

Appetizers

- Edamame** \$8.00
Soy Beans with Sea Salt - Served Hot
- Florida Bay Peel and Eat Shrimp** ½ LB \$15.50 Full LB \$29
Served Hot or Cold
- Steamed Mussels** \$14.75
In a Broth of Caramelized Onions, Chorizo Sausage, Diced Tomato, White Wine & Butter Served with Grilled Bread
- Smoked Fish Dip** \$12.00
Tri Color Tortilla Chips and Pepperoncini
- Baked Brie** \$12.00
Raspberry and Blueberry Compote, Toasted Baguette
- Bahamian Conch Fritters** \$12.75
Roasted Red Pepper Aioli
- Steak House Onion Rings** \$7.00
Large Beer Battered Rings with Roasted Red Pepper Dipping Sauce
- Crispy Calamari Fries** \$11.25
Marinara Sauce
- Stuffed Avocado** \$12.75
Chopped Shrimp, Black Bean Corn Salsa Drizzled with Cilantro Aioli
- +Tuna Nachos** \$18.00
Marinated Diced Tuna over Crisp Wontons topped with Seaweed Salad, Drizzled with Wasabi Aioli, Sprinkled with Sesame Seeds
- Chicken Wings (6)** \$10.00
Chipotle/BBQ/Grilled/Teriyaki/Thai/Spicy Garlic Butter/Korean BBQ/Buffalo Served with Celery, Carrot Sticks and Bleu Cheese Dressing
- Mozzarella Sticks (5)** \$8.00
Marinara Sauce
- Nachos** \$7.00
Crisp Tortilla Chips, Melted Cheese, Shredded Lettuce Jalapenos & Sour Cream Served on the Side
+ Add Chicken \$4.00 Ground Beef \$4.00

Fresh Artisan Salads

- Pilot House Salad** \$9.75
Artisan Mixed Greens, Cucumbers, Carrots, Tomatoes, Red Onions, Cheddar Jack Cheese, Garlic Croutons, Citrus Vinaigrette
- Southwest Salad** \$10.75
Romaine Lettuce, Sliced Avocado, Corn Black Bean Salsa, Tortilla Strips, Cheddar Jack Cheese, Creamy Cilantro-Ranch Dressing
- Caesar** \$7.75
Crisp Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons
- Greek Salad** \$12.75
Mixed Greens, Mixed Bell Peppers, Cucumbers, Diced Tomatoes, Red Onions, Feta Cheese, Red Wine Vinaigrette
- Spinach Salad** \$10.75
Clipped Baby Spinach, Smokey Bacon, Mushrooms, Tomatoes, Red Onions, Hard Boiled Eggs, Feta Cheese, Honey Mustard Dressing

+ Add Chicken \$8 Shrimp \$9 Mahi \$9

Consumer Information

+ Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may lead to foodborne illness. 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. +

Sandwiches

- Mahi Mahi Sandwich** \$15.75
 Seasoned Grilled Mahi, Lettuce, Tomato, Onion, Brioche Bun
 + Also Available Blackened, Jerked, Fried, Beer Battered
- Mahi Rockefeller Sandwich** \$16.75
 Mahi, Provolone Cheese, Sautéed Spinach, Applewood Smoked Bacon, Brioche Bun
 + Available Grilled, Blackened, Jerked, Fried, Beer Battered
- Pilot House Baja Style Tacos** \$13.75
 Mahi, Shredded Lettuce, Pico de Gallo, Taco Aioli, Cheddar Jack Cheese, Flour Tortillas (No Sides)
 Sub Shrimp (6) Add \$2
 + Available Grilled, Blackened, Jerked, Fried, Beer Battered
- +Char Grilled Cheeseburger** \$13.00
 Lettuce, Tomato, Onion, Brioche Bun
 + Add Bacon \$1.00
- Pilot House Harvey Fish Sandwich** \$15.75
 Fried Mahi, Tomato, American Cheese, Tartar on Toasted Whole Wheat Bread
 + Also Available Blackened, Jerked or Fried
- Crunchy Grouper Sandwich** \$17.75
 Flash Fried Crunchy Grouper, Pepper Jack Cheese, Lettuce, Tomato, Onion, Tartar Sauce, Hoagie Roll
- Mahi or Shrimp & Chips Platter** \$16.75
 Grilled, Blackened, Jerked, Fried, Beer Battered
 + Served with Cole Slaw and Seasoned French Fries
- Pilot House Chicken Sandwich** \$12.50
 Provolone Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Onion, Brioche Bun
 + Available Grilled, Blackened, Jerked, Fried, Beer Battered
- Chicken Parmigiana Sub** \$12.00
 Lightly Breaded Chicken, Provolone Cheese, Marinara Sauce on a Hoagie Roll
- ^{NEW} Prime Rib Wrap** \$16.00
 Shaved Prime Rib, Provolone Cheese, Sautéed Onions and Peppers Served with Au Jus
- CHOICE OF SEASONED FRENCH FRIES OR COLE SLAW SUB SWEET POTATO FRIES \$1.50 ADD SIDE SALAD \$3.50

Entrées

- Fresh Catch of the Day** Market Price
 Pan Sautéed, Fried, Grilled, Blackened, Jerked, or Beer Battered Topped with Chunky Tropical Salsa and
 Lemon Butter Sauce Served with Choice of Starch and Vegetable du Jour
 + Macadamia Crusted For an Additional \$3 Charge
- Pan Seared Scallops** \$34.00
 Large Sea Scallops Seared to Perfection over Spinach, Mushroom, Roasted Red Pepper Yellow Risotto
- Shrimp Pesto Pasta** \$24.00
 Shrimp, Chopped Tomatoes, Onions, Creamy Pesto Sauce over Linguini Served with Garlic Bread
- +Surf & Turf** \$33.75
 Chimichurri Churrasco Steak, 4 Shrimp, Rice and Vegetable du Jour
 + Available Grilled, Blackened, Jerked, Fried, Beer Battered
- +Grilled Churrasco Steak** \$29.75
 Topped with Chimichurri Sauce and Pico de Gallo Served with Black Beans & Rice and Sweet Plantains
- Chicken Parmigiana** \$21.00
 Baked Breaded Chicken Breast, Provolone Cheese, Marinara Sauce over Linguini Served with Garlic
 Bread
- Chicken and Shrimp Kung Pao Bowl** \$21.00
 Chicken Breast, Shrimp, Carrots, Onions, Mixed Bell Peppers, Jalapenos over Rice
- Beer Can Chicken** \$21.00
 Beer BBQ Glazed Roasted Half Chicken, French Fries, Cole Slaw