

Appetizers

- Edamame** \$10.00
Steamed Soy Beans Regular or Spicy Sprinkled with Sea Salt
- Maryland Old Bay Peel and Eat Shrimp** ½ LB \$15.50 Full LB \$29
Served Hot or Cold
- Steamed Mussels** \$16.50
In a Broth of Caramelized Onions, Chorizo Sausage, Diced Tomato, White Wine & Butter
Served with Grilled Bread
- Oyster Rockefeller** \$18.00
Fresh Oysters Roasted and Stuffed with Spinach, Parmesan, Truffled Breadcrumbs
- Smoked Fish Dip** \$16.00
House Made Served with Tri Color Tortilla Chips and Pepperoncini
- NEW Baked Brie** \$15.00
With Mixed Berry Compote, Wrapped in Puff Pastry Served with Fruit & Crostini
- Bahamian Conch Fritters** \$15.00
Roasted Red Pepper Aioli
- Crispy Calamari** \$13.00
Lightly Breaded Rings & Tentacles, Marinara Sauce
- Stuffed Avocado** \$13.50
Chopped Shrimp, Black Bean Corn Salsa Drizzled with Cilantro Ranch Aioli
- +Ahi 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
BBQ/Grilled/Teriyaki/Garlic Parmesan Butter/Buffalo/Unami Served with Celery, Carrot Sticks and Bleu
Cheese Dressing
- NEW Giant Pretzel** \$16.00
French Onion Dip & Queso Cheese
- Mozzarella Sticks (6)** \$12.00
Hand Breaded, Marinara Sauce
- Nachos** \$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

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

+ Add Chicken \$7 Shrimp \$12 Mahi \$12 +

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** \$18.25
Seasoned Grilled Mahi, Lettuce, Tomato, Onion, Tartar Sauce, Brioche Bun
- Pilot House Baja Style Tacos** \$17.00
Blackened, Fried, Grilled, Jerked or Beer Battered Mahi or Shrimp, Shredded Lettuce, Pico de Gallo, Taco Aioli, Cheddar Jack Cheese, Warm Flour Tortillas
- +Char Grilled Cheeseburger** \$16.50
8 Oz Char Grilled Burger, Lettuce, Tomato, Onion, Brioche Bun
+ American, Cheddar Jack, Pepper Jack, Swiss or Provolone Cheese Add Bacon \$1.00
- Pilot House Harvey Fish Sandwich** \$18.25
Fried Mahi, Tomato, American Cheese, Tartar on Toasted Whole Wheat Bread
- Crunchy Grouper Sandwich** \$19.75
Flash Fried Crunchy Grouper, Pepper Jack Cheese, Lettuce, Tomato, Onion, Tartar Sauce, Hoagie Roll
- Mahi or Shrimp & Chips Platter** \$18.25
Grilled, Blackened, Jerked, Fried, Beer Battered Served with Cole Slaw and Seasoned French Fries
- NEW Lobster Rolls (2)** \$24.00
Butter Poached Caribbean Style
- Shrimp Fajitas** \$18.00
Grilled or Blackened Shrimp, Sizzled Onions & Peppers, Pico De Gallo, Shredded Cheese, Warm Flour Tortillas (3) Served with Black Beans & Rice
- NEW Foot Long Hot Dog** \$13.00
Topped with Beer Cheese & Bacon Bits
- NEW Carnitas Bowl** \$13.00
Pulled Pork, Rice, Black Beans, Pico de Gallo, Cilantro Ranch Aioli
- Pilot House Chicken Sandwich** \$15.50
Provolone Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Onion, Brioche Bun
- Chicken Parmigiana Sub** \$14.75
Lightly Breaded Chicken, Provolone Cheese, Marinara Sauce on a Hoagie Roll
- Prime Rib Wrap** \$19.00
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 OR ONION RINGS \$3.25 ADD SIDE SALAD \$4.50

Entrées

- Lobster Mac and Cheese** MP
Tender Chunks of Lobster in a 3 Cheese Lobster Cream Sauce Tossed with Penne Pasta Topped with a Lobster Tail
- NEW Pan Seared Scallops** \$36.00
Large Sea Scallops Seared to Perfection, Citrus Beurre Blanc, Rice, Vegetable du Jour
- Shrimp Pesto Pasta** \$27.00
Shrimp, Chopped Tomatoes, Onions, Creamy Pesto Sauce over Linguini Served with Garlic Bread
- Fried Combo Platter** \$25.00
Panko Fried Mahi, Coconut Crusted Shrimp, Conch Fritters, French Fries, Cole Slaw
- NEW New York Strip Steak** MP
Smoked Tomato Garlic Butter, Baked Potato, Vegetable du Jour
- 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