

Serving our CommUnity for over 30 years!

Dinner Menu
Wed—Sat 5 till 8
804-435-0000



327 Old Ferry Road
White Stone
@willabys  

Features

Big Pretzel with Beer Cheese

Our Jumbo Soft Pretzel served with Beer Cheese 11

Smoked Willaby Wings

Jumbo Wings Fresh off the smoker with your choice of sauces.
Buffalo 🐔 Mango Habenero 🐔 Asian Zing, Garlic Parmesan,
Sweet & Smokey. 1/2 Dozen 10 Dozen 19

Baised Chicken Tacos

Taco seasoned Braised Chicken over Cabbage topped with Cotija
Cheese and Pickled Onions 2 for 10 3 for 14

Surf and Turf Kabobs

Strip Steak and Shrimp Skewers seared to order 3 for 18

Flatbread Pizza

Italian Sausage, Onions, Spinach and Mushrooms over red Sauce
with Mozzarella 18

Grilled Delmonico Steak

Hand-carved Boneless Ribeye Steak from Tri Star, seared to or-
der, served with Baked Potato & Broccoli. 29

Chicken Pot Pie

Our smomewhat famous Housemade Chicken Pie served with
tossed salad 14

Gourmet Burger

Our half pound Tri Star Supermarket Ground Beef topped with
Swiss Cheese and Sauteed Baby Bella Mushrooms. 18

Dessert Features

Chocolate Chip Cookie Ice Cream Sandwich 8
Carrot Cake 8

Salads

Big Salad

Mixed Greens with a variety of Fresh Garden Vegetables served
with Croutons and served with your choice of dressing 7

Caesar Salad

Fresh Romaine Lettuce, Tomatoes, Kalamata Olives served with
Caesar Dressing, topped with Parmesan Cheese & Croutons. 8

Top your Salad

Fried Oysters (6) 10 Crab Cake 13

Salmon 14.50 Seared Shrimp 9 Catfish 13

Seared Chicken Breast 7 Pulled Pork BBQ 8

Dressings: Ranch • 1000 Island • Blue Cheese • Oil & Vinegar
Caesar • Parmesan Peppercorn • Balsamic Vinaigrette • Italian
Sesame Ginger • Honey Mustard • Extra Dressing .75

Appetizers

Oysters on the Half Shell

Fresh Wild-Caught James River Oysters *From Kellum's in
Weems 1/2dz. 9.50 - dz. 17

Poke Bowl

Sushi tuna, edamame, seaweed, cucumber, lettuce, house pickled
radishes, fresh sliced avocado, over steamed rice. 17

Buffalo Oysters 🐔

7 Locally Sourced Fresh Oysters lightly breaded quick fried and
served w/ a spicy Buffalo Sauce, Celery Sticks & Blue Cheese 12

Tangier Island Style Hot Crab Dip

We have become well known catering around the state with our
Fresh Crab Meat in a cream Cheese based Sauce. Served in a
Brioche bowl with sliced French Bread. 18

Calamari

Freshly sliced, lightly dusted then flash-Fried & served with
Marinara 9

Steamed Shrimp

Shell-on shrimp, Old Bay seasoned. Half Pound 10, Pound 18

Willaby's Wings

Our Almost Famous bone in wings with your choice of sauces.
Buffalo 🐔 Mango Habenero 🐔 Asian Zing, Garlic Parmesan,
Sweet & Smokey. 1/2 Dozen 10 Dozen 19

Bacon Cheddar Fries

Our Natural Cut Fries with melted Cheddar Cheese, Diced Onion,
and Fresh Cooked Bacon 7

Soups

Soup of the Day

Chef's choice , Cup or Bowl Market Price

He Crab Soup

Our special combination of Fresh Crab Meat, Cream and Seasonings.
Cup 7 • Bowl 9.5

Sandwiches

Pulled Pork Barbecue

House Smoked with Hickory and Apple, served with our Homemade Cole
Slaw and Hush Puppies. Reg. 12 • Large 15

Chicken Breast

Fresh Chicken Breast seasoned and seared . Served with Lettuce, Tomato
and Our Natural Cut Fries. 14

Crab Cake Sandwich

LboboSurf and Turf Kabobsts of Jumbo Lump Crab Meat with just
enough other ingredients to hold it together. Olive oil Sautéed & served
with Cole Slaw. 19

Beyond Burger

A all plant based burger made to look and taste like real beef! Served
with your choice of side 15

The Big Fish

A full Half pound fillet of Pollock, Battered, Fried and served on a Sub Roll
with Cole Slaw. 15

Oyster Sandwich

Tender Fresh Wild-Caught Oysters shucked in Weems, breaded and fried
to order served on a bun with Hush Puppies and Cole Slaw. 18

Our Famous Burgers

8 oz freshly ground Beef from Tristar cooked to order* and served with
your choice of Fries.

Rappahannock Regular 15

White Stone Burger (Swiss and Sautee d Onions) 16.50

Willaburger (Sharp Cheddar and Bacon) 17

Entrees

Local Oysters

Tender Fresh Oysters shucked in Weems, lightly breaded and fried to order
with Mac and Cheese, and Southern Style Collards. 28

Homemade Meatloaf

Country Meatloaf topped with Homemade Gravy with Mashed Potatoes
and Collards on the side. 16

Carolina Catfish

Southern Style Catfish cooked Broiled, Blackened or Fried and served with
Mac and Cheese, Collards and Hush Puppies. 19

Teriyaki Glazed Scottish Salmon

Fresh Scottish Salmon Fillet with a Teriyaki Sauce and Seared to order.
Served with your choice of two sides. 26

House Smoked Baby Back Ribs

A full rack of meaty loin back pork ribs Dry rubbed, Smoked with Chef's
choice of woods and cooked tender and with a side of sauce. Served with
Baked Beans and Collards.
1/2 Rack 20 Full Rack 34

Tender Pulled Pork Barbecue

House Smoked with Hickory and Apple, served with our Homemade Cole
Slaw, Baked Beans and Hush Puppies. 19

Crab Cakes

2 Jumbo Lump Crab Cakes. Sautéed in cast iron with olive oil.
Served with Cole Slaw and Mashed Potatoes. 33

Chicken and Veggie Pasta

Cavatappi pasta tossed with seared Chicken, Sautéed Mushrooms, Diced
Tomatoes, and Fresh Spinach in a light Parmesan cream sauce. 19

Crab Stuffed Flounder Imperial

Flounder Fillet stuffed with our Crab Cake recipe and topped with
Imperial Sauce, served with your choice of two sides 35

Happy Summer!!

*Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may in-
crease your risk of foodborne illness.

On The Side	Fresh Cole Slaw	3	Natural-Cut Fries	4	5
	Small Side Salad	4.5	Waffle Fries	4	5
	Collards	4	Onion Rings	4.5	7
	Apple Sauce	3	Mac & Cheese		5
	Mashed Potatoes	4	Broccoli		4
	Baked Beans	3			

Dinner Menu - Lunch Menu - Beverages - Desserts