

Starters

Loaded Potato Skins - Our own golden fried potato skins stuffed with bacon, cheddar, Monterey jack cheese and scallions, served with sour cream. Enough to share! - \$7.95 - 1/2 order \$4.95

Stuffed Portabella Mushroom - Giant portabella mushroom cap stuffed with seafood stuffing and topped with provolone cheese - \$9.95

Calamari - Rings and tentacles lightly dusted in seasoned flour, deep-fried and topped with shaved parmesan cheese served with red pepper aioli and marinara sauce - \$10.95

Maryland Crab Cakes - Made with jumbo lump crab meat, sautéed in butter and sherry, served with corn relish and a spicy mustard sauce - One \$8.95 - Two \$14.95

Wings - BBQ, Garlic, Cajun, or Hot - 6 wings \$6.50- 12 wings \$10.50 - 24 wings \$19.50 Served with celery and blue cheese or ranch dipping sauce.

Shrimp Cocktail - Succulent shrimp served with our house made cocktail sauce - \$6.95 ~ or 1/2 lb. for sharing. Two styles: traditional or spicy with Old Bay seasoning - \$11.95

King Crab Cocktail - Lumps of King Crab meat served with our house made remoulade sauce - \$9.95

1/2 Pound of Shrimp - Half pound Panko breaded shrimp fried golden brown and served with house made horseradish cocktail sauce - \$9.95

Oysters on the Half Shell - 6 Fresh oysters shucked to order and served with our homemade horseradish cocktail sauce - \$10.95

Little Neck Clams - A mess of sweet little necks sautéed with garlic, butter and wine - \$10.95

Bucket of Mussels - Rope raised mussel's sautéed in a garlic wine butter sauce - \$8.95

Bucket of Clams and Mussels - Sweet little neck clams and mussels sautéed with garlic, wine and butter - \$10.95

Black and Tan Onion Rings - A heaping basket of Bass Ale and Guinness stout battered onion rings, served with ranch dipping sauce - \$7.95

Pickle Bill's Famous Pickles - Kosher pickle wedges, beer battered and deep-fried till golden brown, served with mustard sauce - \$6.00

Today's salad dressings

**Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette,
French, and our House Made Bleu Cheese**

Add crumbled Bleu or Parmesan Cheese to any salad \$1.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

For your convenience a 18% gratuity will be added to the checks on parties of 5 or more.

Soups & Salads

Clam Chowder - A Pickle Bill's specialty! Traditional New England style - Cup \$4.25 ~ Bowl \$5.25

Lobster Bisque - Our house lobster bisque is a traditional rich, creamy soup with bits of lobster - Cup \$4.95 ~ Bowl \$6.95

Cobb Salad - A classic Cobb salad, mixed greens with tomatoes, bacon, hard boiled eggs, and blue cheese - Chicken \$13.95 - Add Shrimp \$17.95

Caesar Salad - Made the traditional way - \$9.75 - add chicken or blackened salmon - \$12.75

Pastas

Alfredo - Classic creamy Alfredo sauce, served over fettuccine noodles - \$14.95 - add char-grilled chicken - \$17.95

Seafood Alfredo - Shrimp, scallops and crabmeat or any combination over fettuccine noodles - \$23.95

Steak & Chicken

Whiskey Island Chicken - A boneless skinless chicken breast grilled over cherry wood and topped with crispy bacon strips, a drizzle of Jack Daniel's barbecue sauce, cheddar and Monterey jack cheese - \$16.95

Filet Mignon - The finest cut of beef. Half pound center cut tenderloin grilled over cherry wood - \$29.95

Surf-n-Turf - Half pound of filet mignon with one 6oz. Rock Lobster Tail - \$39.95

Sirloin - A tender, flavorful 8oz classic top cut of sirloin - \$14.95

St. Louis BBQ Pork Ribs - Char-grilled and basted with BBQ sauce - Full Slab \$26.95 or half Slab \$15.95

Prime Rib

Our delicious Prime Rib is rubbed with herbs & spices, slow roasted for tenderness and superb flavor, hand carved to order.

First Mate Cut - Half pound of choice prime rib Au Jus! - \$22.95

Captain Cut - $\frac{3}{4}$ pound of choice prime rib Au Jus! - \$27.95

*** We are not responsible for beef ordered medium well or well done***

All entrees are served with our famous fried dough & cinnamon honey butter. Your choice of mixed green salad or coleslaw and side dish.

Signature Combinations

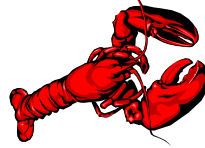
Seafood Sampler

*Chef's
Special
Combo*



Perch, scallops and shrimp deep-fried golden brown. Served with cocktail and tartar sauce
\$24.95

"Fine Kettle of Fish"



One pound whole Maine lobster, snow crab, clams, mussels and corn on the cob, cooked in its' own broth.

\$33.95

With 1¼ lb. lobster ~ \$38.95

With 1½ lb. lobster ~ \$42.95

With a 6oz. Lobster Tail ~ \$31.95

Pickle Bill's Broiled Seafood Platter - Our finest selection of seafood! Deep sea scallops, gulf shrimp, North Atlantic Haddock, and half pound snow crab with fresh herbs and wine - \$27.95

Fish

Ask your server about our FRESH fish specials!

Haddock - Atlantic haddock hand breaded and deep-fried golden brown or garlic herb baked - \$16.95

Atlantic Stuffed Salmon - Salmon stuffed with crabmeat stuffing, served with red pepper aioli - \$25.95

Atlantic Salmon - A classic! A fresh salmon filet lightly seasoned and grilled over cherry wood - \$22.95

Clipper Caught Swordfish - Half pound swordfish steak, marinated in brandy herb oil, topped with Santa Fé butter and grilled over cherry wood - \$22.95

Lake Erie Yellow Perch - Hand breaded and deep-fried golden - \$19.95

Lake Erie Walleye - Walleye grilled over cherry wood or hand breaded and deep-fried golden - \$23.95

We do not guarantee our fish to be boneless

Gourmet Sandwiches

All sandwiches below served on our famous garlic parmesan cheese French bread and served with French Fries.

Pickle Bill's Cheese Burger - ½ pound certified Angus beef grilled over cherry wood - \$9.95 add bacon \$.50

Prime Rib - Open face sliced prime rib with sautéed onions and mushrooms topped with provolone cheese - \$9.95

Honey Mustard Chicken - Boneless skinless chicken breast grilled over cherry wood topped with melted cheddar cheese served with honey mustard - \$9.95

Captain Hook - Lake Erie perch hand breaded and fried golden brown topped with American cheese - \$10.95

New!

Sliders - Three mini-cheeseburgers topped with mushrooms and onions, served on mini buns. A Pickle Bills classic served with French fries - \$8.95

Shellfish

New!

Shrimp Skewer - Shrimp skewer grilled over cherry wood and finished with a buttery garlic glaze - add to any entree -\$7.00

Snow Crab Dinner - Alaskan Snow crab steamed and served with lemon and drawn butter - 1 Lb. \$19.95 ~ each additional half pound - \$8.00

Rock Lobster Tail - 6oz. Rock Lobster Tail broiled and served with drawn butter - One Tail - \$18.95 ~ Two Tails - \$35.95

Fried Shrimp - Hand Breaded butterflied shrimp fried golden brown - \$16.95

Stuffed Shrimp - Shrimp stuffed with homemade crabmeat stuffing and baked in garlic butter - \$22.95

Fried Sea Scallops - Hand breaded with Panko bread crumbs and deep fried golden brown - \$25.95

Sautéed Scallops- Sautéed with mushrooms, sherry, butter and Dijon mustard - \$25.95

Crab Cake Dinner - Two Maryland crab made with jumbo lump crab meat sautéed in butter and sherry. Served with corn relish and a spicy mustard sauce - \$18.95

All You Can Eat Specials

Shrimp - Hand breaded fried butterflied gulf shrimp - \$23.95

Yellow Perch - Hand breaded and deep fried golden - \$25.95

Walleye - Hand breaded and deep fried golden - \$26.95

BBQ Ribs - Char grilled and basted with BBQ sauce - \$27.95

Prime Rib Au Jus - Slowly roasted to perfection - \$38.95

Snow Crab Legs - Alaskan snow crab with drawn butter - \$45.00

Whole Maine Lobster - Whole Maine lobster with drawn butter - \$150.00

- Combine any two "AYCE" entrees for just \$4.00 added to the higher priced item.
- Sorry no sharing or doggie bags.

Fresh from Rockport

1 lb. Whole Maine Lobster		\$25.00
1 ¼ lb. Whole Maine Lobster		\$30.00
1 ½ lb. Whole Maine Lobster		\$35.00
1 ¾ lb. Whole Maine Lobster		\$40.00
2 lb. Whole Maine Lobster		\$45.00

Larger lobsters are available for \$5.00 a ¼ lb.
Any size lobster can be special ordered in advance.
Any size lobster, stuffed with crabmeat stuffing
and broiled - Add \$7.50