

SOUP DU JOUR

Bahamian Conch Chowder

Cup \$6.00 Bowl \$8.00

SMALL PLATE

*****Blue Point Oysters on the Half Shell*****

Half Dozen \$16.00 Dozen \$30.00

ENTRÉES

Pilot House Cuban Sandwich \$9.00

Sliced Ham, Pork, Provolone, Pickles, Honey Mustard

Pressed in a Hoagie Roll Served with French Fries

Wine Suggestion: Sea Glass Pinot Grigio

Red Thai Coconut Shrimp Pasta \$24.00

Chopped Mixed Vegetables, Hard Boiled Egg,

Penne Pasta, Red Thai Chili Sauce

Topped with Crunchy Coconut Crusted Shrimp

Wine Suggestion: Kendall Jackson Chardonnay

Whole Fried Snapper \$32.00

Black Beans, Rice, Pico De Gallo, Sweet Plantains

Wine Suggestion: Stoneleigh Sauvignon Blanc

CATCH OF THE DAY

Mahi \$34.00

Pan Sautéed, Fried, Grilled, Blackened, Jerked or Beer Battered

Macadamia Crusted ~ Add \$3.00

Topped with Chunky Tropical Salsa & Lemon Butter Sauce

Served with Rice and Vegetable du Jour

*****Consumer Information*****

There is a risk associated with consuming raw or undercooked seafood. 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 please consult a physician.