

Appetizers

- Steamed Little Neck Clams** \$14.75
In a Broth of Caramelized Onions, Chorizo Sausage, Diced Tomato, White Wine & Butter Served with Grilled Bread
- Bahamian Conch Fritters** \$12.75
Roasted Red Pepper Aioli
- Chicken Wings (6)** \$8.00
Chipotle/BBQ/Grilled/Teriyaki/Thai/Spicy Garlic Butter/Korean BBQ/Buffalo
+ Served with Celery, Carrot Sticks and Bleu Cheese Dressing
- Hot Creamy Crab Dip** \$14.00
Lump Crab and Creamy Boursin Cheese Baked with Smoked Provolone, Slivered Almonds Served with Tri Color Tortilla Chips
- Steak House Onion Rings** \$6.75
Large Beer Battered Rings with Roasted Red Pepper Dipping Sauce
- Oyster Rockefeller** \$16.00
Fresh Oysters Roasted and Stuffed with Spinach, Parmesan, Truffled Breadcrumbs
- Gf Edamame** \$8.00
Soy Beans with Sea Salt-Served Hot
- Baked Brie** \$11.00
Raspberry and Blueberry Compote, Toasted Baquette
- Gf Florida Bay Peel and Eat Shrimp** ½ LB \$11 Full LB \$20
Served Hot or Cold
- Smoked Fish Dip** \$11.00
Tri Color Tortilla Chips and Pepperoncini
- Crab Cakes** \$12.75
Twin Pan Seared Crab Cakes with Tropical Salsa and Chipotle Aioli
- Crispy Calamari** \$10.75
Fresh Calamari Rings served with Marinara Sauce

Sushi and Raw

* + Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

- * **Gf Oysters on the Half Shell** 6- \$13 12- \$25
Cocktail Sauce, Horseradish, Lemon, Crackers
- * **Tuna Nachos** \$16.75
Marinated Diced Tuna over Crisp Wontons topped with Seaweed Salad, Drizzled with Wasabi Aioli, Sprinkled with Sesame Seeds
- * **Tuna Tataki** \$16.75
Rare Sesame Crusted Yellowfin Tuna, Pickled Ginger, Sweet Soy Glaze, Wasabi and Seaweed Salad
- * **Tuna Tartar Tower** \$16.75
Marinated Diced Tuna, Seaweed Salad, Avocado Creme, Wonton Chips
- * **Pilot House Shrimp Avocado Ceviche** \$12.75
Served with Tortilla Chips

Consumer Information

+ There is a risk associated with consuming raw oysters. If you have any illness of the liver, stomach or blood or have any immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk consult a physician.

Housemade Soup & Fresh Artisan Salads

- Bahamian Conch Chowder** Cup \$6 Bowl \$8
- Creamy Crab Soup** Cup \$6 Bowl \$8
- Pilot House Salad** \$9.75
Artisan Mixed Greens, Cucumbers, Carrots, Tomatoes, Hearts of Palm, Artichoke
Hearts, Garlic Croutons, Citrus Vinaigrette
- Caesar** \$7.75
Crisp Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons
- Gf Spinach Salad** \$10.75
Clipped Baby Spinach, Smokey Bacon, Mushrooms, Tomatoes, Red Onions, Hard
Boiled Eggs, Crumbled Feta, Honey Mustard Dressing
- Gf Mediterranean Greek Salad** \$12.75
Mixed Greens, Quinoa, Kalamata Olives, Green Peppers, Cucumbers, Diced
Tomatoes, Red Onions, Feta Cheese, Red Wine Vinaigrette
- Southwest Salad** \$10.75
Romaine Lettuce, Sliced Avocado, Corn Black Bean Salsa, Tortilla Strips,
Cheddar Jack Cheese, Creamy Ranch Dressing
- Add Chicken \$6 Steak \$9 Shrimp \$9 Mahi \$9 Sesame Seared Tuna \$9**

Sandwiches

- Choice of French Fries or Cole Slaw -Sub Sweet Potato Fries \$1.50 -Side Salad add \$3.50
- Mahi Mahi Sandwich** \$15.75
Seasoned and Grilled Served on a Kaiser Roll
+ Also Available Blackened, Jerked or Fried
- Pilot House Baja Style Tacos** \$13.75
Fish or Shrimp, Shredded Lettuce, Pico de Gallo, Taco Aioli, Cheddar Jack Cheese,
Flour Tortillas (No Sides)
+ Choice of Jerked-Grilled-Blackened-Fried
- Char Grilled Hamburger** \$12.00
Lettuce, Tomato, Onion, Brioche Bun
+ Add Cheese \$1.00 Add Bacon \$1.00
- Pilot House Harvey Fish Sandwich** \$15.75
Fried Fish, Tomato, American Cheese, Tartar on Toasted Whole Wheat Bread
+ Also Available Blackened, Jerked or Fried
As Seen on Diner's Drive-Ins and Dives on the Food Network Episode DV2407H
- NEW V Black Bean Burger** \$10.75
Sliced Avocado, Lettuce, Tomato, Onion, Chipotle Mayonnaise, Brioche Bun
- Crunchy Grouper Sandwich** \$16.75
Flash Fried Crunchy Grouper, Pepper Jack Cheese, Lettuce, Tomato, Onion and Tartar
Sauce Served on a Crisp Hoagie Roll
- Fish and Chips Platter** \$15.75
Jerked, Grilled, Blackened, Fried
+ Served with Cole Slaw and Seasoned French Fries
- Shrimp and Chips Platter** \$15.75
Jerked, Grilled, Blackened, Fried
+ Served with Cole Slaw and Seasoned French Fries
- Pilot House Chicken Sandwich** \$10.75
Provolone Cheese and Applewood Smoked Bacon
+ Choice of Jerked-Grilled-Blackened-Fried

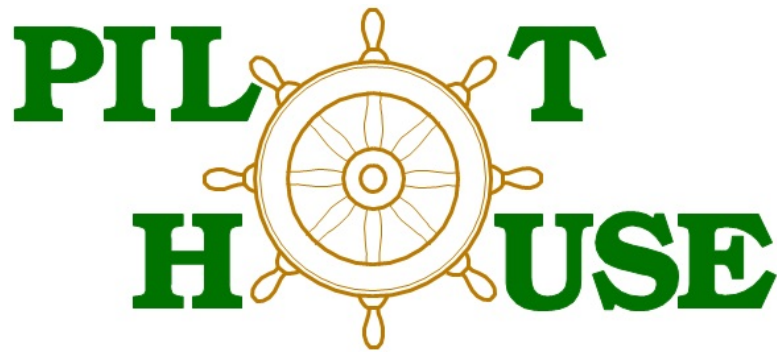
Entrées

- Char Grilled Octopus** \$32.75
Glazed with Ancho Chile Sauce
Served with Chorizo Mashed Potato
- Gf Seafood Mixed Grill** \$33.75
Shrimp, Scallops, Mahi with Rice and Vegetable of the Day
+ Jerked, Blackened, Grilled, or Fried
- Macadamia Crusted Mahi Mahi** \$32.75
Broiled with a Crisp Citrus Macadamia Panko Crust
Tropical Salsa, Citrus Beurre Blanc
Served with Rice and Vegetables
+ As Seen on Diner's Drive-Ins and Dives on the Food Network Episode DV2407H
- Gf Pan Seared Scallops** \$32.75
Large Sea Scallops Seared to Perfection over Truffle Mushroom Risotto
- Baked Lobster Tail** \$37.75
With Creamy Crab & Lobster Sauce
Served with Mashed Potatoes and Broccolini
- Lobster Mac and Cheese** \$28.75
Tender Chunks of Maine Lobster in a 3 Cheese Lobster Cream Sauce
Tossed with Penne Pasta and topped with Truffled Bread Crumbs
- Gf Grilled Churrasco Steak** \$27.75
Topped with Chimichurri Sauce and Pico de Gallo
Served with Black Beans & Rice
- NEW Char Grilled Ribeye** \$35.75
Served with Truffle Mashed Potatoes, Grilled Asparagus, Horseradish Sauce

Rice Bowls + Pasta

- Chicken and Shrimp Kung Pao Bowl** \$18.75
Chicken Breast, Shrimp, Carrots, Onions, Mushrooms, Mixed Bell Peppers, Jalapenos
over Angel Hair Rice Noodles
- Filet Tips** \$18.75
Over Mashed Potatoes with a Mushroom Demi Glaze
- Seafood Pasta** \$28.75
Shrimp, Clams, Calamari, Diced Tomato over Linguini
- NEW Coconut Curry Shrimp** \$18.75
Onions, Peppers, Coconut Curry Sauce over Coconut Rice

*As Seen on Diner's Drive-Ins and Dives on
the Food Network Episode DV2407H*



HOME PORT FOR LOCALS since 1950

Opened in 1950 by two Pilots, the Pilot House has been many things but always, above all, Key Largo's "Home Port for Locals." It's the hideout off the highway that gives you the authentic Florida Keys experience. So sit back and relax while enjoying a cold drink, fresh seafood and our glass bottom bar. We want your experience here to be one of a kind so please let us know what we can do for you.

www.pilothousemarina.com

<https://www.facebook.com/pilothousekeylargo>

