

ALL ABOUT THE CRAB:

BTI EGGS \$11

DEVILED EGGS TOPPED WITH JUMBO LUMP CRAB MEAT AND BTI SEASONING

CRABBY CORN \$12

CORN ON THE COBB (1) SMOTHERED IN CREAM OF CRAB, TOPPED WITH JUMBO LUMP CRAB & BTI SEASONING

CRABBY NACHOS \$18

TRICOLORED TORTILLA CHIPS, HOMEMADE WHITE QUESO, JUMBO LUMP CRAB, PICO DE GALLO, AVOCADO, SOUR CREAM

CRAB PRETZEL \$12

PRETZEL TOPPED WITH CRAB DIP, CHEDDAR JACK CHEESE & BTI SEASONING

CRAB DIP \$16

SERVED WITH BAGUETTES, CELERY, & CARROTS

STEVIE TOTS \$16

CRISPY TOTS SMOTHERED IN CRAB DIP, CHEDDAR JACK CHEESE, & BTI SEASONING

EASTERN AVENUE EGG ROLLS \$20

½ JUMBO LUMP CRAB CAKE MIX, ½ CRAB DIP SERVED WITH SWEET THAI CHILI SAUCE

CRAB TOAST \$16

4 BAGUETTES TOPPED WITH JUMBO LUMP CRAB IMPERIAL, SERVED WITH HOMEMADE ALFREDO MARINARA SAUCE

CRABS:

Famously Steamed Crabs In Our Homemade Seasoning

ALL SIZES \$MP

Ask your server for availability and pricing

MELTED BUTTER \$1

GARLIC BUTTER \$1.25

ADDITIONAL CONDIMENTS \$0.50

We take pride that our crabs are always steamed to order, therefore they take about 35 minutes to steam! Although we try our best, every crab cannot be perfect. If you receive a light crab, we will only replace it if the claws / legs are still intact. Thank you for understanding.

BTI FAMOUS WINGS:

BILL'S BONE IN WINGS \$17 (10CT) \$24 (15CT)

BILL'S BONELESS WINGS \$13 (10CT) \$18 (15CT)

BTI SPECIALTY WING FLAVORS:

BTI BUFFALO (HOMEMADE BUFFALO & BTI SEASONING), GOLDEN NUGGET (SWEET BBQ), GOLD RUSH (GOLDEN NUGGET + BUFFALO), BILL'S STYLE (TOSSED IN BUTTER & BTI SEASONING) HONEY BTI (HOMEMADE HONEY BTI CRAB SEASONING WITH DRIZZLED HONEY)

ADDITIONAL FLAVORS:

BUFFALO, BUFFALO PARMESAN, HONEY OLD BAY, THAI CHILI, GARLIC, HOT HONEY, LEMON PEPPER, HONEY JERK, HONEY BUFFALO, DAS BIERHALLE HOMEMADE JALAPENO RASPBERRY JAM

We do not offer all flat or all drum options.

STARTERS:

BBQ BACON WRAPPED SHRIMP \$16

MADE WITH OUR HOMEMADE NATTY BOH BBQ SAUCE, SERVED OVER WHITE RICE

BILL'S BANGIN' SHRIMP \$17

HAND BREADED POPCORN SHRIMP TOSSED IN BANGIN' SHRIMP SAUCE, SERVED WITH SWEET THAI CHILI

BILL'S BUFFALO SHRIMP \$17

HAND BREADED POPCORN SHRIMP, TOSSED IN BUFFALO SAUCE & SERVED WITH BLUE CHEESE

HUSH PUPPIES \$10

GOLDEN CORNMEAL FRITTERS SERVED WITH HONEY MUSTARD

ONION RINGS \$11

BEER BATTERED ONION RINGS, FRIED UNTIL GOLDEN BROWN & SERVED WITH SRIRACHA RANCH

STEAMED SHRIMP \$22

SMOTHERED IN BTI SEASONING, SERVED WITH ONIONS & POTATOES

MUSSELS \$18

BALTIMORE STYLE - STEAMED WITH BTI SHRIMP SEASONING & SERVED WITH HOMEMADE GARLIC BREAD

CHEESESTEAK EGG ROLLS \$17

THINLY SLICED STEAK, SAUTÉED ONIONS, CHEDDAR CHEESE, & HOTS, SERVED WITH SRIRACHA RANCH

PEPPER JACK CHEESEBALLS \$10

CHEDDAR JACK CHEESE FRIED GOLDEN BROWN

THE DAS BILLS PRETZEL \$10

SERVED WITH BTI HOMEMADE BEER CHEESE AND DAS BIERHALLE HOMEMADE JALAPEÑO RASPBERRY JAM

MOZZARELLA STICKS (6CT) \$10

SERVED WITH MARINARA

ROCKFISH TENDERS \$12

SERVED WITH CHIPOTLE AIOLI

CARIBBEAN JERK CHICKEN \$15

SERVED WITH HOMEMADE HONEY MUSTARD

FLATBREADS

HONEY BTI \$15

CRISPY HONEY BTI CHICKEN, BACON, MOZZARELLA CHEESE ON WHITE SAUCE, TOPPED WITH DRIZZLED RANCH

CRABBY PIG \$17

JUMBO LUMP CRAB, MOZZARELLA, BACON, ON WHITE SAUCE, TOPPED WITH CRAB AIOLI

OLD FAITHFUL \$15

MOZZARELLA CHEESE & PEPPERONIS OVER RED SAUCE.

HOT HONEY FETA: \$15

PEPPERONIS, FETA CHEESE, MOZZARELLA, DRIZZLED HOT HONEY

NEW FEATURE!



T-SHIRT \$20 , LONG SLEEVE \$25

BTI 2LB CRAB SEASONING \$17

BTI CRACKIN' CRAB CHIPS \$2 (2oz) \$5 (8oz)

SWAG



SOUPS + SALADS

DRESSINGS: RANCH, BLUE CHEESE, HOUSE HONEY MUSTARD, HOUSE GREEK, OLD BAY RANCH, SRIRACHA RANCH, CILANTRO LIME VINAIGRETTE, BALSAMIC VINAIGRETTE, CAESAR, PEPPER PARMESAN, ITALIAN

HOUSE SALAD \$8

MIXED GREENS, TOMATO, ONION, CUCUMBER, SHREDDED CHEESE & CROUTONS

CAESAR SALAD \$9

ROMAIN, PARMESAN CHEESE & CROUTONS

BAR SALAD \$19

MIXED GREENS, JUMBO LUMP CRAB, LARGE GULF SHRIMP, GRILLED CHICKEN, CORN, AVOCADO, FETA CHEESE, OLD BAY RANCH

STEVE'S VIP GREEK SALAD \$14

THE LEGEND'S PILED HIGH SPECIALTY - MIXED GREENS, ONIONS, KALAMATA OLIVES, TOMATO, CUCUMBER, PEPPERONCINI, FETA CHEESE, HOMEMADE CREAMY GREEK DRESSING

CHIPOTLE CHICKEN COBB SALAD \$15

CHIPOTLE GRILLED CHICKEN, HARDBOILED EGG, BACON PIECES, SWEET CORN, AVOCADO, CILANTRO LIME VINAIGRETTE

PROTEIN ADD ON OPTIONS:

GRILLED CHICKEN +\$7
GRILLED SALMON +\$10
GRILLED SHRIMP \$10
BLACKENED SEASONING +\$1
JERK SEASONING +\$1

MARYLAND CRAB \$8

CREAM OF CRAB \$9

NORTH & SOUTH \$9

½ MD CRAB + ½ CREAM OF CRAB

TACOS & QUESADILLAS

BILL'S BANGIN' SHRIMP TACOS (3) \$17

STUFFED WITH HAND BREADED POPCORN SHRIMP, BANGIN' SHRIMP SAUCE, SLAW & AVOCADO

BILL'S BUFFALO SHRIMP TACOS (3) \$17

STUFFED WITH HAND BREADED POPCORN SHRIMP, BUFFALO SAUCE, RANCH, CHEDDAR CHEESE, SLAW & AVOCADO

JUMBO LUMP CRAB CAKE TACOS (3) \$MKT

PETITE JUMBO LUMP CRAB CAKE, SLAW, CORN, CHIPOTLE AIOLI, & AVOCADO

BLACKENED SHRIMP TACOS (3) \$17

PETITE SHRIMP, CHIPOTLE AIOLI, PICKLED ONIONS, SLAW, AVOCADO

SPICY CHICKEN BACON RANCH QUESADILLA \$15

GRILLED CHICKEN, HOMEMADE BUFFALO SAUCE, CHEDDAR CHEESE, BACON & RANCH

CRABBY CHICKEN CRUNCH QUESADILLA \$17

GRILLED CHICKEN, CRAB DIP, CRUMBLED BTI CRACKIN' CRAB CHIPS, CHEDDAR CHEESE & BACON

We kindly ask guests to limit their dining time to two and a half hours during our peak season to accommodate all patrons. To elevate your dining enjoyment, a gratuity of 18% is thoughtfully included in bills for crab orders, checks amounting to \$100 or more or groups of 6 or larger. This gratuity is disbursed among our attentive staff, ensuring exceptional service. Regrettably, we are unable to provide separate checks. Once you have made your food selection and your food & drink have been delivered, please let us know if it is not to your liking. We will do our best to fix it, but it will not be removed from the check. Our commitment to freshness means all ingredients, including our crabs, are sourced daily. Should you require assistance with your order, please inform us upon delivery. Your satisfaction is our priority; however, adjustments cannot be deducted from the bill. Kindly note that consuming raw or undercooked seafood or beef may pose health risks.

HANDHELDS:

All served with BTI Crackin' Crab Chips. Upgrade to fries \$2

CRAB GRILLED CHEESE \$22

CRAB CAKE, TOMATO, AMERICAN CHEESE, SERVED ON TEXAS TOAST

CRACKIN' CRAB SUB \$20

SHRIMP SALAD + JUMBO LUMP CRAB CAKE, TOPPED WITH CHEDDAR CHEESE & BTI CRACKIN' CRAB CHIPS. SERVED ON A TOASTED GARLIC SUB ROLL

HONEY BTI GRILLED CHICKEN SANDWICH \$16

HONEY BTI GRILLED CHICKEN, PROVOLONE, PICKLES, BACON, LETTUCE, SERVED ON A BRIOCHE BUN

BILL'S WRAP \$16

OLD BAY WRAP, STUFFED WITH FRIED WITH CHICKEN BREAST, HONEY OLD BAY, RANCH, LETTUCE, TOMATO & GRILLED CHEESE

RODOS WRAP: \$14

LETTUCE, TOMATO, CUCUMBERS, GRILLED CHICKEN, SLICED PEPPORCHINI, HOUSE GREEK DRESSING, FETA CHEESE

CHEESESTEAK \$15

THINLY SLICED STEAK, SAUTÉED ONIONS, PROVOLONE CHEESE, SERVED ON A FRESH SUB ROLL. ADD HOMEMADE BEER CHEESE +\$1

SHRIMP SALAD \$16

LARGE SHRIMP, BTI SEASONING, LETTUCE, TOMATO, SERVED ON A BRIOCHE BUN

JUMBO LUMP CRAB CAKE SANDWICH \$MKT

½ LB JUMBO LUMP CRAB CAKE BROILED OR FRIED, TOPPED WITH LETTUCE, TOMATO, CHIPOTLE AIOLI, SERVED ON A BRIOCHE BUN

AYLA'S CRABBY PATTY \$17

½ LB BEEF PATTY SMOTHERED IN CRAB DIP, WITH CHEESE & BACON SERVED ON A BRIOCHE BUN

THE APRIL FIRECRACKER \$15

½ LB BEEF PATTY, BEER CHEESE, JALAPENOS, & BACON, SERVED ON A BRIOCHE BUN

THE BALTIMORE BIRD \$15

HAND BREADED CHICKEN BREAST, TOSSED IN BUFFALO, CRAB DIP, CHEESE, & BACON SERVED ON A BRIOCHE BUN

BOWLS:

HIBACHI: \$20

WHITE RICE, SAUTÉED CHICKEN BREAST, GRILLED SHRIMP, TERIYAKI, BROCCOLI, FRIED WONTONS

GREEK CHICK: \$16

WHITE RICE, GRILLED CHICKEN, CUCUMBERS, TOMATOES, KALAMATA OLIVES, FETA CHEESE, PICKLED ONIONS, DRIZZLED HOUSE GREEK DRESSING

SPICY SALMON: \$20

BLACKENED SALMON, WHITE RICE, AVOCADO, CUCUMBERS, SESAME SEEDS, CHIPOTLE AIOLI

SKINNY BANGIN' SHRIMP: \$17

WHITE RICE, GRILLED SHRIMP, AVOCADO, BILL'S BANGIN SHRIMP SAUCE, CUCUMBER

MAIN COURSE:

Each Entrée includes choice of 1 side, with the exception of Bill's Pasta & Crackin' Crab Mac

BUTTERFLY SHRIMP \$25

FIVE HAND BREADED SHRIMP

STUFFED SHRIMP (5) \$28

STUFFED WITH JUMBO LUMP CRAB IMPERIAL

BTI CRAB TRAP \$18

HOUSE FRIED TORTILLA SHELL, PETITE JUMBO LUMP CRAB CAKE, CORN, CRISPY TOTS & SMOTHERED IN CREAM OF CRAB SOUP

STUFFED ROCKFISH \$28

GRILLED ROCKFISH STUFFED WITH JUMBO LUMP CRAB IMPERIAL

TERIYAKI SALMON \$24

GRILLED ATLANTIC SALMON, TERIYAKI SAUCE, SESAME SEEDS, BROCCOLI

BILL'S PASTA \$22

PENNE, GRILLED CHICKEN, LARGE GULF SHRIMP, CREAMY CRAB SAUCE, JUMBO LUMP CRAB, CORN, TOMATO'S & BTI SEASONING

RICKY'S RIBS \$16

½ RACK SMOTHERED IN OUR GOLDEN NUGGET SAUCE

CRACKIN' CRAB MAC \$20

CAVATAPPI MAC, JUMBO LUMP CRAB, BAKED WITH BTI CRACKIN' CRAB CHIP CRUST

JUMBO LUMP CRAB CAKE \$MKT

½ LB JUMBO LUMP CRAB CAKE BROILED OR FRIED

NY STRIP \$22

10OZ NY STRIP TOPPED WITH HOMEMADE GARLIC BUTTER - ADD CRAB IMPERIAL +\$10

SIDES \$4

HOUSE FRIES, GARLIC MASH, ROASTED POTATOES, COLESLAW, PASTA SALAD, BROCCOLI, MIXED VEGGIES, WHITE RICE, MAC & CHEESE CORN ON THE COB (SEASONAL) \$3

CRUSHES \$8

ORANGE CRUSH

Orange Vodka, Freshly Squeezed Orange Juice, Triple Sec, Splash of Sprite *also available in grapefruit*

BIRDLAND CRUSH

Cazadores Silver Tequila, Triple Sec, Freshly Squeezed Orange Juice, Splash of Sprite (BTI is a proud partner of the Baltimore Orioles)

MID-SUMMER CRUSH

Angels Envy Bourbon, Martini and Rossi Fiero, Strawberry Purée, Lemon Juice, Orange Juice, Soda Water

KEY LIME CRUSH

Vanilla Vodka, Lime Juice, Coconut Purée, Splash of Ginger ale, Splash of Sprite

JOHN DALY CRUSH

Deep Eddy Tea, Lemonade, Triple Sec, Splash of Sprite

RUM CRUSH

Bacardi Superior, Banana Liqueur, Strawberry Purée, Freshly Squeezed Orange Juice, Splash of Sprite

BOTTLES & CANS

ANGRY ORCHARD
BUD LIGHT BUDWEISER
COORS LIGHT
CORONA
CORONA LIGHT
CORONA PREMIER
CORONA N/A
HEINEKEN
HEINEKEN ZERO

HIGH NOON (CAN)
MICH ULTRA
MILLER LITE
NATTY BOH
NATURAL LIGHT
SMIRNOFF
STELLA ARTOIS
SURFSIDE (CAN)
WHITE CLAW (CAN)

PREMIUM MARGARITAS \$14

PATRON MARGARITA \$16

Patron Silver Tequila, Triple Sec, Lime Juice

KEY LIME PIE MARGARITA

1800 Coconut Tequila, Triple Sec, Key Lime Juice, Graham Cracker Rim

BTI SPICY MARGARITA

Patron Reposado, Muddled Jalapeños, Sour Mix, Splash of Lime Juice, Rimmed with Bill's Seasoning

THE ROCKS SKINNY MARGARITA

Teremana Blanco Tequila, Freshly Squeezed Orange Juice, Fresh Lime Juice, Agave Nectar, Salted Rim

PINEAPPLE MARGARITA

Don Julio Blanco Tequila, Pineapple Juice, Lime Juice, Triple Sec

WINE \$8

WHITES:

PINOT GRIGIO, CHARDONNAY, MOSCATO

REDS:

MERLOT, CABERNET, PINOT NOIR

ON TAP

NATTY BOH
COORS LIGHT
YUENGLING
LOOSE CANNON IPA
STEADY EDDIE IPA
MODELO
BLUE MOON
KEY BREWING SPEED WOBBLERS
ROTATING DRAFTS

COCKTAILS

BILLS RUM BUCKET \$16

Bacardi Tropical, Pineapple, Dragonberry, Pineapple Juice, Orange Juice, Splash of Grenadine

TRANSFUSION \$10

Vodka, Grape Juice, Ginger Ale

JUST PEACHY \$10

Grey Goose Peach & Rosemary, Peach Purée, Splash of Club Soda

BLUEBERRY LEMON DROP \$10

Blueberry Vodka, Blueberry Puree, Simple Syrup, Lemon Juice

RICKY WATER \$12

Tequila Ocho Plata Tequila, Lime Juice, Soda Water, Rimmed with Tajin

BTI PALOMA \$12

Cazadores Reposado, Grapefruit Juice, Lime Juice, Splash of Club Soda

PEACHY TEA \$9

Evan Williams Peach, Ice Tea, Splash of Lemon Juice

ESSEX FASHIONED \$14

Elijah Craig Bourbon, Blueberry Puree, Simple Syrup, Bitters, Lemon Peel, Large Ice Cub

IF I DUSSE SO MYSELF \$14

Dusse Cognac, Lemonade, Blueberry Puree

BACARDI COLADA \$10

Bacardi Coconut Rum, Real Coco, Pineapple Juice