

Appetizers

- Gf Steamed Little Neck Clams or Mussels** \$12
 In a Broth of Caramelized Onions, Chorizo Sausage, Diced Tomato, Chardonnay & Butter Served with Grilled Bread
- Fried Tostones** \$10
 Twice Fried Plantains, Guacamole, Pico de Gallo, Micro Cilantro
- Bahamian Conch Fritters** \$12
 Roasted Red Pepper Aioli
- Chicken Wings** 6 Wings-\$6
 Chipotle/BBQ/Grilled/Teriyaki/Thai/Spicy Garlic Butter/Korean BBQ/Buffalo
 + Served with Celery, Carrot Sticks and Bleu Cheese Dressing
- Gf Hot Creamy Crab Dip** \$12
 Lump Crab and Creamy Boursin Cheese Baked with Smoked Provolone, Slivered Almonds Served with Tri Color Tortilla Chips
- Oyster Rockefeller** \$15
 Fresh Oysters Roasted and Stuffed with Spinach, Parmesan, Truffled Breadcrumbs
- NEW Gf Edamame** \$8
 Soy Beans with Sea Salt-Served Hot
- Baked Brie** \$10
 Raspberry and Blueberry Compote, Toasted Baquette
- Gf Old Bay Peel and Eat Shrimp** ½ LB \$11 Full LB \$20
 Served Hot or Cold
- Smoked Fish Dip** \$10
 Tri Color Tortilla Chips and Pepperoncini
- Steak House Onion Rings** \$6
 Large Beer Battered Rings with Roasted Red Pepper Dipping Sauce
- Crab Cakes** \$12
 Twin Pan Seared Crab Cakes with Tropical Salsa and Chipotle Aioli
- Crispy Calamari** \$9
 Fresh Calamari Rings served with Marinara Sauce

Sushi and Raw

- NEW Sushi Roll** \$11
 Ask your server for Today's Selection
- Gf Oysters on the Half Shell** 6- \$13 12- \$25
 Cocktail Sauce, Horseradish, Lemon
- Tuna Nachos** \$16
 Marinated Diced Tuna over Crisp Wontons topped with Seaweed Salad, Drizzled with Wasabi Aioli, Sprinkled with Sesame Seeds
- NEW Conch Salad** \$12
 Tender Conch, Onions, Peppers and Spices cooked with Lime Marinade
- Gf Tuna Tataki** \$16
 Rare Sesame Crusted Yellowfin Tuna, Pickled Ginger, Soy Sauce and Seaweed Salad
- NEW Pilot House Spicy Shrimp Avocado Ceviche** \$12
 Served with Tortilla Chips

Consumer Information

+ There is a risk associated with consuming raw oysters. 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.

Housemade Soup & Fresh Artisan Salads

Creamy Crab Soup or Bahamian Conch Chowder Cup \$6 Bowl \$8

Pilot House Salad \$7
 Artisan Mixed Greens, Cucumbers, Carrot, Tomato, Hearts of Palm, Artichoke Hearts,
 Garlic Croutons, Citrus Vinaigrette

Caesar \$7
 Crisp Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons

Gf Spinach Salad \$10
 Clipped Baby Spinach, Smokey Bacon, Mushrooms, Tomato, Red Onion, Hard Boiled
 Eggs, Crumbled Feta, Honey Dijon Dressing

Gf Mediterranean Greek Salad \$12
 Mixed Greens, Quinoa, Kalamata Olives, Green Pepper, Cucumber, Diced Tomato,
 Red Onion, Feta Cheese, Red Wine Vinaigrette

Add Chicken \$5 Steak \$8 Shrimp \$8 Mahi \$7 Tuna \$9



Southwest Steak Salad \$18
 Romaine Lettuce, Avocado, Charred Corn Black Bean Salsa , Tortilla Strips,
 Cheddar Jack Cheese, Creamy Ranch Dressing

Pilot House Baja Style Tacos

Shrimp~\$13 Fish~\$12 Chicken~\$11

Choice of Jerked-Grilled-Blackened-Fried (Cheese~Extra Charge \$.50)
 + Served with Shredded Cabbage, Pico de Gallo, Taco Aioli, Micro Cilantro +

Sandwiches

Choice of French Fries or Cole Slaw -- Sub Onion Rings or Sweet Potato Fries \$1.50
 Sub Side Salad add \$3.50

Mahi Mahi Sandwich \$15
 Seasoned and Grilled. Served on a Kaiser Roll
 + Also Available Blackened, Jerked or Fried

Super Avocado Toast \$10
 Avocado, Fried Egg, Sautéed Julienne Vegetables, Cracked Black Pepper Romesco
 Sauce on Multi Grain Toast



Hamburger \$10
 + Add Cheese, Bacon, \$1 Each

Pilot House Harvey Fish Sandwich \$15
 As Seen on Diner's Drive-Ins and Dives on the Food Network Episode DV2407H
 + Fried Fish, Tomato, American Cheese, Tartar on Toasted Whole Wheat Bread

Crunchy Grouper Sandwich \$16
 Flash Fried Crunchy Grouper and Pepper Jack Cheese with Lettuce, Tomato, Onion
 and Tartar Sauce Served on a Crisp Hoagie Roll.

Fish and Chips Platter \$15
 Grilled, Blackened, Fried
 + Served with Cole Slaw and Seasoned French Fries

Shrimp and Chips Platter \$15
 Grilled, Blackened, Fried
 + Served with Cole Slaw and Seasoned French Fries

Chicken Sandwich \$10
 Provolone Cheese and Applewood Smoked Bacon

Entrées

- NEW Char Grilled Octopus** \$26
 Glazed with Ancho Chile Sauce. Served with Chorizo Mashed Potato
- Gf Seafood Mixed Grill** \$30
 Shrimp, Scallops, Mahi with Rice and Vegetable of the Day
 + *Blackened, Grilled, or Fried*
- Macadamia Crusted Mahi Mahi** \$30
 As Seen on Diner's Drive-Ins and Dives on the Food Network Episode DV2407H
 + *Broiled with Crisp Citrus Macadamia Panko Crust with Mango Pineapple Salsa.*
Served with Rice and Grilled Vegetables
- NEW Gf Grilled Lobster Tail** \$35
 Coconut Rice and Broccolini
- St. Louis Ribs** ½ Rack-\$18 Full-\$29
 Compart Duroc Heritage Pork topped with Honey Chipotle BBQ Sauce.
 + *Served with French Fries and Cole Slaw*
- NEW Gf Quinoa Avocado and Salmon Powerbowl** \$22
 Pan Seared Salmon, Quinoa, Avocado, Apple Wedges, Slivered Almonds,
 Mixed Greens, Citrus Vinaigrette
- Lobster Mac and Cheese** \$28
 Tender Chunks of Maine Lobster in a 3 Cheese Lobster Cream Sauce Tossed with
 Penne Pasta and topped with Truffled Bread Crumbs
- NEW Gf All Natural Center Cut Pork Chop** \$20
 Broccolini, Roasted Fingerling Potatoes
 + *Raised without Antibiotics*
- Gf Catch of the Day** Market Price
 Served with Coconut Rice, Grilled Vegetables, Lemon Butter Sauce, Tropical Salsa
- Gf Grilled Churrasco Steak** \$26
 Topped with Chimichurri Sauce and Pico de Gallo Served with Vegetable of the Day
 and Rice
- Gf Pan Seared Scallops** \$27
 Large Sea Scallops Seared to Perfection~ Truffle Mushroom Risotto



Rice Bowls + Pasta

- Chicken and Shrimp Kung Pao Bowl** \$18
 Chicken Breast, Shrimp, Carrot, Onion, Mushroom, Bell Pepper, Serrano Pepper,
 Sesame Chili Sauce, Coconut Rice
- NEW Seafood Pasta** \$28
 Shrimp, Mussels, Clams, Calamari, Diced Tomato over Linguini
- Filet Tips Over Rice** \$18
 Mushroom Gravy and Breadsticks
- NEW Seafood Risotto** \$25
 Shrimp, Mussels, Clams, Calamari, Diced Tomato

*As Seen on Diner's Drive-Ins and Dives on
the Food Network Episode DV2407H*



HOME PORT FOR LOCALS since 1950

Opened in 1950 by two Pilots, the Pilot House has been many things but always, above all, Key Largo's "Home Port for Locals." It's the hideout off the highway that gives you the authentic Florida Keys experience. So sit back and relax while enjoying a cold drink, fresh seafood and our glass bottom bar. We want your experience here to be one of a kind so please let us know what we can do for you.

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