

## Appetizers

<b>Edamame</b> .....	\$10.00
Steamed Soy Beans Sprinkled with Sea Salt	
<b>Florida Bay Peel and Eat Shrimp</b> .....	½ LB \$15.50 Full LB \$29
Served Hot or Cold	
<b>Steamed Mussels</b> .....	\$14.75
In a Broth of Caramelized Onions, Chorizo Sausage, Diced Tomato, White Wine & Butter Served with Grilled Bread	
<b>Smoked Fish Dip</b> .....	\$14.00
Tri Color Tortilla Chips and Pepperoncini	
<b>Baked Brie</b> .....	\$15.00
Mixed Berry Compote, Toasted Baguettes	
<b>Bahamian Conch Fritters</b> .....	\$14.00
Roasted Red Pepper Aioli	
<b>Steak House Onion Rings</b> .....	\$10.00
Large Beer Battered Rings with Roasted Red Pepper Dipping Sauce	
<b>Crispy Calamari</b> .....	\$13.00
Lightly Breaded Rings & Tentacles, Marinara Sauce	
<b>Stuffed Avocado</b> .....	\$13.50
Chopped Shrimp, Black Bean Corn Salsa Drizzled with Cilantro Ranch Aioli	
<b>+Ahi Tuna Nachos</b> .....	\$19.50
Marinated Diced Tuna over Crisp Wontons topped with Seaweed Salad, Drizzled with Wasabi Aioli, Sprinkled with Sesame Seeds	
<b>Chicken Wings (6)</b> .....	\$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	
<b>Mozzarella Sticks (6)</b> .....	\$11.00
Marinara Sauce	
<b>Nachos</b> .....	\$11.00
Crisp Tortilla Chips, Melted Cheese, Shredded Lettuce, Jalapenos & Sour Cream Served on the Side	
+ Add Chicken or Ground Beef \$4.00	

## Fresh Artisan Salads

<b>Pilot House Salad</b> .....	\$11.50
Artisan Mixed Greens, Cucumbers, Carrots, Tomatoes, Red Onions, Cheddar Jack Cheese, Garlic Croutons, Key Lime Vinaigrette	
<b>Southwest Salad</b> .....	\$13.00
Romaine Lettuce, Sliced Avocado, Corn Black Bean Salsa, Tortilla Strips, Cheddar Jack Cheese, Creamy Cilantro-Ranch Dressing	
<b>Caesar</b> .....	\$12.00
Crisp Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons	
<b>Greek Salad</b> .....	\$12.75
Mixed Greens, Mixed Bell Peppers, Cucumbers, Diced Tomatoes, Red Onions, Feta Cheese, Red Wine Vinaigrette	
<b>Spinach Salad</b> .....	\$12.00
Baby Spinach, Smokey Bacon, Mushrooms, Tomatoes, Red Onions, Hard Boiled Egg, Feta Cheese, Honey Mustard Dressing	

**+ Add Chicken \$6 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** ..... \$17.25  
Seasoned Grilled Mahi, Lettuce, Tomato, Onion, Tartar Sauce, Brioche Bun

**Mahi Rockefeller Sandwich** ..... \$18.75  
Mahi, Provolone Cheese, Sautéed Spinach, Applewood Smoked Bacon, Tartar Sauce, Brioche Bun

**Pilot House Baja Style Tacos** ..... \$16.00  
Blackened, Fried, Grilled, Jerked or Beer Battered Mahi or Shrimp, Shredded Lettuce, Pico de Gallo, Taco Aioli, Cheddar Jack Cheese, Flour Tortilla

**+Char Grilled Cheeseburger** ..... \$15.50  
8 Oz Char Grilled Burger, Lettuce, Tomato, Onion, Brioche Bun  
+ American, Cheddar Jack, Pepper Jack or Provolone Cheese Add Bacon \$1.00

**Pilot House Harvey Fish Sandwich** ..... \$17.25  
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** ..... \$19.00  
Grilled, Blackened, Jerked, Fried, Beer Battered  
+ Served with Cole Slaw and Seasoned French Fries

**Pilot House Chicken Sandwich** ..... \$14.50  
Provolone Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Onion, Brioche Bun

**Chicken Parmigiana Sub** ..... \$14.00  
Lightly Breaded Chicken, Provolone Cheese, Marinara Sauce on a Hoagie Roll

**<sup>NEW</sup> Prime Rib Wrap** ..... \$18.00  
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 \$2.50 ADD SIDE SALAD \$3.50

## Entrées

**Lobster Mac and Cheese** ..... MP  
Tender Chunks of Lobster in a 3 Cheese Lobster Cream Sauce Tossed with Penne Pasta Topped with Half Lobster Tail

**Pilot House Style Paella** ..... MP  
Baked with Mussels, Shrimp, Lobster, Chorizo, Roasted Red Peppers, Peas, Onions over Yellow Risotto

**Pan Seared Scallops** ..... \$36.00  
Large Sea Scallops Seared to Perfection over Spinach, Mushroom, Roasted Red Pepper Yellow Risotto

**Shrimp Pesto Pasta** ..... \$26.00  
Shrimp, Chopped Tomatoes, Onions, Creamy Pesto Sauce over Linguini Served with Garlic Bread

**Fried Combo Platter** ..... \$24.00  
Panko Fried Mahi, Coconut Crusted Shrimp, Conch Fritters, French Fries, Cole Slaw

**+Grilled Churrasco Steak** ..... \$29.75  
Topped with Chimichurri Sauce and Pico de Gallo Served with Black Beans, Rice and Sweet Plantains

**Chicken Parmigiana** ..... \$24.00  
Herb Crusted Chicken Breast, Provolone Cheese, Marinara Sauce over Linguini Served with Garlic Bread

**Chicken and Shrimp Kung Pao Bowl** ..... \$24.00  
Chicken Breast, Shrimp, Carrots, Onions, Mixed Bell Peppers, Jalapenos, Sweet Teriyaki Sauce over Rice