

# APPETIZERS

CAJUN SEAFOOD BITES  
WITH A WASABI DIPPING SAUCE  
7.95

MANGO GINGER GRILLED SHRIMP  
WITH CHIPOLTE DUCK SAUCE  
8.95

GOLDEN FRIED CALAMARI  
WITH OUR PLUM TOMATO MARINARA  
7.95

LOBSTER RAVIOLI  
TOPPED WITH A TOMATO BLUSH SAUCE  
9.95

COCONUT CRUSTED FRIED SCALLOPS  
WITH A JALAPENO BUTTER  
9.95

SHRIMP SCAMPI  
LARGE SHRIMP SAUTEED IN EXTRA VIRGIN OLIVE OIL WITH  
WHITE WINE, GARLIC, HERBS AND A SQUEEZE OF LEMON  
8.95

JUMBO LUMP CRAB CAKE  
WITH A SWEET STONE GROUND MUSTARD SAUCE  
10.95

STEAMED PORK DUMPLINGS  
WITH A JAPANESE PONZU SAUCE  
7.95

VEGETABLE SPRING ROLLS  
A BLEND OF CABBAGE, BEAN SPROUTS, CARROTS  
& CHESTNUTS. SERVED WITH A THAI CHILI DIPPING SAUCE  
6.95

BAKED TUSCAN STYLE STUFFED ARTICHOKE HEARTS  
STUFFED WITH FRESH BASIL, GRATED PECORINO ROMANO  
CHEESE AND GARLIC CRUMBS  
6.95

# SALADS

## **PILOT HOUSE SALAD**

A CRISP MIX OF GARDEN GREENS, SPRING MIX, SHREDDED CARROTS, SEEDLESS CUCUMBERS, RIPE TOMATOES, CRAISINS AND SEASONED CROUTONS  
3.95

## **PILOT HOUSE CAESAR SALAD**

FRESH CHOPPED ROMAINE WITH OUR OWN CREAMY CAESAR DRESSING, FRESH GRATED PARMESAN CHEESE AND SEASONED CROUTONS.  
SMALL 3.95    LARGE 6.95  
WITH CHICKEN 11.95    /    WITH SHRIMP 13.95

## **BLEU CHEESE & PEAR SALAD**

MIXED BABY GREENS, PETITE CHUNKS OF BLEU CHEESE, SLICED PEARS AND WALNUTS  
TOSSED WITH BALSAMIC VINAIGRETTE  
7.95

## **CUCUMBER AND CRAB LEG SALAD (KANISU)**

MARINATED CUCUMBER AND CRAB LEG IN A JAPANESE VINAIGRETTE  
6.50

## **CHOPPED ANTIPASTO SALAD**

A DELICIOUS MIXTURE OF CURED ITALIAN MEATS, FRESH MOZZARELLA, IMPORTED PROVOLONE, OLIVES, TOMATOES, ONIONS AND CELERY.  
LIGHTLY TOSSED WITH BALSAMIC VINAIGRETTE  
8.95

## **FRESH MOZZARELLA PINWHEELS**

FRESH HOMEMADE MOZZARELLA, ROLLED WITH PROSCUITTO, BASIL AND ROASTED RED PEPPERS  
SERVED OVER SPRING MIX AND DRIZZLED WITH BALSAMIC VINAIGRETTE  
8.95

## RAW BAR

### **SHRIMP COCKTAIL**

FIVE JUMBO SHRIMP SERVED WITH OUR OWN SPICY CHILI  
COCKTAIL SAUCE  
9.95

### **JUMBO LUMP BLUE CLAW CRAB COCKTAIL**

9.95

### **CLAMS ON THE HALF SHELL**

½ DOZEN 6.95      DOZEN 12.95

### **MARYLAND OYSTERS ON THE HALF SHELL**

½ DOZEN 7.95      DOZEN 14.95

### **RAW BAR SAMPLER PLATTER**

2 JUMBO SHRIMP, 2 OYSTERS ON THE HALF SHELL,  
2 CLAMS ON THE HALF SHELL AND JUMBO LUMP CRAB COCKTAIL  
12.95

## PASTA

Dinner entrees include your choice of homemade soup dujour or garden fresh salad and  
fresh baked bread

### **VODKA PENNE**

WITH PROSCUITTO IN A PINK CREAM SAUCE WITH PECORINO,  
REGGIANO, AND MOZZARELLA CHEESES 12.95  
WITH SAUTEED BREAST OF CHICKEN STRIPS 16.95  
WITH FOUR LARGE SAUTEED SHRIMP 19.95  
WITH LOBSTER MEAT 21.95

### **LINGUINE WITH CLAM SAUCE LUIGI STYLE**

FRESH MEDIUM WHOLE AND CHOPPED CLAMS IN A VIRGIN OLIVE  
OIL, BUTTER, GARLIC, WHITE WINE, FRESH BASIL BROTH WITH A  
SPLASH OF CRUSHED PLUM TOMATOES SERVED MILD OR SPICY  
OVER LINGUINE 16.95

### **LOBSTER RAVIOLI**

LARGE RAVIOLIS FILLED WITH RICH AND CREAMY RICOTTA AND  
LOBSTER MEAT. FINISHED WITH A BLUSH TOMATO SAUCE  
17.95

### **PERFECT STORM**

SAUTEED JUMBO SHRIMP AND LUMP LOBSTER MEAT IN A TOMATO  
BASIL CREAM SAUCE WITH BABY PEAS SERVED OVER LINGUINE  
18.95

# **SURF**

Dinner entrees include your choice of homemade soup dujour or garden fresh salad and fresh baked bread.

## **SHRIMP SCAMPI**

LARGE GULF SHRIMP LIGHTLY SAUTEED IN VIRGIN OLIVE OIL, BUTTER, GARLIC AND CHOPPED SHALLOTS WITH HERBS AND WHITE WINE. SERVED OVER LINGUINE 16.95

## **TILAPIA WITH JUMBO LUMP CRABMEAT STUFFING IN A LEMON BUTTER SAUCE**

SERVED WITH ASPARAGUS AND VEGETABLE RICE PILAF 18.95

## **CASHEW ENCRUSTED GROUPE**

FRESH GROUPE FILET CRUSTED WITH CRUSHED CASHEWS AND DRIZZLED WITH A SCALLION AND BASIL BUERRE BLANC. SERVED WITH ASPARAGUS AND VEGETABLE COUS COUS 19.95

## **POTATO AND HORSERADISH CRUSTED ATLANTIC SALMON**

TOPPED WITH A YELLOW PEPPER AND CILANTRO PESTO SAUCE AND SERVED WITH VEGETABLE DU JOUR 17.95

## **GULF COAST SHRIMP**

IN A SWEET & SPICY ASIAN COCONUT SAUCE  
SERVED WITH JASMINE RICE & SNOW PEAS AND CARROTS 15.95

## **LARGE GULF SHRIMP OR SEA SCALLOPS**

*FRIED OR BAKED*

SHRIMP 15.95 SCALLOPS 18.95  
HALF SHRIMP / HALF SCALLOPS 18.95

## **JUMBO LUMP MARYLAND CRAB CAKES**

WITH A SWEET STONE GROUND MUSTARD SAUCE  
SERVED WITH SPINACH AND SWEET POTATO FRIES 21.95

## **CITRUS BAKED SEA SCALLOPS**

IN A FRESH CITRUS BUERRE BLANC  
SERVED WITH SPINACH AND VEGETABLE COUS 2COUS 18.95

# **LOBSTER**

## **BRAZILIAN TWIN TAILS DINNER**

SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLE 31.95

## **FRESH MAINE LOBSTER**

SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLE  
1 ¼ LB 23.95 2 ¼ LB 39.95  
add 3.00 for scallop stuffing.

# **TURF**

Dinner entrees include your choice of homemade soup dujour or garden fresh salad and fresh baked bread.

**8 OZ. FILET MIGNON**  
WITH A WILD MUSHROOM BORDELAISE  
SERVED WITH ROASTED GARLIC MASHED POTATOES &  
VEGETABLE  
19.95

**14 OZ. NEW YORK STRIP**  
WITH A BLEU CHEESE DEMI GLACE  
SERVED WITH ASPARAGUS AND CHIVE MASHED POTATOES  
19.95

**SIRLOIN ALI**  
GRILLED 14 OZ USDA CHOICE NEW YORK SIRLOIN STRIP  
TOPPED WITH BASIL, GARLIC, CRUSHED RED PEPPER AND  
ROMANO CHEESE  
19.95

**PRIME RIB**  
SERVED WITH GARLIC MASHED POTATOES, ASPARAGUS, AU JUS  
AND A HORSERADISH CREAM SAUCE  
QUEEN CUT 16.95  
KING CUT 18.95

**GRILLED PORK CHOPS**  
TOPPED WITH AN APPLE BOURBON CHUTNEY  
SERVED WITH SWEET POTATO MASHED AND VEGETABLE DU JOUR  
15.95

**NEW ZEALAND RACK OF LAMB**  
WITH A ROSEMARY CABERNET REDUCTION  
SERVED WITH VEGETABLE DU JOUR AND SWEET POTATO MASHED  
23.95

## **BUILD YOUR OWN SURF N' TURF**

Add any of the following to accompany your turf entree

JUMBO LUMP CRAB CAKE	9.95
BRAZILIAN LOBSTER TAIL	15.95
4 GRILLED SHRIMP	7.95
4 BAKED SEA SCALLOPS	9.95

# **CHICKEN**

Dinner entrees include your choice of homemade soup dujour or garden fresh salad and fresh baked bread.

## **STUFFED CHICKEN BREAST**

CHICKEN BREAST STUFFED WITH SHITAKE MUSHROOMS, GOAT CHEESE AND SPINACH. WITH A THYME DEMI GLAZE SERVED WITH ASPARAGUS AND VEGETABLE RICE PILAF  
15.95

## **CHICKEN FRANCHAISE**

TENDER BONELESS BREAST OF CHICKEN SAUTEED IN A LIGHT EGG BATTER WITH LEMON, WHITE WINE AND SHALLOTS. SERVED WITH LINGUINE  
15.95

## **CHICKEN MARSALA**

TENDER BREAST OF CHICKEN SAUTEED WITH SLICES OF FRESH MUSHROOMS AND SHALLOTS IN A MARSALA WINE DEMI GLAZE. SERVED WITH LINGUINE  
14.95

## **CHICKEN PARMAGIANA**

TENDER BREAST OF CHICKEN LIGHTLY BREADED WITH SEASONED BREADCRUMBS THEN FRIED AND BAKED WITH OUR MARINARA SAUCE.  
TOPPED WITH MELTED WHOLE MILK MOZZARELLA CHEESE  
SERVED WITH LINGUINE  
14.95

## **FOR OUR YOUNGER GUESTS**

6.95

HAMBURGER

*SERVED WITH FRENCH FRIES*

PASTA

*LINGUINE WITH MARINARA*

CHICKEN FINGERS

*SERVED WITH FRENCH FRIES*

FRIED SHRIMP

*SERVED WITH FRENCH FRIES*