

PILOT HOUSE

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</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>	

Sandwiches

Mahi Mahi Sandwich	\$21
<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) \$20
<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 Burger	\$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	\$21
<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

Raw Bar

Maryland Peel and Eat Shrimp ½ l.b.	half LB \$16
..... full LB \$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	

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	\$Market Price
<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, Black Beans, Corns Salsa & Tostones</i>	
Filet Mignon 8oz	\$Market Price
<i>Char Grilled and served with Rosemary Roasted Potatoes and Vegetable du Jour</i>	
Sesame Chicken & Shrimp	\$26
<i>Grilled Chicken Breast & Shrimp, Sauteed with Sweet Teriyaki Sauce over Vegetable Fried Rice, Topped with Crispy Fried Wonton Strips, Sesame Seeds & Green Onion</i>	
Carnitas Bowl	\$21
<i>Pulled Pork over Rice & Black Beans with Roasted Corn Salsa, Sriracha Aioli & Tostones</i>	
Prime New York Strip 14Oz	\$Market Price
<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	

*Consumer Information

There is a risk associated with consuming raw or undercooked seafood, shellfish, poultry, meat, or eggs. 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.



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 Daquiri'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
<i>Narragansett</i>	<i>Bud Light</i>
<i>Miller Light</i>	<i>Yuengling</i>
Draft Local & Craf	\$6.50
<i>Citrus Ale - Islamorada Brewery</i>	<i>Crazy Lazy - Waterfront Brewery</i>
<i>Iguana Bait - Florida Keys Brewing Co</i>	<i>Nelson IPA - Alpine Brewing Co</i>
<i>Spearfish Amber - Florida Keys Brewing Co</i>	<i>Kona Big Wave - Kona Brewing Co</i>
<i>Jai Alai IPA - Cigar City Brewing</i>	<i>Stella Artois</i>
Domestic Bottles	\$4.50
<i>Budweiser</i>	<i>Bud Light</i>
<i>Coors Light</i>	<i>Miller Light</i>
<i>Michelob Ultra</i>	
Import Bottles	\$6
<i>Corona</i>	<i>Corona Light</i>
<i>Heineken</i>	<i>Heineken 0.0 N/A</i>
<i>Modelo Especial</i>	
White Claw	\$6
<i>(Lime & Black Cherry)</i>	

Wine List

Bubbles

	glass	bottle
CHAMPAGNE , <i>moet & chandon, imperial, brut, france, nv</i>	80	
PROSECCO , <i>josh cellars brut, italy, nv</i>	30	
PROSECCO , <i>val d'oca split brut, italy, nv</i>	10	

Whites

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

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

Reds

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

Desserts

Key Lime Pie.....	\$6
Deep Fried Key Lime Pie	\$8
Whole Key Lime Pie	\$30
Crème Brule	\$7
Warm Brownie Sundae	\$9
Bread Pudding	\$8
Ice Cream (Vanilla or Chocolate)	\$4
Add Whip Cream and/or Chocolate Sauce \$50	

Ask your server about Pilot House Merchandise