

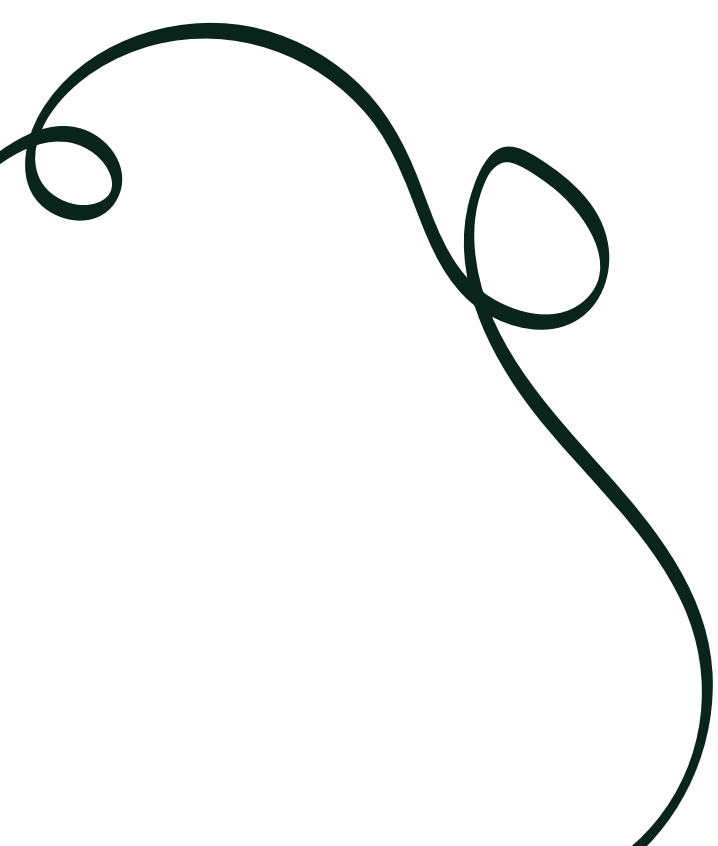


Billie's was created with a simple idea: that food should bring people closer, not just through flavor, but through feeling. Inspired by the island's pace and personality, we've built something that honors tradition without being bound by it.

Here, the experience is as thoughtful as the ingredients – from the first pour to the final bite. It's about slowing down, sharing more, and finding joy in the in-between moments. Every visit to Billie's is an open invitation – to gather, to unwind, and to enjoy something familiar, yet entirely new.

There's a rhythm to Billie's that mirrors life on Nantucket – seasonal, evolving, and full of character. Our approach draws from the world but stays grounded in a sense of place. What's served reflects not just what's available, but what feels right for the moment.

We believe in substance over show, in comfort without compromise. That sensibility shapes everything we do, from how we cook to how we welcome you in. Whether it's your first time through the door or your tenth, Billie's is a place that feels instinctively easy – and leaves a lasting impression.



# STEAKHOUSE SPIRIT, NANTUCKET SOUL

## RAW BAR

### LOCAL OYSTERS

w/ Cocktail Sauce & Apple Cider Mignonette

31

### TUNA TARTARE


w/ Green Onions, Gochujang, Toasted Sesame Seeds, Rice Cracker

42

### JUMBO SHRIMP COCKTAIL

w/ Cocktail Sauce, Lemon


8.75ea



### SEAFOOD TOWER

153

6 Oysters, 6 Jumbo Shrimp, 1.5# Lobster  
w/ Cocktail Sauce, Apple Cider Mignonette



## SALADS

### WEDGE SALAD

Iceberg, Bacon, Egg, Grape Tomato, Red Onion, Blue Cheese

23

### CLASSIC CAESAR SALAD

Romaine Hearts, Parmesan Cheese, Croutons, Greek Yogurt Based Dressing

22



### BILLIE'S SIMPLE GREENS SALAD

Romaine Hearts, Feta, English Cucumber, Sweet Onion, Dill, Champagne-Dijon Vinaigrette

19

\*Before placing your order, please inform your server if a person in your party has a food allergy.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
22% Service Charge added for all parties of 6+.

**SPLIT PLATE FEE \$4**

## APPETIZERS

### CRAB CAKE

Lump Crab, Peppers, Shallots,  
w/ Pickled Jalapeno Tartar  
Sauce

34

### CRISPY SHRIMP

Jumbo Shrimp, Spiced Dredge,  
w/ Lemon Aioli

25



### GRILLED BACON

Thick Cut Bacon,  
Pickled Vegetables, Herbs

27

### FRENCH ONION SOUP

Gruyere Cheese,  
Croutons

19

## ENTREES

### BILLIE'S CHEESEBURGER

8oz. Beef Patty, American, LTO,  
Special Sauce, Potato Bun  
w/ French Fries

34

### BERKSHIRE PORK CHOP

14oz. Bone-In Chop,  
Garlic Sauteed Kale,  
Pickled Onions, Aged Balsamic

46

### CRAB PASTA

Lump Crab, Squid Ink Linguine,  
Sauce Pomodoro, Garlic, Basil,  
EVOO

42

### FAROE ISLAND SALMON

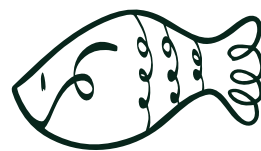
8oz Pan Seared,  
Served w/ Corn Veggie Medley, Orzo,  
Chimichurri

44

### MEDITERRANEAN DORADE

Whole Fish, Sauteed Spinach,  
Lemon-Caper Sauce

42



### ORGANIC CHICKEN FRITES

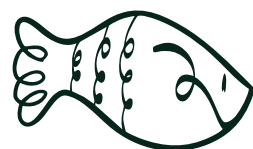
Marinated in Citrus, Pepper, &  
Herbs, w/ Demi,  
French Fries

42

### STEAK FRITES

10oz. Picanha Cut,  
w/ French Fries,  
House Steak Sauce

46



## STEAKS

ALL STEAKS ARE USDA PRIME

### BONE-IN RIBEYE

28oz.....152

### PORTERHOUSE

40oz,  
Serves 2+.....187

### FILET

8oz.....80

### NY STRIP

12oz.....88



**BECAUSE BILLIE'S DOES IT BIGGER...**  
295

Caesar Salad, Shrimp Cocktail, Grilled Bacon  
Porterhouse, Roasted Veg, Spinach, Potato Puree

Serves 3-4

## SAUCES \$4

### DEMI-GLACE

### HOUSE STEAK SAUCE

### CHIMICHURRI

**SAUCE AU POIVRE**  
w/ Green Peppercorns, Brandy, Cream

### BERNAISE

## ADD-ONS

### BROILED LOBSTER TAIL

20

### BREAD SERVICE

House Rolls  
w/ Butter, Sea Salt, Herbs  
10

## SIDES \$16

### CREAMED SPINACH

w/ Roasted Garlic, Bacon

### POTATO PUREE

**CREAMED CORN**  
w/ Jalapeno, Feta

**LOADED BAKED POTATO**  
w/ Sour Cream, Cheddar Cheese,  
Scallions, Bacon

### ROASTED VEG

Asparagus, Bell Pepper, Zucchini,  
Broccolini, Red Onion, Herbs,  
Balsamic Glaze

### SAUTEED MUSHROOMS

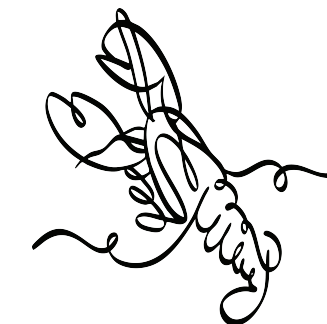
with Assorted Mushrooms, Garlic, Herbs, Olive Oil

### STEVIE'S MACK & CHEESE

Cavatelli, Cheese Blend,  
Topped w/ Ritz

### HOUSE-CUT FRENCH FRIES

### SAUTEED SPINACH



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