

APPETIZERS

Cold Water Oysters on the Half Shell	½ doz. . 10.99	doz. . . 17.99
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	14.99	
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	14.99	
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	20.99	

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 with cream, bacon & potatoes	small . . . 5.99	large . . . 7.99
Soup Du Jour made fresh daily	small . . . 5.99	large . . . 7.99

SALADS

Spinach Salad baby spinach, mushrooms, red onion, blue cheese crumbles, toasted walnuts & fresh pear tossed in apple cider dressing	small . . . 6.99	large . . . 9.99
with chicken	14.99	
with shrimp	16.99	
Caesar Salad crisp romaine, Parmigiano and garlic croutons tossed in homemade dressing	small . . . 5.99	large . . . 7.99
with chicken	13.99	
with shrimp	16.99	
Beefsteak Tomato Salad ripe farm fresh tomatoes tossed with lemon vinaigrette & applewood smoked bacon topped with crispy onions and blue 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 & smoked salmon over cider dressed spinach	18.99	

BAR FOOD

Willie Burger ½ lb. ground chuck on a kaiser roll with lettuce, tomato, red onion and a crisp garlic pickle, served with skinny fries	8.99
Blackened Fish Tacos fresh caught fish, roasted corn pico de gallo, tomatillo aioli & feathered cabbage	9.79
Kobe Sliders 3 Kobe beef sliders topped with Pepper Jack cheese and served with chipotle aioli, served with skinny fries	11.99
Black Ale Fish & Chips beer battered cod served over skinny fries	14.99

PASTAS

Blackened Shrimp or Chicken Fettuccine spinach & egg fettuccine in a rich garlic-Parmesan cream sauce topped with fresh tomatoes	18.99
Seafood Pasta shrimp, clams, mussels and crabmeat tossed with angel hair pasta in a creamy garlic white wine sauce	18.99
Gorgonzola & Walnut Ravioli in a sage cinnamon brown butter sauce sautéed with spinach & yellow squash, topped with marinated grilled portobello & diced tomatoes	14.99

DISTINCTIVE DINING MENU

Three courses for \$26.40

Valid Sunday-Thursdays • Not valid on parties over 8 • No split plates please

STARTER

(Choice of one)

Chef's Daily Soup Inspiration • Crisp Caesar Salad

ENTRÉE

(Choice of one)

Cornmeal-Crusted Rainbow Trout

andouille-crawfish risotto, tomato vinaigrette-dressed baby watercress, grilled corn relish

Shrimp and Grits

smoky applewood bacon-wrapped shrimp, creamy four-cheese grits, spicy rouille, sautéed baby spinach and portabella mushrooms

Grilled Certified Angus Beef Sirloin

New Orleans butter, Bordelaise sauce, whipped mashed potatoes and crispy-buttermilk-onion-strings

DESSERT

(Choice of one)

Chef's Seasonal Bread Pudding Key Lime Pie

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	Snapper	22.99	Corvina	19.99
Tuna	25.99	Salmon	19.99	Tilapia	18.99
Mahi Mahi	24.99	Arctic Char	20.99		

WILLIE G'S SPECIALTIES

Served with vegetables & your choice of whipped mashed potatoes or rice pilaf.

Bacon Wrapped Scallops sea scallops wrapped in smoked bacon & lightly fried, served with a smoked tomatillo salsa	25.99
Dynamite Tilapia smothered with a creamy crab crust	21.99
Stuffed Flounder whole Atlantic flounder broiled with our famous crab stuffing	29.99
Snapper Kathleen blackened & topped with shrimp, crab & mushrooms	29.99
Tortilla Crusted Salmon broiled, topped with jumbo lump crabmeat & avocado, drizzled with lemon butter sauce	24.99
Ancho Chili-Dusted Trout seared with our lightly smoky chili spice finished with a sweet chili citrus butter sauce	19.99
Seared Arctic Char succulent Arctic char seared and topped with fresh lobster and jumbo lump crab	25.99
Snapper Francese lightly breaded and topped with roasted artichokes, roma tomatoes and lemon shallot butter	23.99
Spiced Ahi Tuna Cajun spiced and seared, served with ginger soy butter and wasabi cream	29.99
Brown Butter Mahi pan seared, served over creamy risotto drizzled with brown butter vinaigrette and a sprinkle of toasted almonds	26.99
Nut Crusted Corvina walnut and almond crusted with Parmesan risotto topped with sautéed mushrooms and cherry tomatoes	21.99

SHRIMP

Shrimp Scampi sautéed and served with angel hair pasta in a white wine garlic butter sauce	18.99
Fried Shrimp served with skinny fries & onion strings	18.49
Shrimp Enbrochette a dinner portion of our great appetizer!	18.99
Mandarin Shrimp tempura battered shrimp served with jasmine rice over a mandarin orange citrus sauce, drizzled with a wasabi cream	16.99
Shrimp Imperial jumbo shrimp topped with crab cake stuffing and broiled, served with angel hair pasta	20.99

CRAB • LOBSTER

Live Maine Lobster steamed or garlic style	Market
Cold Water Lobster Tail 7-8 oz., lightly seasoned & steamed	Market
Alaskan King Crab Legs 1½ 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 skinny fries	24.99
Broiled Seafood Platter fresh tilapia, salmon, shrimp & scallops with rice pilaf & vegetables	25.99
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 choice of baked potato or whipped mashed potatoes and steamed vegetables.

Filet Mignon aged cut	6 oz . . . 27.99	8 oz . . . 32.99
Porterhouse 22 oz. aged cut	33.99	
New York Strip 12 oz. aged cut	29.99	
Ribeye 12 oz. aged cut	29.99	
Prime Rib slow roasted to perfection, served with creamed horseradish & au jus	12 oz . . . 25.99	16 oz . . . 29.99
Signature Mixed Grill grilled petite filet and lamb chop are joined by succulent shrimp and sea scallops with potato pave and seasonal vegetables	35.99	
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, 7-8 oz.	Market	
Chicken Romano pan seared with a blend of Romano cheese and panko bread crumbs topped with lemon butter sauce and diced tomatoes	16.99	

ACCOMPANIMENTS

Bearnaise Sauce	1.00
Asparagus	7.99
Creamed Spinach	5.99
Rice Pilaf	3.99
Sautéed Mushrooms	4.99
Whipped Mashed Potatoes	3.99
Loaded Baked Potato	4.99
Add Jumbo Lump Crabmeat	7.99
Add Shrimp	7.99
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

G - New G's specialty items

Chris Meier . . . Executive Chef

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.

Willie G's is wholly owned by Landry's, Inc.