

**10/14/20 - These are the Pilot House Restaurant specials this week.
They can change daily so please ask your server for the current selection.**

SOUP DU JOUR

Coconut Creamy Crab

Cup \$6.00 Bowl \$8.00

SMALL PLATES

Blue Point Half Shell Oysters

Half Pound \$15.00 Pound \$28.00

Black Grouper Ceviche \$16.00

Served with Sweet Potato Chips ~ Wine Suggestion: Joel Gott Pinot Gris

ENTREES

Mediterranean Greek Salad \$12.75

*Mixed Greens, Quinoa, Kalamata Olives, Green Peppers, Cucumbers,
Tomatoes, Red Onions, Feta Cheese, Red Wine Vinaigrette*

Add Chicken~\$6 Shrimp~\$9 Mahi~\$9

Wine Suggestion: Relax Riesling

Shrimp Pesto Pasta \$20.00

With Diced Tomatoes over Penne, Served with Garlic Bread

Wine Suggestion: Rodney Strong Chardonnay

Pan Seared Blackened Grouper \$32.00

Served with Porcini Mushroom Risotto ~ Wine Suggestion: Coppola Shiraz

FRESH CATCH OF THE DAY

Mahi \$30.00 Grouper \$32.00

Fried, Grilled, Blackened, Jerked ~ Macadamia Crusted ~ Add \$3.00

Topped with Citrus Beurre Blanc & Mango Salsa

Served with Coconut Rice & Mixed Vegetables

NOW ON DRAFT!

Crazy Lady Blonde Ale (Key West Waterfront Brewery) \$6.50

South Beach Blood Orange IPA (South Beach Brewing Company) \$6.50

FEATURED DRINKS

Kentucky Mule \$6.50

High West Bourbon, Lime Juice, Ginger Beer

Salted Caramel Pretzel Martini \$9.50

Skrewball Peanut Butter Whiskey, Godiva Dark Chocolate, Salted Caramel Rim

PB & J Shooter \$7.50

Skrewball Peanut Butter Whiskey, Chambord, Half & Half