

## APPETIZERS

**Cold Water Oysters on the Half Shell** 1/2 doz . . . 9.99 doz . . . 16.99

- Classic Shrimp Cocktail** served on crushed ice  
with cocktail sauce . . . . . 12.99
- Oysters Rockefeller** creamy spinach with a hint of anisette . . . . . 13.99
- Steamed Mussels** Prince Edward Island mussels steamed  
with white wine broth or marinara . . . . . 11.99
- Crab Cakes** served with a stone ground mustard sauce . . . . . 13.99
- Oyster Bar Trash** blackened shrimp & jumbo lump crabmeat  
with jasmine rice . . . . . 13.99
- Crab Stuffed Portobello** filled with crab stuffing . . . . . 14.99
- Calamari** lightly fried then served with marinara . . . . . 9.99
- Shrimp Enbrochette** stuffed with Pepper Jack cheese,  
jalapeños & wrapped in smoked bacon with mango barbecue sauce . . 13.99
- Tuna Tartare** Asian marinated Ahi served in wonton cones with  
teriyaki glaze, wasabi crème fraiche & sesame seeds . . . . . 13.99
- Prime Rib Bruschetta** shaved herb-roasted prime rib topped with  
caramelized onions and Havarti cheese, served on garlic crostini  
drizzled with au jus . . . . . 7.99
- Shrimp Tempura** light and crispy battered shrimp with  
mandarin orange dipping sauce . . . . . 8.99
- Appetizer Sampler** a tasting of Willie G's most popular appetizers:  
oyster bar trash, crab cake, calamari and shrimp enbrochette . . . . . 19.99

## SIGNATURE SOUPS

- Seafood or Shrimp Gumbo** small . . . 5.99 large . . . 7.99
- Chicken & Andouille Gumbo** small . . . 5.99 large . . . 7.99
- New England Clam Chowder** small . . . 5.99 large . . . 7.99  
with cream, bacon & potatoes
- Soup Du Jour** made fresh daily small . . . 5.99 large . . . 7.99

## SALADS

- Spinach Salad** baby spinach, mushrooms, red onion, bleu cheese  
crumbles, toasted walnuts & pear slices tossed in apple cider dressing . . . 8.99  
with shrimp . . . . . 15.99  
with chicken . . . . . 13.99
- Caesar Salad** Parmesan cheese & sun-dried tomato Caesar dressing . . . 7.99  
with shrimp . . . . . 15.99  
with chicken . . . . . 13.99
- Beefsteak Tomato Salad** ripe farm fresh tomatoes tossed with  
lemon vinaigrette & applewood smoked bacon topped with  
crispy onions and bleu cheese . . . . . 10.99
- House Chopped Salad** fresh vegetables and soft Bibb lettuce tossed  
with balsamic vinaigrette and goat cheese . . . . . 6.99
- Iceberg Wedge** with applewood smoked bacon, beefsteak tomatoes  
& blue cheese dressing . . . . . 8.99
- Asian Chicken Salad** with a ginger soy, peanut dressing . . . . . 14.99
- Willie G's Seafood Salad Trio** avocado & lump crab salad,  
beefsteak tomatoes with shrimp remoulade & herbed salmon  
over cider dressed spinach . . . . . 18.99

## BAR FOOD

Served with french fries

- Grilled Salmon Sandwich** alfalfa sprouts, capers, red onions and  
cornichons on toasted ciabatta with a Dijon dill aioli . . . . . 11.99
- Willie Burger** 1/2 lb. ground chuck on a kaiser roll with lettuce,  
tomato, red onion and a crisp garlic pickle . . . . . 8.99
- Grilled Chicken Sandwich** with caramelized onions, red peppers,  
mushrooms, Swiss cheese and garlic aioli served on a  
toasted ciabatta bun . . . . . 9.99

## PASTAS

- Blackened Shrimp or Chicken Fettuccine** spinach & egg fettuccine in a  
rich garlic-Parmesan cream sauce topped with fresh tomatoes . . . . 18.99
- Seafood Pasta** lobster & shrimp ravioli with crabmeat & scallops  
tossed in a mushroom and herb white wine cream sauce . . . . . 21.99
- Gorgonzola & Walnut Ravioli** in a sage cinnamon brown butter sauce  
sautéed with spinach & yellow squash, topped with marinated  
grilled portabello & diced tomatoes . . . . . 14.99

## DISTINCTIVE DINING MENU

Three courses for \$26.40 Valid Sunday - Thursday

### STARTER

(Choice of one)

Soup of the Day • Caesar Salad

### ENTRÉE

(Choice of one)

Hazelnut

**Crusted Trout**

with wild rice pilaf, broiled shrimp  
and grilled tomato salsa

Pan Roasted

**Chicken Breast**

with creamy Florentine risotto and  
a drizzle of prosciutto-sage jus

Grilled Certified

**Angus Beef Sirloin**

with pancetta-chipotle butter  
and crispy pommes frites

### DESSERT

(Choice of one)

Warm Chocolate Croissant Bread Pudding

Classic Vanilla Bean Crème Brûlée

## TODAY'S FRESH FISH SELECTION

We serve only the freshest available each day. Any of these fish may be prepared  
to your liking: broiled or blackened. Served with rice pilaf & lemon butter.

- Trout** . . . . . 18.99    **Mahi Mahi** . . . . . 24.99    **Halibut** . . . . . 26.99
- Tuna** . . . . . 24.99    **Snapper** . . . . . 22.99    **Seabass** . . . . . 26.99
- Salmon** . . . . . 19.99

## WILLIE G'S SPECIALTIES

Served with vegetables & your choice of baked potato,  
mashed potatoes, rice pilaf or jasmine rice.

- Bacon Wrapped Scallops** sea scallops wrapped in smoked  
bacon & lightly fried, served with a smoked tomatillo salsa . . . . . 22.99
- Nut Crusted Halibut** with almonds & walnuts topped with  
avocado & mushroom butter sauce . . . . . 29.99
- Dynamite Mahi Mahi** smothered with a creamy crab crust . . . . . 27.99
- Stuffed Flounder** whole Atlantic flounder broiled with our  
famous crab stuffing . . . . . 28.99
- Snapper Kathleen** blackened & topped with shrimp,  
crab & mushrooms . . . . . 27.99
- Tortilla Crusted Salmon** broiled, topped with jumbo lump  
crabmeat & avocado, drizzled with lemon butter sauce . . . . . 23.99
- Ancho Chili-Dusted Trout** seared with our lightly smoky chili spice  
finished with a sweet chili citrus butter sauce . . . . . 19.99
- Potato Crusted Snapper** served with lemon butter sauce . . . . . 23.99
- Seared Sea Bass** succulent sea bass seared and topped with  
fresh lobster & jumbo lump crab . . . . . 28.99
- Snapper Francese** lightly breaded and topped with roasted  
artichokes, roma tomatoes and lemon shallot butter . . . . . 22.99
- Spiced Ahi Tuna** Cajun spiced and seared with  
ginger soy butter, wasabi cream . . . . . 25.99

## SHRIMP

- Shrimp Scampi** sautéed and served with angel hair pasta  
in a white wine garlic butter sauce . . . . . 18.99
- Fried Shrimp** served with french fries & onion strings . . . . . 17.99
- Shrimp Enbrochette** a dinner portion of our great appetizer! . . . . . 18.99

## CRAB • LOBSTER

- Live Maine Lobster** steamed or garlic style . . . . . Market
- Cold Water Lobster Tail** 12-14 oz., lightly seasoned & steamed . . . . . Market
- Alaskan King Crab Legs** 1 1/2 lbs. of sweet & tender crab legs . . . . . Market
- Add jumbo blue crab stuffing to any lobster or crab entrée . . . 10.99

## PLATTERS

- Fried Seafood Platter** fresh fish fillet, crab balls, shrimp & scallops  
with french fries . . . . . 22.99
- Broiled Seafood Platter** fresh tilapia, salmon, shrimp & scallops  
with rice pilaf & vegetables . . . . . 24.99
- Shrimp Platter** shrimp scampi, fried shrimp, broiled shrimp &  
shrimp enbrochette with rice pilaf & vegetables . . . . . 23.99

## STEAKS • POULTRY

All steaks are char-grilled, served with a side & steamed vegetables.

- Filet Mignon** aged cut . . . . . 6 oz . . . 26.99    8 oz . . . 31.99
- Porterhouse** 22 oz. aged cut . . . . . 32.99
- New York Strip** 12 oz. aged cut . . . . . 28.99
- Ribeye** 12 oz. aged cut . . . . . 27.99
- Prime Rib** slow roasted to perfection, served with creamed  
horseradish & au jus . . . . . 12 oz . . . 24.99    16 oz . . . 28.99
- Filet & Crab** aged cut 6 oz. filet & 1 lb. of steamed  
Alaskan king crab legs . . . . . Market
- Filet & Lobster Tail** aged cut 6 oz. filet & a cold water lobster tail,  
12-14 oz. . . . . Market
- Chicken Romano** pan seared with a blend of Romano cheese  
and panko bread crumbs topped with lemon butter sauce and  
diced tomatoes, served with mashed potatoes . . . . . 16.99

Bearnaise sauce available for \$1

## SIGNATURE SIDES & TOPPINGS

- Asparagus** . . . . . 7.99
- Creamed Spinach** . . . . . 5.99
- Wild Rice Pilaf** . . . . . 3.99
- Sautéed Mushrooms** . . . . . 4.99
- Add Jumbo Lump Crabmeat** . . . . . 7.99
- Add Shrimp** . . . . . 6.99
- Willie G's** shrimp, mushrooms & scallops in a lemon butter sauce . . . . . 7.99
- Rockefeller** jumbo lump crab with our homemade Rockefeller sauce . . 7.99
- Oscar** jumbo lump crab & asparagus with bearnaise sauce . . . . . 7.99

Espresso 3.25 • Cappuccino 4.25

We suggest an 18% gratuity for parties of 8 or more. Our staff will be happy to prepare your meal without butter or oils when possible. We proudly serve Dr Pepper & Coca-Cola products.

CAUTION: There may be small bones or shells in some fresh fish & shellfish. Wines & various foods contain sulphites. Eating raw oysters may cause severe illness & even death in persons with liver disease, cancer & other chronic illnesses that weaken the immune system. We are not responsible for an individual's allergic reaction to our food. If you are unsure of your risk, consult your physician.