

ESTD

The

1978

PILOT HOUSE

COASTAL CAROLINA CUISINE

APPETIZERS

HOT CRAB DIP	16
jumbo lump crab, horseradish, blended cheeses, with toasted buttered baguette	
CALAMARI	8
fresh calamari lightly dusted with seafood breading, fried, with horseradish and marinara dipping sauce	
FRIED GREEN TOMATOES	10
thick sliced green tomatoes with cornmeal crust, fried; served with comeback sauce	
BRUSSELS SPROUTS	11
lightly fried sprouts, bacon, parmesan, balsamic	
LOW COUNTRY SPRING ROLLS	13
collards, country ham, shrimp, julienne vegetables, fried, with hot and sour dipping sauce	
PIMENTO CHEESE	10
with baked pita, celery, radish, and grapes	
SCALLOP ROCKEFELLER	18
fresh scallops, baked with spinach, shallots, smoked bacon & parmesan, topped with hollandaise	

SOUPS & SALADS

DRESSING OPTIONS:	
ranch, blue cheese, balsamic, caesar, honey mustard, lemon shallot vinaigrette	
ADD-ONS:	
shrimp skewers, chicken, calamari 8 / beyond burger patty 7 / salmon* 10 / scallops* 12 / grouper 16	
HOUSE SALAD	7 / 12
tomatoes, carrots, red onions, cucumbers, and mushrooms atop mixed greens with your choice of dressing	
SPINACH SALAD	14
bacon, red onion, crisp apple, candied pecans, and crumbled bleu cheese, pimento peppers, with honey mustard dressing	
CAESAR SALAD	7 / 12
crisp chilled romaine tossed with homemade caesar dressing, croutons, and parmesan cheese	
GREEK SALAD	14
mixed greens, grape tomato, red onion, cucumber, kalamata olive, pepperoncini, feta cheese, lemon shallot vinaigrette	
CAROLINA BISQUE	6 / 8
cream based soup with clams, shrimp, scallops, fresh herbs, and a touch of sherry	

**These items may be ordered to temperature*



SANDWICHES

Served with house made chips.

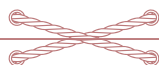
CRABCAKE SANDWICH	16	APPLE & BRIE CHICKEN SANDWICH	13
jumbo lump crabcake, lettuce, tomato, onion; served on a seeded bun with a side of beurre blanc		grilled chicken breast, brie, crisp apples, lettuce, tomato, with honey mustard on sourdough	
PILOT BURGER*	15	CRAB MELT	14
angus beef patty cooked to temp with cheddar cheese, caramelized onions, jalapeno peppers, bacon, and BBQ sauce <i>*beyond burger available upon request</i>		our famous savory blend of crabmeat, cheeses, and seasonings on butter-grilled sourdough	
SOFT SHELL PO BOY	16	HOT HONEY CHICKEN SANDWICH	14
fried soft shell crab on brioche with creole remolaude, lettuce, tomato & onion		fried chicken tossed in a hot honey sauce with monterey jack cheese and pickles; served on a bun	

MEATS & POULTRY

PARMESAN ENCRUSTED CHICKEN	28
baked with spinach and roasted red peppers over mashed potatoes and seasonal veg	
FILET MIGNON*	36
certified angus beef filet mignon, chargrilled and topped with a garlic butter; served with chef's potatoes and sautéed seasonal vegetables	
GRILLED RIBEYE*	32
angus ribeye topped with herb butter; served with chef's potato and seasonal vegetables	
RIBS	1/2 rack 19 full rack 31
st. louis style ribs in our famous house made BBQ sauce; served with french fries and coleslaw	
LAMB LOLLIPOPS*	34
grilled lamb with fresh rosemary, garlic and a red wine reduction; served with chef's potato and seasonal vegetables	

SIDES:

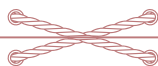
CHEF'S POTATO	COLLARDS
RICE PILAF	FRIES
SAUTÉED VEGETABLES	CHIPS
COLESLAW	MAC & CHEESE +\$1



* ITEMS MAY BE SERVED RAW OR UNDERCOOKED CONSUMER ADVISORY: CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SEAFOOD

SHRIMP & GRITS	30
shrimp, kielbasa sausage, mushrooms, & scallions sautéed in rich low country seasoning; served atop a fried grit cake & collards	
SHRIMP & SCALLOP SCAMPI*	30
shrimp and sea scallops sautéed with olive oil, garlic, white wine, diced tomatoes, & scallions, on linguine	
JUMBO LUMP CRAB CAKES	30
jumbo lump crab, red bell pepper, green onion, dijon mustard, pan seared, topped with low country beurre blanc; served with rice pilaf & seasonal vegetables	
SWEET POTATO GROUPEL	36
fresh local grouper pan seared and topped with sweet potato crisps, atop mixed greens with balsamic vinaigrette and mushroom ravioli	
CRAB STUFFED SALMON	32
fresh salmon with crab stuffing and baked; served over rice & seasonal vegetables and topped with low country beurre blanc	



The Pilot's Specials

FRESH CATCH* mkt

please ask your server for today's fresh seafood

served pan seared, grilled, broiled or blackened; served with rice and seasoned vegetables

STEAM POT 48

shrimp, clams, mussels, oysters, alaskan snow crab legs, corn, and kielbasa sausage steamed with old bay

(no substitutions)

FRIED SEAFOOD PLATTER

one item 17 | two items 22 | three items 27

choice of shrimp, oysters, flounder, or scallops; housemade breading with french fries & slaw

CRAB LEGS mkt

4 clusters of crab legs with old bay seasoning and corn

CAPTAIN'S PLATTER 33

fresh local flounder, jumbo shrimp, oysters, and scallops; served with french fries and coleslaw



* ITEMS MAY BE SERVED RAW OR UNDERCOOKED
CONSUMER ADVISORY: CONSUMING RAW AND
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Wine

ROSÉ WINES

laurent miquel 'pere & fils' rosé · <i>france</i>	9/34
cremant de limoux gerard bertrand · <i>france</i>	55
segura cava rosé split · <i>spain</i>	9

RED WINES

bodegas latue tempranillo · <i>spain</i>	9/34
joel gott 'shatter' grenache · <i>france</i>	46
drumheller merlot · <i>washington</i>	9/32
rodney strong merlot · <i>sonoma</i>	42
j. pinot noir · <i>california</i>	11/40
bravium · <i>california</i>	90
rocca delle macie chianti · <i>italy</i>	13/48
j. lohr syrah · <i>italy</i>	10/36
legende bordeaux · <i>france</i>	150
crios · <i>argentina</i>	11/40
sean minor cabernet sauvignon · <i>california</i>	9/32
alexander valley cabernet · <i>california</i>	45
declaration 1984 cabernet · <i>california</i>	130

SPARKLING

risata prosecco (split) · <i>italy</i>	9
veuve du vernay brut · <i>france</i>	9/34
la marca prosecco · <i>italy</i>	39
mionetto · <i>italy</i>	44
veuve clicquot brut "yellow label" · <i>france</i>	110

WHITE WINES

raimat albarino · <i>spain</i>	29
gassac picpoul de pinet · <i>france</i>	8/30
simonsig chenin blanc · <i>south africa</i>	33
chateau st. michelle riesling · <i>washington</i>	8/28
oko pinot grigio · <i>italy</i>	10/37
jermann pinot grigio · <i>italy</i>	50
crossings sauvignon blanc · <i>new zealand</i>	11/40
sean minor sauvignon blanc · <i>california</i>	10/36
kim crawford sauvignon blanc · <i>new zealand</i>	42
estancia chardonnay · <i>california</i>	10/35
the calling chardonnay · <i>sonoma</i>	62

Beer

DRAFT BEERS

rotating cider	7
airlie amber	7
honey brown ale	7
tropical lightning	8
miller lite	5
blue moon	6

DOMESTIC & IMPORT BOTTLED BEERS

budweiser	5
bud light	5
michelob ultra	5
coors light	5
heineken	5
corona	6
corona light	6
stella	6
yuengling	6
becks na	5



Cocktails

13

SUMMER CRUSH

whipped vodka, cointreau, orange cream
liqueur, orange juice

LAST KISS

tito's vodka, pama liqueur, strawberries,
pomegranate juice, lemon juice

PORT CITY PUNCH

malibu coconut rum, pineapple juice, orange
juice, splash of grenadine, citrus soda float

HEMINGWAY

bacardi white rum, luxardo liqueur, lime juice,
grapefruit juice

SOUTHERN SUNSET

lunazul tequila, lime juice, agave, fresh
blended watermelon, splash of soda

HEAT WAVE

lunazul tequila, pineapple, fresh jalapeno,
cointreau with a splash of lime and a spicy rim

LAVENDER BREEZE

beefeater gin, chambord, lime juice, cranberry
juice, splash of tonic water

CAPE FEAR TEA

maker's mark whiskey, lemon juice,
peach puree

