



Cocktails

Espresso Martini...Titos' Vodka, Kahlua, Bailey's Irish Cream & espresso11.50

Raspberry Lemon Drop Martini...Absolut Citron, fresh lemon & raspberries 11.00

Jackson's Perfect Margarita... Hornitos & Citronge 11.00

Chili Pineapple Margarita...Sauza blanco, gran gala & pineapple10.25

Bourbon Smash...Maker's Mark, muddled lemon & mint 13.25

Classic Mojito...Cruzan Rum, fresh muddled mint & lime10.00

Mango Mojito...Malibu Mango Rum, fresh muddled mint & lime 10.50

Jackson's Mule...Tito's Vodka, Fever Tree Ginger Beer & fresh muddled lime 10.50

Limoncello Spritz... Limoncello & Prosecco.....11.50

Old Fashioned...Maker's Mark, muddled orange & macerated plums..... 12.75

House Spirits - Bacardi, Sauza Blanco, Gordon's London Dry Gin, Dewar's, Gordon's Vodka & Jim Beam

Wines by the Glass

6 oz | 9 oz

Prosecco, Zardetto, Brut..... 9.75 | --

Pinot Grigio, Stella, '247.35 | 11

Sauvignon Blanc, Dashwood, '23 8.75 | 13

Sauvignon Blanc, Kim Crawford, '24.....10.75 | 16

Riesling, Dr. Loosen, '24 Dr. L 9.75 | 14

Chardonnay, Waterbrook, '23 8.25 | 12

Chardonnay, Kendall Jackson, '23..... 10.25 | 15

Chardonnay, Sonoma-Cutrer, '23.....12.25 | 18

6 oz | 9 oz

Rosé, Ferrari Carano, '22 9.75 | 14

Pinot Noir, MacMurray Ranch, '22 11.50 | 17

Pinot Noir, Meiomi, '2312.25 | 18

Pinot Noir, La Crema, '2314.25 | 21

Malbec, Tilia, '24 7.75 | 11

Merlot, Columbia Crest, '22 8.25 | 12

Cab. Sauv., Pendulum '22 10.25 | 15

Cab. Sauv., Ch. Ste. Michelle, '21.....10.75 | 16

Cab. Sauv., Duckhorn, '22 Decoy13.35 | 20

BOTTLED WINE IS AVAILABLE ON BACK MENU PAGE

Beer

Jackson's Pale Ale, tap 7.25

Lucky Lounge Lager, tap 7.25

Blue Moon Belgian White Ale, tap8.00

Solace Partly Cloudy IPA, tap 7.75

Miller Lite, tap 7.25

Bud Light, bottle 6.75

Devils Backbone Vienna Lager, bottle 8.00

Corona, bottle 7.75

Stella Artois, bottle 7.75

Michelob Ultra, bottle 7.25

Our restaurant is dedicated to Bill Jackson, a great chef and better friend, who was stolen from us by ALS March 1, 2008. Our zany name and retro warehouse design reflect how important it was to Bill that our guests be relaxed, comfortable and happy. Bill took what he did seriously but never took himself that way. He understood his food wasn't about him; it was all about the people cooking and serving it. His wisdom and laughter will never leave us. Sharing it with you brings us joy.

Bill, Chris, Spencer, Chad, Paul, Sarith and the Usual Suspects created the food. We hope you enjoy their inspired results.

The design team of Leon Chatelain and Alex Crawford of Chatelain Architects developed the vision and the plans for "Billy's Place."

Our favorite artist, John Gable of Woolwich, Maine painted our murals and Bill's "family portrait" by the kitchen. Bill loved the Rascals.

Jill, Spencer and Kirsten used their life time allotment of B, S & T side by side with Craig, Rob, Adriana, Brian and Matt of Shawmut Design and Construction to get our retro warehouse built.

Special thanks to the stars behind the curtain: Dana, Marion, Lori, Carleen, Cheryl, Katie, Natalie, Dave, Kevin, Ascary, Tom & Jon. We couldn't open with out you.

ROCK ON, BILLY!



Starters

Hot Spinach, Parmesan & Artichoke Dip...with fresh tortilla chips.....	12
Deviled Eggs w. Spiced Pecans & Sugar Cured Bacon	13
Blue Crab & Shrimp Fritters...grilled corn salsa & lobster ginger sauce	13
Crispy Fried Point Judith Calamari...tossed with thin green beans and pepper jelly	17
Tuna Poke 2.0*...ahi tuna, guacamole, ginger, cilantro & spicy mayo on crispy nori chips.....	18
Corn & Crab Chowder.....	8
Lobster Bisque	8
Community Bread Basket...choice of Ozzie rolls, Best Buns bread or an assortment of each...served with honey butter.....	1

\$1 of each bread order will be contributed to fight food insecurity in our community.

Mighty Fine Sushi

California Roll	14	Crunchy Shrimp & Macadamia Roll.....	17
Firecracker Rock Shrimp Roll	17	Spicy Tuna Roll*	18
Volcano Roll*...dueling California roll, half w. spicy tuna & tobiko, half w. shrimp Sriracha.....	19		

Salads

Field Greens...sun dried cranberries, grape tomatoes, garlic croutons, scallions & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1	8
Caesar...mildly spicy with romaine hearts & baby greens, capers, Reggiano parmesan & garlic croutons	9
Billy's Chop House...mixed greens, fresh corn off the cob, tomatoes, scallions, Tillamook white cheddar, garlic croutons & buttermilk herb dressing...with bacon, add \$1.....	10
Warm Goat Cheese & Spiced Pecan Salad...field greens, scallions, sun dried cranberries, grape tomatoes, garlic croutons & champagne vinaigrette.....	11
Roast Chicken Salad...baby spinach & baby kale, walnuts, apples, avocado, bacon, blue cheese w. Pommery mustard vinaigrette & a deviled egg with pecans	19
Chicken, Avocado & Beet Salad...fresh roasted beets, pine nuts, Laura Chenel goat cheese & red grape tomatoes w. mixed greens and citrus vinaigrette	20
Short Smoked Grilled Salmon Salad*...field greens, tomatoes and garlic croutons w. champagne vinaigrette & a deviled egg w. pecans...goat cheese, add \$1.....	26
Sesame Crusted Tuna Salad*...drizzled w. cilantro ginger sauce...roasted beets, avocado, red grape tomatoes w. mixed greens and citrus vinaigrette.....	27
Waldorf Steak Salad*...grilled filet tips, blue cheese, walnuts, apples, celery & dried cranberries w. field greens & champagne vinaigrette	28
Lobster Club Salad...lobster salad from a fresh Maine lobster.... with field greens, tomatoes, avocado, fresh corn off the cob, sugar cured bacon, a deviled egg & champagne vinaigrette	market

Sandwiches

Grilled Cheese & Bacon...Tillamook cheddar, smoked gouda, havarti, pecanwood smoked bacon & caramelized onions on rustic Italian bread with fresh, hand cut fries	14
Veggie Burger Wrap...brown rice, rainbow quinoa, beet & black bean burger with tzatziki sauce & crisp romaine leaves for wrapping...with cucumber, tomato & corn salad	17
Grilled Chicken & Havarti Cheese...roasted peppers & citrus mayo on grilled ice box bread w. fresh, hand cut fries	17
Cheddar Cheeseburger*...CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle & fries	18
Bacon Cheeseburger*...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fresh, hand cut fries	19
Slow Roasted French Dip*...thinly sliced prime rib on a Best Buns butter roll with mayo...fresh, hand cut fries & au jus.....	30
Jumbo Lump Crab Cake...broiled or sauteed with remoulade on brioche & hand cut fries	market
Jackson's Lobster Roll...lobster salad from a fresh Maine lobster on a grilled roll w. roasted corn on the cob & fresh, hand cut fries	market

Sides

Fresh, Hand Cut Fries	5	Sauteed Butter Spinach.....	5
Cucumber, Tomato & Corn Salad	5	Rainbow Quinoa w. Pecans & Walnuts	5
Grilled Broccolini	6	Mac 'N Cheese	6
Crispy Brussels Sprouts w. Bacon & Spiced Pecans.....	6		



Fresh Seafood

Hickory Grilled Absolutely Fresh Fish*	...hand filleted in house daily	 market
Jumbo Lump Crab Cake	...broiled or baked with fresh, hand cut fries & cole slaw	 market
Crispy Fish Tacos	...habanero slaw & corn tortillas with fresh, hand cut fries	 three...18, two...14
Fish Fingers	...crisply fried cod in Lucky Lounge Lager beer batter...hand cut fries & slaw	 18
Short Smoked Salmon Filet*	...marinated & smoked, then hickory grilled....	
	Creole mustard sauce...with fresh asparagus & rainbow quinoa w. pecans & walnuts	 26

Chicken & Pasta

Ozzie's Brick Chicken	...wood grilled chicken breast w. lemon rosemary sauce & grilled broccolini	 20
Penne Primavera	...broccolini, mushrooms, asparagus, tomatoes, baby kale, basil, garlic, olive oil & Reggiano parmesan..... add chicken...\$4, add shrimp...\$4, add both...\$7	19
Louisiana Pasta	...chicken, andouille sausage, tomato, scallions & penne in a spicy creole cream sauce.....add shrimp...\$4	 21

Beef

Steak Frites*	...hickory grilled, marinated Certified Angus Beef® hanger steak...fresh fries	 28
Wood Grilled Filet Mignon*	...with fresh, hand cut fries	8 oz...46, 6 oz...39
5 Star® Reserve Rib Eye Steak*	...crispy Brussels sprouts w. bacon & spiced pecans	 46
Drunken Rib Eye*	...5 Star® Reserve...marinated in our Great American Pale Ale... fresh, hand cut fries	 46

RARE	MED. RARE	MEDIUM	MED. WELL	WELL DONE
COOL RED CENTER	WARM RED CENTER	HOT RED CENTER	HOT PINK CENTER	ORDER CHICKEN

Billy's Kids Under 12

Served w. milk, fountain soda, juice or lemonade & choice of fries, unsweetened applesauce or carrots	
Grilled Cheese	5
Mac 'N Cheese	5
Grilled Short Smoked Salmon	8
CAB® Cheeseburger	6
Fish Fingers	8
Tenderloin Steak	...while it lasts 12

Desserts

A portion of all dessert sales will be donated to No Kid Hungry®/Share Our Strength.	
Lemon “Marshmallow Meringue” Pie	8
Warm White Chocolate Bread Pudding	...bourbon custard sauce, vanilla ice cream & caramel..... 9
Warm Flourless Chocolate Waffle & Vanilla Ice Cream	10

* May contain raw or undercooked ingredients. Regarding the safety of these items, written information is available upon request.



Our wines by the glass are available in 6 oz and 9 oz pours.

Pinot Grigio

Stella , 2024, Umbria	7.35 11 27	Attems , 2022, Venezia	52
Acrobat , 2023, Oregon	39		

Sauvignon Blanc

Dashwood , 2023, New Zealand	8.75 13 33	Duckhorn , 2023, Napa, 91WE	54
Kim Crawford , 2024, Marlborough	10.75 16 42	Cloudy Bay , 2023, Marlborough, 93WS	64

Chardonnay

Waterbrook , 2023, Columbia Valley	8.25 12 31	Sonoma-Cutrer , '23, Russian River, 92WS	12.25 18 46
Ch. Ste. Michelle , 2022, Columbia Valley	33	Patz & Hall , 2020, Sonoma, 93WS	57
Kendall Jackson , 2023, California	10.25 15 39	Flowers , 2023, Sonoma Coast, 93WS	60
Chalk Hill , 2023, Sonoma, 92WS	46	Cakebread , 2023, Napa, 90WE	70

Exciting Whites

Prosecco , Zardetto, NV, Italy	9.75 -- 37	Conundrum , Caymus, '23, California	37
Champagne , Perrier-Jouët, Brut, FR, 90WS	116	Chenin Blanc , Dry Creek Vineyards, '22, Sonoma	39
Riesling , Dr. Loosen, '24 Dr. L, Germany	9.75 14 37	Rosé , Ferrari Carano, '22, California	9.75 14 37
Albarino , Martin Codax, '24 Burgans, Spain	44		

Pinot Noir

MacMurray Ranch , '22, Central Coast	11.50 17 44	Niner , 2022, Edna Valley, 94WE	56
Meiomi , '23, Mont.-Sonoma-Santa Barb.	12.25 18 46	Tolosa , 2019 Heritage, Edna Valley, 91WE	57
La Crema , 2023, Monterey, 90WE	14.25 21 54		

Shiraz/Syrah

Waterbrook , 2021, Columbia Valley	31	Halter Ranch , 2020, Paso Robles, 90WE	54
Yalumba , 2023, Australia	35	Elderton , 2020, Barossa, 91V	59

Cabernet Sauvignon & Cabernet Blends

Sterling , 2022, Central Coast	29	Stags' Leap , 2022, Napa, 92WA	66
Pendulum , 2022, Columbia Vy. , 90WE	10.25 15 39	L'Ecole No. 41 , 2021, Walla Walla, 92WE	69
Ch. Ste. Michelle , '21, Columbia Vy., 91WE	10.75 16 42	Chalk Hill , 2021 Estate Red, Sonoma, 91WE	72
Louis Martini , 2019, California	44	St. Supery , 2019, Napa	74
Catena , 2021, Mendoza, 91WA	48	Stonestreet , '18 Estate, Alexander Valley, 94WA	88
Raymond , 2022, Napa	50	Silverado , 2019 Geo, Napa, 91WE	106
Duckhorn , '22 Decoy, Sonoma, 93WE	13.35 20 50	Caymus , 2021, Napa	142
Alexander Valley , '22 Wetzel, Alexander Vy.	52	Shafer , 2022 One Point Five, Stags Leap, 96WE	190
Girard , 2021, Napa, 93WE	62		

Exciting Reds

Malbec , Tilia, 2024, Mendoza	7.75 11 29	Zinfandel , Seghesio, 2023, Sonoma, 93WS	46
Malbec , Don Miguel Gascon, '20 Reserva	50	Zinfandel , Federalist, 2021, Central Valley	54
Merlot , Columbia Crest, '22, Columbia Vy.	8.25 12 31	Zin-Cab-Petite Sirah , The Prisoner, 2022, Napa	62
Merlot , Markham, 2019, Napa, 91WS	54	Red Blend , Orin Swift, '23 Abstract, CA., 95WE	59
Chianti Classico , D'Albola, 2022, Tuscany, 92WE	39		

95-100 Extraordinary | 90-94 Outstanding

Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

Wines are grouped by grape from milder & sweeter to drier & more intense.
We card everyone under 26. It's a great idea & it's the law. If we forget, please ask for a manager.