème & spinach chiffonade				13.50
Southern Pimento Cheese Plate				7.95
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				8.50
Spanakopeta				10.95
Spinach, spring onion, feta and ricotta baked in filo and served with fresh cut fruit				
Grilled Asparagus w/Hollandaise & Broiled Parmesan Artichoke Tomato Crown				8.95
Fried Zucchini and Mushrooms with sweetened sour cream horseradish dip				7.95

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 2.95

Chopped Greek Salad, with grilled shrimp 7.95

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 31.50

Sixteen Ounce 43.50

BLACKENED DISHES

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

Rib Eye	31.95	Chicken Breast	19.95
Rib Eye & Scallops	35.50	Sea Scallops	25.95
Rib Eye & Shrimp	33.95	Shrimp	22.95
Filet Mignon	31.95	Chicken & Shrimp	23.95
Shrimp & Scallops	24.95	Prime Rib	33.50

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	22.95
Served with grilled peppers and onions on rice pilaf	
Orange Sesame Pork Tenderloin Medallions	23.95
Lightly crusted & pan fried, tossed in fragrant orange-soy glaze with broccoli and bell peppers. Served with rice pilaf	
Rib Eye Steak (12-ounce)	29.95
Rum Runner's Rib Eye	31.95
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	34.00
Filet medallions basted in a soy-ginger Dijon sauce, sautéed seafood cake, and blackened shrimp. Served with rice pilaf and grilled zucchini	
Filet Mignon	29.95
Filet Mignon in Port Wine Reduction Sauce	31.95
With sliced mushrooms and onions served on roasted potato rounds.	
Grecian Filet Mignon	32.95
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	32.95
Blackened filet, broiled with bleu cheese crumbles and served in Burgundy Bordelaise	
Filet Medallions topped with Sautéed Scallops and Steamed Crab	34.50
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	23.95
Mediterranean Salmon Olive Oil and lemon roasted salmon with a sauté of fresh spinach, crushed tomato, onion, wine, feta and bacon in our spice blend. 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	25.95
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	24.00
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	28.50
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	31.00
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	PV
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	PV
Baked Seafood Medley Shrimp, crabmeat, and scallops baked over rice in a sherry lobster butter compound topped with broiled Jack cheese and diced tomato	25.00
Spicy Shrimp & Slow-Simmered Grits In Prosciutto and Parmesan cream sauce. (Also available on angel hair pasta)	23.95
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	23.50
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, cucumber, tomato, red onion, almonds, feta, olives and peppers	16.95

SEAFOOD, VEAL, CHICKEN, PASTA & VEGETARIAN

Lobster Carbonara with Crisp Bacon	27.50
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 Portabella Mushroom over Pasta	29.95
A six-ounce lobster tail, large gulf shrimp and portabella cap sautéed in lobster stock, butter, lemon, sherry, Parmesan, and cream	
Fried Shrimp Platter	23.50
Lightly crusted large shrimp served with sweet potato fries and fresh vegetable	
Carmen's Shrimp and Prosciutto	24.95
Grilled shrimp, prosciutto ham, mushrooms, crushed tomatoes, onions, spinach, and Kalamata olives sautéed in traditional Spanish spices over angel hair pasta	
Veal Piccata	25.95
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 steamed blue crab meat and asparagus, finished with house Hollandaise Sauce. Served with seasoned rice pilaf	
Blackened Chicken Breast with Bleu Cheese Spinach Sauce	22.95
Served with rice pilaf, diced tomatoes and spring onion	
Chicken Marsala	23.50
Tender chicken breast medallions sautéed with Prosciutto, mushrooms and onions Served with rice pilaf	
Italian Marinated and Grilled Chicken Melt	19.50
Layered with tomato, grilled zucchini, broiled mozzarella, and Parmesan cheese Served with rice pilaf	
Parmesan and Artichoke Crusted Chicken Breast	18.95
Baked golden brown and served with seasoned rice pilaf and vegetables	
Smoked Gouda Pasta Alfredo	16.95
Served with steamed vegetables	Add shrimp 25.00
	Add chicken 22.00
Wok-Style Vegetable Medley	18.50
Asparagus, broccoli, portabellas, red onions, peppers, and carrots in sherry soy pan sauce, Served with rice pilaf or angel hair pasta	
	Add Shrimp 26.50
	Add Chicken 23.50

