

# **APPETIZERS**

**CAJUN SEAFOOD BITES**  
WITH A WASABI DIPPING SAUCE  
7.95

**MANGO GINGER GRILLED SHRIMP**  
WITH CHIPOLTE DUCK SAUCE  
10.95

**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  
10.95

**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 12.95 / WITH SHRIMP 15.95

## **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

7.95

## **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  
10.95**

**JUMBO LUMP BLUE CLAW CRAB COCKTAIL  
9.95**

## **CLAMS ON THE HALF SHELL**

**1/2 DOZEN 6.95 DOZEN 12.95**

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

**1/2 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  
13.95**

# **PASTA**

*Dinner entrees include your choice of homemade soup du jour or garden fresh salad and fresh baked bread*

## **VODKA PENNE**

**WITH PROSCIUTTO IN A PINK CREAM SAUCE WITH PECORINO, REGGIANO, AND  
MOZZARELLA CHEESES 13.95**

**WITH SAUTÉED BREAST OF CHICKEN STRIPS 17.95**

**WITH FOUR LARGE SAUTÉED SHRIMP 21.95**

**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  
17.95**

## **LOBSTER RAVIOLI**

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

## **PERFECT STORM**

**SAUTÉED JUMBO SHRIMP AND LUMP LOBSTER MEAT IN A TOMATO BASIL CREAM  
SAUCE WITH BABY PEAS SERVED OVER LINGUINE  
21.95**

## **SURF**

Dinner entrees include your choice of homemade soup du jour 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 18.95

### **TILAPIA WITH JUMBO LUMP CRABMEAT STUFFING**

IN A LEMON BUTTER SAUCE  
SERVED WITH ASPARAGUS AND VEGETABLE RICE PILAF 18.95

### **CASHEW ENCRUSTED GROUPEL**

FRESH GROUPEL 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 18.95

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

*FRIED OR BAKED*

SERVED WITH VEGETABLE DU JOUR AND RICE PILAF  
SHRIMP 18.95    SCALLOPS 19.95  
HALF SHRIMP / HALF SCALLOPS 20.95

### **JUMBO LUMP MARYLAND CRAB CAKES**

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

### **DAY BOAT SEA SCALLOPS**

IN A FRESH CITRUS BUERRE BLANC  
SERVED WITH SPINACH AND VEGETABLE COUS COUS 19.95

## **LOBSTER**

### **BRAZILIAN TWIN TAILS DINNER**

SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLE 33.95

### **FRESH MAINE LOBSTER**

SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLE  
1 1/4 LB *MARKET PRICE* /    2 1/4 LB *MARKET PRICE*

**A 20% GRATUITY WILL BE ADDED TO ALL PARTIES 8 OR LAR**

# TURF

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

## 8 oz. FILET MIGNON

WITH A WILD MUSHROOM BORDELAISE  
SERVED WITH ROASTED GARLIC MASHED POTATOES & VEGETABLE  
20.95

## 14 oz. NEW YORK STRIP

WITH A BLEU CHEESE DEMI GLACE  
SERVED WITH ASPARAGUS AND GARLIC 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 SERVED  
WITH GARLIC MASHED POTATOES AND VEGETABLE DU JOUR  
19.95

## PRIME RIB

*SERVED WITH GARLIC MASHED POTATOES, ASPARAGUS, AU JUS AND A HORSERADISH  
CREAM SAUCE*

QUEEN CUT 17.95

KING CUT 19.95

## 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       | 9.95  |
| 4 BAKED SEA SCALLOPS   | 10.95 |

# **CHICKEN**

Dinner entrees include your choice of homemade soup du jour 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**

**16.95**

## **CHICKEN FRANCHAISE**

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

**15.95**

## **CHICKEN MARSALA**

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

**15.95**

## **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 AND 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***