

Soups

Soup du Jour ~ Cup...\$2.50 ~ Bowl...\$3.50
New England Clam Chowder ~ Cup...\$3.00 ~ Bowl...\$4.00

(Chowder Served Friday-Sunday)

Appetizers

William's Baked Onion Soup	\$5.00	Shrimp Cocktail	\$9.00
Clam Strips	\$7.00	Cheese Sticks	\$7.00
Onion Rings	\$5.00	Fried Shrimp Basket	\$9.00
Baked Stuffed Mushrooms	\$8.00	Chicken Fingers	\$9.00
Boneless Buffalo Wings	\$9.00	BBQ Angels on Horseback	\$9.00
Potato Skins	\$8.00	Wing Dings	\$7.00

Add a tossed side salad to any dinner entrée for \$2.50

Or add a side Caesar salad for \$2.75

Salads

Garden Salad...\$5.95

Fresh iceberg lettuce, accented with grape tomatoes, cucumbers, onions, shredded cabbage and carrots, with artichoke hearts and Kalamato olive topped with homemade croutons

Tuna Salad...\$10.95

100% White tuna mixed with mayonnaise and chopped celery served over a garden salad

Caesar Salad...\$6.95

A fresh bed of Romaine lettuce tossed with bacon, homemade croutons, shredded Romano cheese and a creamy Caesar dressing

Greek Salad...\$10.95

Feta cheese, Greek olives, stuffed grape leaves and Greek dressing served over a garden salad

Add any item below to a salad...\$6.00

Two 5 oz. grilled seasoned chicken breast, 15 grilled shrimp, grilled salmon, or grilled marinated sirloin tips

Gourmet Sandwiches

All sandwiches and burgers are served with french fries and a pickle spear

Chicken Fajita Wrap...\$8.95

Seasoned grilled chicken breast with lettuce, tomatoes, grilled onions and peppers in a garlic herb wrap served with salsa and sour cream

Chicken Caesar Wrap...\$8.95

Tender grilled chicken breast tossed with Romaine lettuce, Romano cheese, bacon bits and creamy Caesar dressing

Christo's Triple Decker Club...\$8.95

97% Fat free smoked turkey, American cheese, bacon, lettuce and tomatoes served on white bread

William's Reuben...\$8.95

Black pastrami with sauerkraut, Swiss cheese and Thousand Island dressing on dark rye bread

Angus Burgers

House Burger...\$8.95

8 oz. Angus burger char broiled and topped with portabella mushrooms and Monterey jack cheese with a side of lettuce and tomato

Willie's Classic \$7.95

8 oz. Angus burger char broiled to perfection

Add Cheese \$.50

Add Bacon \$.50

From the Panini Grill

Served on rustic Focaccia bread and pressed on a Panini grill

Turkey and Bacon...\$8.95

Turkey, cranberry sauce, lettuce and Swiss cheese

Chicken and Bacon...\$8.95

Grilled chicken, lettuce, tomato, onion and Swiss cheese

Cordon Bleu...\$8.95

Grilled chicken, honey baked ham, lettuce, tomato and Swiss cheese

Consuming raw or under cooked meats, poultry or seafood may increase the risk of food borne illness*

Pasta

All our pasta dinners are made with our homemade marinara sauce and served with your choice of spaghetti, fettuccine or penne pasta. Topped with freshly grated Romano cheese and parsley. Served with garlic bread.

Fresh Little Neck Clams...\$15.00

Sauteed with olive oil and garlic in our homemade red or white clam sauce tossed with spaghetti

Primavera Supreme...\$13.00

Sautéed mushrooms, onions, roasted red peppers and broccoli

Jumbo Cheese Ravioli...\$14.00

Baked in a casserole dish with marinara sauce and topped with provolone cheese

Italian Seasoned Meatballs...\$13.00

Our homemade marinara sauce over your choice of pasta topped with meatballs

Chicken Parmesan...\$15.00

10 oz. Breast of chicken deep fried and topped with marinara sauce and melted provolone cheese

Shrimp and Sea Scallop Verduquo...\$18.00

Shrimp and sea scallops sautéed with mushrooms, black olives, artichokes and chopped tomatoes in a white wine garlic sauce served over penne pasta

Veal Parmesan...\$15.00

6 oz. Tender veal lightly breaded with Italian bread crumbs and topped with marinara sauce and provolone cheese

Fresh Fried Seafood

All fried dinners are served with French fries, homemade coleslaw, tartar sauce and lemon

Fresh Fried Haddock...\$15.00

10oz. of lightly coated haddock, deep fried to a golden crisp

Fried Shrimp...\$15.00

15 golden fried shrimp

Fried Coconut Shrimp...\$15.00

7 Large coconut battered shrimp, deep fried to a golden crisp and served with a side of honey Dijon sauce for dipping

Fresh Maine Sea Scallops...\$16.00

Lightly coated and deep fried to perfection

Clam Strips...\$12.00

Lightly coated and deep fried

Fried Haddock and Shrimp...\$16.00

A perfect combination of two classics

Fried Sampler...\$22.00

The best of everything fried; fresh haddock, clam strips, sea scallops, shrimp and onion rings

Fresh Baked Seafood

All baked dinners are served with potato or rice pilaf and fresh vegetables

Baked Haddock...\$16.00

10oz. fresh haddock baked with white wine and butter and topped with bread crumbs

Baked Garlic Haddock...\$16.00

10oz. fresh haddock smothered in a homemade garlic mayonnaise and topped with bread crumbs

Baked Stuffed Jumbo Shrimp...\$16.00

4 Large shrimp stuffed with our homemade seafood stuffing

Baked Stuffed Haddock...\$17.00

A William's classic stuffed with our homemade seafood stuffing and topped with seafood Newburg sauce

Baked Sea Scallops...\$17.00

Fresh Maine sea scallops baked to perfection and topped with bread crumbs

Baked Norwegian Salmon...\$16.00

A famous dish served with your choice of Cajun or lemon pepper seasonings or topped with bread crumbs

Side Orders

Mashed Potatoes	\$2.00	Side of Alfredo Pasta	\$6.00
Fresh Vegetable of the Day	\$1.50	French Fries	\$3.00
Side of Marinara Pasta	\$4.00	Cole Slaw	\$1.50
Rice Pilaf	\$1.50	Lettuce and Tomato	\$1.00
Garlic Bread	\$1.50		

18% Service charge may be added to parties of six or more

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House Specialties

Chicken Marsala...\$17.00

Twin 5 oz. chicken breasts sautéed with portabella mushrooms in a Marsala wine sauce. With your choice of potato and vegetable or over pasta

Chicken and Shrimp Jambalaya...\$17.00

Chicken and shrimp sautéed with mushrooms, onions and peppers tossed with rice in a spicy marinara sauce, served on a sizzler platter

Chicken and Broccoli Alfredo...\$15.00

Chicken and fresh broccoli sautéed in a garlic alfredo sauce with Romano cheese and tossed with fettuccine, served with garlic bread

Chicken and Shrimp Ravioli Scampi...\$18.00

Chicken and shrimp sautéed with plum tomatoes in a garlic scampi sauce tossed with jumbo cheese ravioli and served with garlic bread

Shrimp and Sea Scallop Alfredo...\$18.00

Fresh Maine sea scallops and shrimp sautéed in a garlic Alfredo sauce with Romano cheese and tossed with fettuccine and served with garlic bread

Sizzling Teriyaki Chicken and Shrimp...\$17.00

Tender pieces of chicken and shrimp sautéed in our homemade teriyaki sauce smothered with onions, peppers and mushrooms served on a sizzler platter. With your choice of potato and vegetable

Chicken Mediterranean Florentine...\$17.00

Chicken breasts sautéed with fresh spinach and diced tomatoes topped with crumbled feta cheese and a white cream sauce

Chicken Olympia...\$17.00

Tender pieces of chicken sautéed with portabella mushrooms and sun dried tomatoes tossed in creamy Madeira wine sauce over penne pasta

Hunter's Catch

Papa Willie's Pot Roast...\$15.00

Slow roasted eye round smothered with gravy

Black Diamond...\$16.00

Charbroiled marinated strip steak

Beef Teriyaki...\$16.00

Strips of flank steak marinated in our famous teriyaki glaze char broiled to your taste

Filet Mignon...\$20.00

10oz. charbroiled filet cut from the heart of the tenderloin, wrapped in bacon and topped with fried onion rings

New York Sirloin Steak...\$17.00

11 oz. Black Angus sirloin seasoned and char broiled to your taste

New York Sizzler...\$18.00

11 oz. Black Angus seasoned sirloin topped with mushrooms, onions and peppers served on a sizzler platter

Prime Rib Au Jus

(Available Thursday, Friday and Saturday Evenings)

Junior's cut ~ 10oz....\$15.00

Christo's cut ~ 14oz...\$18.00

William's cut ~18oz...\$22.00

Create your own surf and turf by adding any item below to your Hunter's Catch...\$6.00

3 Jumbo grilled Shrimp~2 Stuffed Shrimp ~ 10 Fried Gulf Shrimp ~ 6 oz. Fried or Baked Sea Scallops ~ 6 oz. Baked Haddock ~ 5 oz. Baked Salmon

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