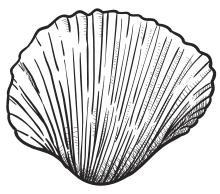
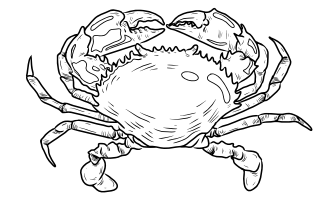
CATCH OF THE DAY





Valid 11/09/2026 - 11/11/2026
(dine-in ONLY, while supplies last).
Prices are subject to change due to market pricing.

MONDAY - WEDNESDAY

BILL'S BIRTHDAY SPECIALS

Twin Lobsters - $19.74

served with drawn butter, dine-in only, no splitting

Fried Whole Belly Clam Plate – $19.74

served with French fries and coleslaw.

THURSDAY

SLOW ROASTED BLACK ANGUS PRIME RIB 14 OZ. $26

served with potato and vegetable of the day, available after 4 PM

WEEKLY SPECIALS

VALID 11/09/2026 - 11/15/2026
(dine-in OR takeout, while supplies last).
Prices are subject to change due to market pricing.

OYSTER OF THE WEEK

HARVEST MOON OYSTERS — $3.25 EACH

Farm-raised Eastern oysters (Crassostrea virginica) from Narragansett Bay, Rhode Island, suspended in deep, plankton-rich waters.

SOUP OF THE WEEK

ROASTED SHRIMP & CORN CHOWDER

CUP $8 | BOWL $11

A rich and creamy chowder featuring roasted shrimp and sweet corn.

FRIED JUMBO MOZZARELLA STICKS – $14

Mozzarella stick, breaded and fried golden brown, served with marinara sauce.

JUMBO BOWL OF STEAMERS – $16

1.5 lbs. of fresh steamed clams served with onions, broth, and drawn butter.

BAKED SCALLOPS PARMIGIANA – $32

Tender sea scallops topped with marinara sauce and melted mozzarella cheese. Served with potato and vegetable of the day.

TWIN LOBSTERS – $36

Two steamed lobsters served drawn butter. No splitting.

AUTUMN BAKED HADDOCK – $28

Baked haddock topped with apple-cranberry stuffing. Served with potato and vegetable of the day.

SEAFOOD ALFREDO – $28

A delicious combination of shrimp, swordfish, calamari, salmon, and tomatoes tossed in a rich, creamy Alfredo sauce and served over pasta.

BLACKENED SALMON – $28

Fresh salmon seasoned and blackened to perfection, served over coconut jasmine rice with vegetable of the day.

SURF & TURF SKEWERS — $26

Bourbon-glazed scallops, shrimp, and steak tips served with potato and vegetable of the day.

BEEF OF THR WEEK

SHIPYARD PUMPKIN ALE