

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, and Parmesan and Fontina cheeses. Broiled with buttered panko crumbs	2.50 ea.
Sesame Seared Ahi Tuna with seaweed salad, wasabi, ginger, cucumber, and ponzu sauce	12.50
Tuna Spring Roll with tempura dipping sauce Ahi tuna in won ton pastry, fried and served with seaweed salad, wasabi, and pickled ginger	12.50
Seared Steak Bites and Mushrooms Basted in a soy-mustard grilling sauce, topped with roasted red peppers and spring onion	13.95
Flatbread Greek Pizza Feta spread, Greek herbs, spinach, olives, pepperoncini, tomato and Parmesan. (Add shrimp)	13.95 18.95
Chicken Kabobs grilled and Teriyaki basted. Served with crisp wonton chips and carrot-zucchini stir fry	11.95
Spicy Shrimp on Roasted Potato Rounds Sautéed in garlic butter and onions with Prosciutto ham, folded into a spicy Parmesan cream sauce	10.50
Seafood Cakes 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	9.50
Broiled Scallops in Parmesan Portobello Cap Served in lemon garlic cream sauce on fresh spinach chiffonade	13.50
Southern Pimento Cheese Basket A family recipe of blended cheeses, pimentos and toasted pecans served with spicy crackers, assorted breads, carrots and celery sticks	7.95
Baked Fontina Cheese en Croute Fontina cheese in puff pastry lined with a tarragon Dijon spread, baked and served with fresh cut fruit	8.50
Spanakopeta Spinach, minced spring onion, feta and ricotta cheese baked in flaky filo and served with cucumber, tomato, olives and pepperoncini peppers	10.95
Grilled Asparagus and Broiled Parmesan-Artichoke Crusted Tomato Asparagus drizzled with Hollandaise Sauce	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 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 Cut 27.00.

BLACKENED DISHES

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

Rib Eye	28.95	Chicken Breast	19.95
Rib Eye & Scallops	32.50	Sea Scallops	25.95
Rib Eye & Shrimp	30.95	Shrimp	22.95
Filet Mignon	28.95	Chicken & Shrimp	23.95
Shrimp & Scallops	24.95		

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 22.95

Served with grilled peppers and onions on rice pilaf

Black and Bleu Twin Pork Tenderloin Filets 23.95

Blackened pork tenderloin filets broiled with bleu cheese crumbles and served with onions and mushrooms in Burgundy bordelaise sauce

Rib Eye Steak (12-ounce cut) 26.95

Rum Runner's Rib Eye 28.95

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 31.00

Filet medallions basted in a soy-ginger Dijon sauce, sautéed seafood cake, and blackened shrimp. Served with rice pilaf and grilled zucchini

Filet Mignon 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 31.50

Finished with Béarnaise sauce and served with rice pilaf and vegetable

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	
Mediterranean Salmon	27.95
Olive Oil-Lemon roasted salmon with a sauté of fresh spinach, crushed tomato, onion, wine, feta and bacon in our spice blend. Served with rice pilaf	
Seared Sesame-Crusted Ahi Tuna	25.95
Served with seaweed salad, carrot and zucchini stir fry, rice pilaf, wasabi, ginger, and tempura dipping sauce	
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	28.50
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	
Seafarer's Platter	31.00
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	
Broiled Lobster Tails Platter	PV
Basted with lemon butter and served with asparagus and Hollandaise Sauce and a choice of rice pilaf, baked potato, or simmered 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 simmered 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	
Spicy Shrimp & Slow-Simmered Grits	23.95
In Prosciutto and Parmesan cream sauce. (Also available on angel hair pasta)	
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 simmered 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	15.95
Chopped lettuce, cucumber, tomato, red onion, almonds, feta, olives and peppers	

SEAFOOD, VEAL, CHICKEN, PASTA & VEGETARIAN

Lobster Carbonara with Crisp Bacon	27.50
A sliced six-ounce lobster tail, sautéed in butter with mushrooms, scallions and early peas; 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	22.50
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 Medallions with a Bleu Cheese Spinach Sauce	21.50
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	
Balsamic Roasted Vegetables with Broiled Mozzarella-Provolone	17.50
Asparagus, broccoli, portabellas, red onions, peppers, and carrots roasted in Mediterranean seasoned olive oil. Served with seasoned rice pilaf	

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.