



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
145
6 Oysters, 6 Jumbo Shrimp, 1.5# Lobster, & Crab Salad
w/ Cocktail Sauce, Apple Cider Mignonette



SALADS

WEDGE SALAD

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

24

CLASSIC CAESAR SALAD

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

24

BILLIE’S SIMPLE GREEN SALAD

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

21

BILLIE'S GREEK SALAD

Seasonal Tomatoes, Red Onion, Peppers, Feta, Cucumber, Olive Oil & Red Wine Vin

26

HOUSE BREAD SERVICE

Warm Pull Apart Rolls, w/ Butter, Sea Salt, Herbs

14

*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 ◆ —◆

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

34

Jumbo Shrimp, Spiced Dredge,
w/ Lemon Aioli

25



28

Gruyere Cheese,
Croutons

19

◆ ————— ◆ STEAKS ◆ ————— ◆



28oz.....152

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

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

Serves 3-4

12oz.....88

◆ _____ ◆ **ENTREPRENEURS** ◆ _____ ◆

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

34

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

46

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

42

Lump Crab, Squid Ink
Linguine, Sauce Pomodoro,
Garlic, Basil, Chili Oil

42

Prime Picanha Cut,
House Steak Sauce
w/ French Fries,

48

Pan Seared, w/ Corn & Veggie Medley,
Orzo, Chimichurri

44



70



20



CREAMED CORN
w/ Jalapeno, Feta

w/ Sour Cream, Cheddar Cheese, Scallions, Bacon

w/ Assorted Mushrooms, Garlic, Herbs, Olive Oil

w/ Cavatelli, Tri-Cheese Blend, Topped w/ Ritz

SAUTEED SPINACH

w/ Broccolini, Zucchini, Peppers,
Herbs, Balsamic Glaze

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