

PILOT HOUSE

Raw Bar

Maryland Peel and Eat Shrimp ½ pd	\$16
..... Full pd	\$30
<i>Served cold or hot</i>	
Blue Point Oysters on the Half Shell	(6) \$17
..... (12)	\$30
<i>Served with Red Wine Mignonette, Cocktail Sauce, Horseradish & Lemons</i>	
Blue Point Oyster Rockefeller	(6) \$19
<i>Roasted & Stuffed with Spinach, Parmesan and Breadcrumbs</i>	

Fresh Artisan Salads

Pilot House Salad	\$12
<i>Artisan Mixed Greens, Cucumbers, Carrots, Tomatoes, Onions, Cheddar Jack Cheese, Garlic Croutons Mixed with Key Lime Vinaigrette</i>	
Southwest Salad	\$14
<i>Romaine Lettuce, Sliced Avocado, Corn Salsa, Tortilla Strips, Cheddar Jack Cheese, Creamy Ranch Dressing</i>	
Caesar Salad	\$12
<i>Crisp Romaine Hearts, Parmesan Cheese, Garlic Croutons</i>	
Add Chicken \$7, Shrimp \$12	
Mahi \$12, Steak \$14	

Sandwiches

Mahi Mahi Sandwich	\$19
<i>Grilled, Blackened, Jerk or Fried Mahi with Lettuce, Tomato, Onion on a Brioche Bun with Tartar Sauce on the side</i>	
Pilot House Baja Style Tacos	(2) \$18
<i>Grilled, Blackened, Jerk or Fried – Mahi or Shrimp, Shredded Cabbage, Pico de Gallo, Taco Aioli Sauce, Cheddar Jack Cheese on Warm Flour Tortillas</i>	
Char Grilled Cheeseburger	\$17
<i>8oz Char Grilled Burger, Lettuce, Tomato, Onion on a Brioche Bun</i>	
Add American, Cheddar Jack, Pepper Jack, Provolone or Bacon for	\$1.50
Pilot House Harvey Fish Sandwich	\$19
<i>Fried Mahi, Tomato, American Cheese, Tartar Sauce on Whole Wheat Bread</i>	
Crunchy Grouper Sandwich	\$20
<i>Coconut Encrusted Crunchy Grouper, Pepper Jack Cheese, Lettuce, Tomato, Onion, Tartar Sauce on a Hoagie Roll</i>	
Shrimp & Chips Platter	\$19
<i>Grilled, Blackened, Jerk or Fried Shrimp, Served with Cole Slaw and French Fries</i>	
Mahi & Chips Platter	\$23
<i>Grilled, Blackened, Jerk or Fried Mahi, Served with Cole Slaw and French Fries</i>	
Shrimp or Steak Fajitas	\$24
<i>Grilled or Blackened with Sizzling Onions & Peppers, Pico de Gallo, Cheddar Jack Cheese, (3) Warm Flour Tortillas, Black Beans & Rice</i>	
Pilot House Chicken Sandwich	\$16
<i>Provolone Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Onion on a Brioche Bun</i>	
Choice of Seasoned French Fries Or Cole Slaw	
Sub Sweet Potato Fries Or Onion Rings	\$3.25
Sub Side Salad Or Side Caesar	\$4

Appetizers

Steamed Mussels	\$18
<i>Sauteed in a Lemon Butter Garlic Wine Sauce served with Garlic Bread</i>	
Smoked Fish Dip	\$18
<i>House Smoked Wahoo served with Tri Color Tortilla Chips and Pepperoncini</i>	
Bahamian Conch Fritters	\$16
<i>Served with a Sriracha Aioli Sauce</i>	
Crispy Shrimp & Calamari	\$18
<i>Lightly Breaded Shrimp Rings & Tentacles Served with Marinara Sauce</i>	
Stuffed Avocado	\$14
<i>Avocado, Seasoned Shrimp, Corn Salsa Drizzled with Sriracha Aioli Sauce</i>	
Ahi Tuna Nachos	\$19
<i>Marinated Diced Tuna over Crisp Wontons topped with Seaweed Salad, served with Wasabi Aioli and Sprinkled with Sesame Seeds</i>	
Chicken Wings	(6) \$12
<i>BBQ / Grilled / Teriyaki / Garlic Parmesan / Buffalo / Chipotle, served with Celery, Carrots and Blue Cheese Dressing</i>	
Giant Pretzel	\$16
<i>Served with Queso Cheese</i>	
Mozzarella Sticks	\$12
<i>Hand Cut & Breaded, Served with Marinara Sauce</i>	
Nachos	\$12
<i>Crisp Tortilla Chips, Melted Queso, Shredded Cabbage, Pico de Gallo, Jalapenos & Sour Cream on the Side</i>	
Add Chicken or Ground Beef	\$7
Pork Rinds	\$10
<i>Crispy Fried Pork Rinds with Sriracha Aioli Sauce and Fresh Lime</i>	

Entrées

Creamy Lobster & Shrimp Pasta	\$38
<i>Linguini tossed with a Creamy Lobster Rose Sauce Topped with a Lobster Tail & Shrimp</i>	
Macadamia Crusted Mahi Mahi	\$38
<i>Baked with a Crisp Citrus Macadamia Panko Crust Topped with Tropical Salsa & a Citrus Beurre Blanc, Served with Rice and Vegetable du jour</i>	
Catch of the Day (Ask your Server for Today's Selection)	\$Market Price
<i>Pan Sauteed, Grilled, Blackened, Jerk or Fried in a White Wine Lemon Butter Sauce, Rice & Vegetable du Jour</i>	
Surf & Turf Rasta Pasta	\$34
<i>Penne Tossed with Caribbean Alfredo Sauce, Carrots, Onions & Peppers. Topped with Grilled Sliced Steak & Shrimp</i>	
Lobster Tail Dinner	\$40
<i>Baked in a Buttery Herb Lemon Sauce Served with Rice and Vegetable du Jour</i>	
Whole Fried Fish	\$38
<i>Served with Rice, Vegetable du Jour, Pico de Gallo & Tostones</i>	
Sesame Chicken & Shrimp	\$26
<i>Lightly Breaded and Fried Chicken Breast & Shrimp, Sauteed with Sweet Teriyaki Sauce over Vegetable Fried Rice, Topped with Crispy Fried Wonton Strips, Sesame Seeds & Green Onion</i>	
Camitas Bowl	\$21
<i>Pulled Pork over Rice & Black Beans with Roasted Corn Salsa, Sriracha Aioli & Tostones</i>	
Prime New York Strip 14Oz	\$42
<i>Char Grilled & Served with Roasted Red Potatoes & Vegetable du Jour</i>	
Spicy Cajun Jambalaya	\$32
<i>Spicy Andouille, Shrimp & Chicken in a Cajun Rice with Peppers & Onions</i>	

Add a Side or Caesar Salad for \$4.00

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Cocktails

Platinum Margarita	\$18
<i>Don Julio Blanco, Cointreau, Sour Mix, Lime Juice</i>	
Rock N Roll Mango Margarita	\$16
<i>Rock N Roll Mango Tequila, Lime Juice, Sour Mix with a Salted Rim</i>	
Espresso Martini	\$15
<i>Fresh Espresso, Vanilla Vodka, Kahlua. Add Baileys \$3</i>	
Pilot House Rum Punch	\$12
<i>Bacardi Lime Rum, Guava, Cranberry, Pineapple & Orange Juice with Grenadine</i>	
Pussers Pain Killer	\$15
<i>Pussers Rum, Pineapple & Orange Juice, Crème de Coco Sprinkled with Nutmeg</i>	
Add Pussers Gun Powder Float Add \$4	
In A Pussers Tin Cup Add \$10	
Strawberry Mint Lemonade	\$13
<i>Tito's Vodka, Muddled Strawberries, Mint with Lemonade</i>	
Pina Colada	\$12
<i>Bacardi Rum with Coconut & Pineapple</i>	
Add a Float for \$3	
Frozen Daiquiri's	\$12
<i>Bacardi Rum with Strawberry, Lime or Mango Flavors,</i>	
Add a Float for \$3	
Frozen Rum Runner	\$12
<i>151 Rum with Black Berry Brandy Crème de Banana and Grenadine</i>	
Add a Float for \$3	

Mocktails

Strawberry Mint Lemonade	\$8
<i>Muddled Strawberries, Mint in Lemonade</i>	
Ginger Lime Fizz	\$8
<i>Ginger Beer, Lime Juice, Club Soda</i>	
Frozen Virgin Coladas & Daiquiris	\$8
<i>Pina Colada, Strawberry, Lime & Mango</i>	

Beer

Draft Domestic	\$4
Narragansett	Bud Light
Miller Light	Yuengling
Draft Craft	\$6.50
Kona Big Wave	Iguana Bait
Nelson IPA	Stella Artois
Spearfish Amber	Jai Alai
Shock Top	Crazy Lady
Domestic Bottles	\$4.50
Budweiser	Bud Light
Coors Light	Miller Light
Michelob Ultra	
Import Bottles	\$6
Corona	Corona Light
Heineken	Heineken 0.0 N/A
Modelo Especial	
White Claw	\$6
<i>(Lime & Black Cherry)</i>	

Wine List

Bubbles

	glass	bottle
CHAMPAGNE, moët & chandon, imperial, brut, france, nv		80
PROSCECCO, josh cellars brut, italy, nv		30
PROSCECCO, val d'oca split brut, italy, nv		10

Whites

	glass	bottle
SAUVIGNON BLANC, kim crawford, marlborough, new zealand, 2023	12	36
SAUVIGNON BLANC, domain calibourdin pouilly fume, france, 2021		48
PINOT GRIGIO, ecco domani, italy, 2023	8	28
PINOT GRIGIO, domenica mezzacorona, italy, 2023		32
CHARDONNAY, kendall jackson, vintner's reserve, Sonoma, 2023	12	36
CHARDONNAY, sea sun by caymus, california, 2023	10	32
CHARDONNAY, ferrari carano, tre terre, russian river, 2022		46
ROSE, barton & guestier tourmaline, provence, france, 2022	11	35

Reds

	glass	bottle
PINOT NOIR, rodney strong, russian river, 2023	14	42
PINOT NOIR, belle glos, clark & telephone, santa barbara, 2023		48
CABERNET SAUVIGNON, kendall jackson, sonoma, 2022	13	36
CABERNET SAUVIGNON, quilt, napa, 2022		50
CABERNET SAUVIGNON, caymus, napa, 2022		95
BLEND, caymus suisun, the walking foot, suisun valley, 2022		38
BLEND, conundrum, california, 2022	12	35
MERLOT, emmolo, napa, california, 2022		45
MALBEC, red schooner, voyage 12, argentina		47
MALBEC, altos del plata, mendoza, argentina, 2022	8	28

Beverages

Coca Cola, Sprite, Diet Coke, Fanta Orange,	
Dr. Pepper, Lemonade	\$3
Iced Tea, Coffee, Decaf, Milk	\$3
Espresso	\$3.50
Perrier	\$3.50
San Pellegrino	\$6

Desserts

Key Lime Pie	\$6
Deep Fried Key Lime Pie	\$8
Crème Brule	\$7
Warm Brownie Sundae	\$9
Bread Pudding	\$8
Ice Cream (Vanilla or Chocolate)	\$4
Add Whip Cream and/or Chocolate Sauce \$50	