

Small Plates/Apps

Oysters on the Half Shell *

Harvested from local waters. Freshly shucked and served with Lemon and Housemade Cocktail Sauce.
½ doz 9.5 doz 17

Buffalo Oysters

Six Locally Sourced Fresh Oysters lightly breaded quick fried and served with our spicy Buffalo Sauce, Celery Sticks and Blue Cheese Dressing 12

Hot Crab and Artichoke Dip

Tangier Style Crab Dip Recipe with diced Artichokes. Served in a Brioche bowl w/ sliced French Bread. 16

Steamed Spiced Shrimp

A heap of Shell on Shrimp from the USA for your peeling pleasure. Served with melted butter
½ Lb. 12, 1 Lb. 19

Willaby's Wings

Our Almost Famous bone in wings with your choice of sauces. Buffalo, Mango Habenero, Asian Zing, Garlic Parmesan, Memphis Barbecue. OCheck our menu for our wing suace of the week
1/2 doz. 10 doz 19

Chargrilled Oysters

Grilled over an open flame with our special Herb-Butter-Wine sauce.
1/2dz. 12 - dz.21

Soups and Salads

Willie's Chili

YES! We do make it here! 22 ingredients, including Beef and Beans, this ain't no wimpy Chili. Cup 7 ■ Bowl 9

Ma's Oyster Stew

A beautiful collection of Cream, Locally shucked Wild Caught Oysters & proper seasoning. Cup 9 ■■ Bowl 12

Big Salad

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

Caesar Salad

Fresh Romaine Lettuce framed in Tomatoes, served with Caesar Dressing, topped with Parmesan and mixed-bread Croutons. 8

Top your Salad (or Anything Else!)

Fried Oysters (6) 12	Crab Cake 14
Salmon 11	Seared Shrimp 9
Catfish 9	
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	

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

Sandwiches & Burgers

Crab Cake Sandwich

Lots of Lump Crab Meat with just enough other ingredients to hold it together. Sautéed Cast Iron with olive oil & served with Pupps & Slaw. 19

Oyster Sandwich

Tender Fresh Wild-Caught Local Oysters From Kellum's, breaded and fried to order served on a bun with Hush Puppies and Cole Slaw. 18

The Big Fish

Half pound fillet of Pollock, Battered, Fried and served on a Sub Roll with Cole Slaw. 16

BBQ Sandwich

Our Dry rubbed, Slow Smoked Pork Shoulder hand pulled and served on a bun with Cole Slaw and Hush Puppies. Reg. 13 ■ Large 16

Reuben

Sliced Corned Beef Brisket with melted Swiss Cheese, Sauerkraut and Thousand Island dressing grilled on Rye w/ Natural Cut Fries. 16

Chicken Breast Seared or Fried

Fresh Chicken Breast prepared either seared or Southern Fried. Served with Lettuce, Tomato and Our Natural Cut Fries. 14

Veggie Wrap

Sauteed Onions, Mushrooms, English Cucumbers, Shredded Carrots, Lettuce and Sliced Tomato dressed with Italian Dressing in a Flour Tortilla Wrap with you choice of side 10

Beyond Burger

Plant based burger made to look and taste like real beef! Served with your choice of side. 17

Rappahannock Burger *

FRESH Tri-Star Ground Chuck, seared to your liking served with Waffle Fries. 16

White Stone Burger *

Home Town with Swiss Cheese, Sautéed Onion and a side of Waffle Fries. 17.5

WillaBurger *

Our signature served with Cheddar Cheese, and Applewood Smoked Bacon and Waffle Fries. 18

Check your table top booklet for our selection of Willaby's Craft Draft Beer selection and Desserts!



Café

Seafood

Local Oysters

Tender Fresh Oysters shucked in Weems, lightly breaded and fried to order with Mac and Cheese, and Southern Style Collards. 29

Teriyaki Glazed Salmon

Fresh Salmon Fillet with a Teriyaki Sauce and Seared to order. Served with Grits and Broccoli. 28

Crab Cakes

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

Fish and Chips

Chrispy Batter Dipped Cod Fillets fried Crisp and Served over a heap of fries with Cole Slaw. 19

Shrimp and Grits

Shrimp and Andouille sautéed in a Creamy Butter Sauce with Fresh Onions and Bell Peppers and spooned over Stone Ground Grits. Served with Tossed Salad. 26

Carolina Catfish

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

Seafood Duo

Choose any two seafood items from this list: Oysters, Shrimp, Fillet of fish, crab cake. Make it a trio for just 12.00 more. Prepared Fried or Broiled. Served with Mashed Potato and Broccoli 29

Sides

Fresh Cole Slaw	3	
Small Side Salad	4	
Collards	3.5	
Apple Sauce	2.5	
Mashed Potatoes	3	
Mac & Cheese	4	
Broccoli	3	
Baked Beans	3	
Baked Potato	3	
French Batard Bread	2	
	Reg	Large
Natural Cut Fries	3	4
Waffle Fries	3	4
Onion Rings	4	6
Hush Puppies	3	4

Ask your server about tonight's featured sides

Pasta

Served w/Tossed Salad & Sliced French Batard

Chicken and Veggie

Corkscrew pasta tossed with seared Chicken, sautéed Mushrooms, Diced Tomatoes, and Broccoli in a light Parmesan cream sauce. 19

Make it Veggie 17



Cajun Pasta

Chicken, Andouille Sausage with Cajun spices, Fresh Onions and Bell Peppers served in a Creamy Tomato Sauce. 23

Shrimp Scampi

Large Shrimp tossed with Cavatappi with a classic Garlic-Butter-Chardonnay Sauce. 24

Landfood

Willaby's Steak

Chef's Choice Hand Cut Fresh Beef, Seared to your desired temperature. Served with Baked Potato and Broccoli. Market Price

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

Seared Hamburger Steak

*A Half Pound of Tri-Star Ground Chuck topped with Sautéed Onions and Homemade Gravy with Mashed Potatoes and Collards on the side. 17 **

Chicken Breast

Two 4oz breasts, Glazed with Our Unique Extra Special Sauce & seared. Or southern Fried Served with Baked Potato and Broccoli 15

Pork Porterhouse

Two Porterhouse Cut chops Seared or Country Fried and covered with Gravy.

Served with Mashed Potatoes and Broccoli. 19

Willaby's Catering

Full services for your next Special Event
Weddings, Family Gatherings, Cocktail Parties, Company Picnics & Meeting Lunches.
38 years of serving the finest events in the area.
Multi-Year recipient of the Virginia Living Best Caterer in Eastern Virginia Award.