

Appetizers

- BAYOU BILL'S SEAFOOD GUMBO 8OZ \$5.5 ~ 12OZ \$7.
CRAB AND CORN BISQUE 8OZ \$6. ~ 12OZ \$7.5
ALLIGATOR SAUTÉED / BLACKENED / FRIED \$10.5
SMOKED TUNA DIP 5OZ SMOKED TUNA DIP AND 5OZ PIMENTO CHEESE. \$8.5
- ☉ STEAMED SHRIMP \$12.
WISCONSIN CHEESE CURDS \$8.5
ONION RINGS BEER BATTERED. \$8.
STUFFED MUSHROOMS \$9.
 - ☉ CALAMARI TENDER FRIED RINGS \$9.
 - ☉ PARADISE SHRIMP (FOR 2) BUTTERFLY IN SPICY LEMON PEPPER GRAVY. \$12.5
BLUE CRAB DIP (FOR 2) \$13.
Crabmeat in light cheeses with onion and creole spices.

Bayou Favorites

- JANIE'S PONTCHARTRAIN FISH OF DAY \$27. ~ GROUPEUR \$34.
Blackened filet with a fried Softshell crab. Finished with a Louisiana style cream sauce.
- BILL'S ALFREDO SHRIMP \$19. ~ CHICKEN & SAUSAGE \$17.5
Sautéed with mushrooms, tomatoes, spinach and green onion, Tossed in a creamy Alfredo sauce with penne pasta. Served with fresh bread. (No substitutions please)
- ☉ JIMMY'S PARMESAN SHRIMP 1 SKEWER \$16. ~ 2 SKEWERS \$22.
Gulf shrimp char-grilled in our cajun butter finished with Parmesan cheese and green onions.
- STUFFED PARMESAN FISH OF THE DAY \$24. ~ GROUPEUR \$31.
Fresh fillet stuffed with crabmeat dressing, topped with our creamy Parmesan sauce. Baked potato, vegetables and hush puppies.
- PAN SAUTÉED ORLEANS FISH OF DAY \$25. ~ GROUPEUR \$32.
Fresh fish lightly dusted, pan sautéed and topped with Louisiana crawfish tails in a cajun spiced cream sauce. Served with baked potato, vegetables and hush puppies.
- ☉ BLACKENED FISH CATFISH \$19. ~ FISH OF DAY \$24. ~ GROUPEUR \$29.
Fresh fillet rolled in blend of cajun spices, seared on a cast iron skillet, topped with our lemon butter and green onions.

Fried Dinners

Fried entrées served with french fries, coleslaw and hush puppies.

- CATFISH \$16. ~ FISH OF DAY \$23. ~ GROUPEUR \$30.
FRIED SHRIMP \$21.
OYSTERS \$22.
FISH AND SHRIMP CATFISH \$19. ~ FISH OF DAY \$24. ~ GROUPEUR \$29.
SHRIMP AND OYSTERS \$21.5
1 SOFT-SHELL CRAB \$18. ~ 2 SOFT-SHELL CRABS \$25.
1 SOFT-SHELL W/SHRIMP \$22. ~ W/OYSTERS \$23.
POPCORN SHRIMP \$16.
CHICKEN TENDERS \$16.
BAYOU PLATTER CATFISH \$25. ~ FISH OF DAY \$30. ~ GROUPEUR \$37.
Fish, deviled crab, oysters, shrimp, clam strips, corn on the cob.
BAYOU PLATTER (FOR 2) CATFISH \$46. ~ FISH OF DAY \$51. ~ GROUPEUR \$60.
Fish, deviled crab, oysters, shrimp, clam strips and corn on the cob.

We use a blended vegetable oil for frying. We DO NOT use peanut oil.

From the Steamers

Steamed entrées served with garlic butter, corn on the cob and new potatoes.

- ☉ BLUE CRABS (WHEN AVAILABLE) 1LB \$20. ~ 2LB \$35.
- ☉ ALASKAN SNOW CRAB 1½ LB \$44. ~ 2LB \$65. ~ 4LB \$120.
- ☉ DUNGENESS CRAB 1LB \$34. ~ 1½LB \$45.
- ☉ ALASKAN KING CRAB ¼LB \$60.
- ☉ 1LB STEAM SHRIMP DINNER \$25.
- ☉ SHRIMP AND CRAB BOIL \$32.
Gulf shrimp with snow crab and smoked sausage. . .
- ☉ SPECIAL OF THE HOUSE BLUE CRAB \$38. ~ SNOW CRAB \$42.
Steamed oysters, shrimp, clams, crabs, mussels and smoked sausage.
- ☉ CRAB FEAST \$58.
Blue Crab (when available), Snow and Dungeness.
- ☉ CRAB FEAST FOR 2 \$110.
4lbs of crab piled high. Blue crab (when available) Snow Crab and Dungeness Crab.
- ☉ ULTIMATE FEAST FOR 2 (OR MORE) \$150.
Bill is serving the biggest feast ever in our 33 year history. 1¼lb king crab, 1lb snow crab, 1lb shrimp with 2 cold water lobster tails.

From the Broiler

Broiled entrées served with baked potato, vegetables and hush puppies.

- BROILED FISH FISH OF THE DAY \$23. ~ GROUPEUR \$30.
- ☉ SHRIMP AND SCALLOPS \$26.
- CRAB CAKES 3 OF BAYOU BILL'S SPECIAL RECIPE. \$22.
CRAB CAKES AND SHRIMP 2 OF BILL'S CRAB CAKES AND FRIED SHRIMP. \$23.
STUFFED GULF SHRIMP \$22.

From the Grill

- NEW YORK STRIP STEAK \$28.
☉ CHAR GRILLED CHICKEN \$17.
☉ HICKORY SMOKED RIBS ½ RACK - \$16. ~ FULL RACK - \$23.
½ RACK AND ½ DZ FRIED SHRIMP. \$20.
☉ CHAR GRILLED TUNA \$22.

Sandwiches

Sandwiches served with french fries, coleslaw and dill pickle spear.

- POBOY CATFISH OR SHRIMP OR OYSTER \$14. / FISH OF DAY ADD \$2.
GROUPEUR ADD \$6.
SOFT SHELL CRAB SANDWICH \$15.
BAYOU BURGER \$12. ADD CHEDDAR CHEESE \$1.

Oysters on the Half

- ☉ RAW OYSTERS ¼ DZ \$4.5 ~ ½ DZ \$9. ~ 1 DZ \$17.
- ☉ CHAR GRILLED ¼ DZ \$6. ~ ½ DZ \$12. ~ 1 DZ \$22.
Char-grilled in our cajun garlic butter, finished with Parmesan and green onion.

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, please consult a physician.

☉ **Gluten Free options available. Ask your server.**

Salads

Honey Mustard, Ranch Blue Cheese, Thousand Island, Greek Vinaigrette, Oil & Vinegar

GARDEN SALAD \$6.5

\$4. charge for garden salad instead of coleslaw.

BILL'S BAYOU SALAD \$16

Garden fresh greens, pimento cheese, shrimp salad and smoked tuna with rainbow rotini topped with mozzarella and cheddar cheese.

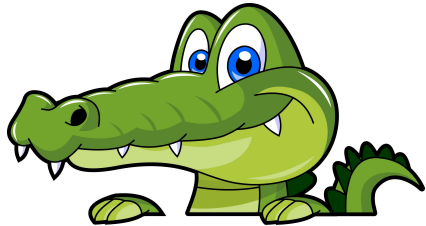
DINNER SALAD \$16.

Crisp romaine, tomatoes, sweet onions and seasonal vegetables. Topped with one of these menu items:

**GRILLED OR BLACKENED TUNA / GRILLED OR FRIED CHICKEN
GRILLED SHRIMP OR FRIED POPCORN SHRIMP**

Dessert

KEY LIME PIE \$6. PEANUT BUTTER PIE \$6.



JUST FOR KIDS

(11 years and younger)

CHICKEN TENDER DINNER \$7.5

FISH DINNER \$8.5

HAMBURGER \$7.5

CORN DOG \$7.

PIZZA (PEPPERONI OR CHEESE) \$8.

HICKORY SMOKED RIBS \$11.5

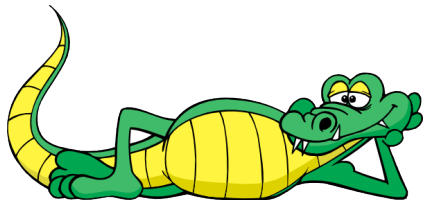
POPCORN SHRIMP \$8.5

ALASKAN SNOW CRAB \$24.

CHILD'S DRINK (SODA OR TEA) \$1.75

16OZ NESQUICK \$2.75

(Chocolate / Vanilla / Strawberry)



All our seafood, meats and produce are proudly Domestically-Sourced.

BAYOU BILL'S CRAB HOUSE



OPEN NIGHTLY 5PM TILL CLOSE

Santa Rosa Beach

4748 US 98

Santa Rosa Beach, FL 32459

850-267-3849

Panama City Beach

23100 Front Beach Road

Panama City Beach, Fl 32413

850-235-1010

We seat first come first serve!

Revised February 2019

Prices subject to change