

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	\$13.00
Raspberry and Blueberry Compote, Toasted Baguette	
Bahamian Conch Fritters	\$14.00
Roasted Red Pepper Aioli	
Steak House Onion Rings	\$7.50
Large Beer Battered Rings with Roasted Red Pepper Dipping Sauce	
Crispy Calamari Fries	\$11.75
Marinara Sauce	
Stuffed Avocado	\$13.50
Chopped Shrimp, Black Bean Corn Salsa Drizzled with Cilantro Aioli	
+Tuna Nachos	\$19.50
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/Garlic Parmesan Butter/Buffalo Served with Celery, Carrot Sticks and Bleu Cheese Dressing	
Mozzarella Sticks (5)	\$8.00
Marinara Sauce	
Nachos	\$9.00
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	\$11.50
Artisan Mixed Greens, Cucumbers, Carrots, Tomatoes, Red Onions, Cheddar Jack Cheese, Garlic Croutons, Citrus Vinaigrette	
Southwest Salad	\$11.50
Romaine Lettuce, Sliced Avocado, Corn Black Bean Salsa, Tortilla Strips, Cheddar Jack Cheese, Creamy Cilantro-Ranch Dressing	
Caesar	\$10.00
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	\$12.00
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 \$16.75
Seasoned Grilled Mahi, Lettuce, Tomato, Onion, Brioche Bun

Mahi Rockefeller Sandwich \$17.25
Mahi, Provolone Cheese, Sautéed Spinach, Applewood Smoked Bacon, Brioche Bun

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

+Char Grilled Cheeseburger \$13.50
Lettuce, Tomato, Onion, Brioche Bun
+ Add Bacon \$1.00

Pilot House Harvey Fish Sandwich \$16.75
Fried Mahi, Tomato, American Cheese, Tartar on Toasted Whole Wheat Bread

Crunchy Grouper Sandwich \$18.75
Flash Fried Crunchy Grouper, Pepper Jack Cheese, Lettuce, Tomato, Onion, Tartar Sauce, Hoagie Roll

Mahi or Shrimp & Chips Platter \$17.25
Grilled, Blackened, Jerked, Fried, Beer Battered
+ Served with Cole Slaw and Seasoned French Fries

Pilot House Chicken Sandwich \$13.50
Provolone Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Onion, Brioche Bun

Chicken Parmigiana Sub \$12.75
Lightly Breaded Chicken, Provolone Cheese, Marinara Sauce on a Hoagie Roll

^{NEW} Prime Rib Wrap \$17.00
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
Ask Your Server for Today's Selection and Ways of Preparation

Pan Seared Scallops \$35.00
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

+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 \$22.00
Beer BBQ Glazed Roasted Half Chicken, French Fries, Cole Slaw