

# wine

## sparkling

	glass	½ carafe	bottle
Cooks Brut, California	8		
Prosecco, Maschio, Italy	10		36
Luc Belaire Rosé, France			65
Veuve Clicquot, France			75
Dom Perignon, France			250

## rosé

Fleur De Prarie, Provence, France	9	17	32
Whispering Angel, Provence, France	12	23	44
Cloud Chaser, Provence, France			52

## white

white zinfandel - Beringer, California	9	17	32
moscato - Piquintos "Little Kiss", Spain	7	13	25
riesling - Chateau St. Michelle, Columbia Valley, Washington	8	15	28
pinot grigio - Giorgio & Gianni, Italy	7	13	
pinot grigio - Kris, Italy	10	19	36
sauvignon blanc - Nobile, Marlborough, New Zealand	8	15	28
sauvignon blanc - Margerum "Sybarite", Santa Barbara, California	12	23	44
sauvignon blanc - Cakebread, Napa, California			65
sancerre - Domaine de la Perrier, France	15	29	56
chardonnay - Pouilly Fuisse, Chateau Vitallis, France	15	29	56
chardonnay - Foxbrook, California	8	15	
chardonnay - Kendall-Jackson, Vintners Reserve, California	10	19	36
chardonnay - La Crema, Monterey, California	11	20	40
chardonnay - Sonoma Cutrer, Russian River, California			50
chardonnay - Sandi, Santa Barbara, California			70

## red

pinot noir - Simple Life, California	8	15	28
pinot noir - Sonoma Cutrer, California	10	19	36
pinot noir - Divining Rod, Willamette, Oregon	12	23	44
pinot noir - Oriel, "Jasper", Sonoma Coast, California			50
chianti - Melini, Tuscany, Italy	7	13	25
super tuscan - La Maestrelle, "Super Tuscan" Rosso, Tuscany, Italy	10	19	36
merlot - Frontera, Chile	7	13	
red blend - Epica, Chile	8	15	28
malbec - Kilka, Mendoza, Argentina	9	17	32
cabernet sauvignon - Domino, California	7	13	
cabernet sauvignon - Josh, Sonoma, California	10	19	36
cabernet sauvignon - Jordan, Alexander Valley, California			75
zinfandel - Four Vines, Paso Robles, California	10	19	36
bourdeaux - Chateau Tour Pibran, Pauillac, France			75
bourdeaux - Les Tourelles de Longueville, Pauillac, France			100
bourdeaux - Chateau Durfort-Vivens, Margaux, France			125

# cocktails

## GEORGIA PEACH LEMONADE

Grey Goose Vodka, Peachtree Schnapps, lemonade and a splash of cranberry...10

### EVERYBODY'S FAVORITE RUM PUNCH

Bacardi White Rum, orange and pineapple juice, splash of grenadine with a Myers Rum float....10

### COCONUT MARGARITA

1800 Coconut Tequila, agave nectar, fresh squeezed lime with a toasted coconut rim....13

### GREEN TEA

Jameson Irish Whiskey, peach liqueur, a splash of sour and sprite....10

### SUNSET COCKTAIL

Prosecco and St. Germaine over ice.... 11

### CAPE COD KOOLAID

Stoli Raz, Midori, cranberry and a splash of sprite....10

### BLUE CRUSH

Bacardi Limon, Blue Curacao, sour and a splash of soda....10

### BLOOD ORANGE REFRESHER

Absolut Citron, blood orange purée, Chambord, simple syrup, sprite and orange juice....12

### INDIAN SUMMER

Grey Goose Citron vodka, Chambord and lemonade....10

### ELECTRIC BLUE LONG ISLAND

Vodka, gin, rum, tequila, Blue Curacao, sour and sprite....12

### SUMMER'S RESERVE

Woodford Reserve, sour mix with fresh muddled orange and cherry....12

### SUMMER COOLER

Sapphire Gin and tonic with a fresh cucumber garnish....10

# martinis

### PURPLE BERRY MARTINI

Stoli Blueberry Vodka, Chambord, triple sec, cranberry juice and garnished fresh blueberries...12

### PILOT'S BLUE LAGOON

Stoli Raspberry Vodka, Malibu Rum, Blue Curacao and pineapple juice....12

### KEY LIME MARTINI

Absolut Vanilla, triple sec, pineapple, splash of lime juice with a graham cracker rim....12

### GRAPEFRUIT MARTINI

Deep Eddy's Grapefruit Vodka, grapefruit and cranberry juice with a sugar rim...12

# beer

Budweiser

Bud Light

Miller Lite

Coors Light

Amstel Light

Michelob Ultra

Sam Adams

Corona

Heineken

Angry Orchard

Guinness Can

PBR 16 Oz. Can

Smirnoff Ice

Na - O'douls Amber

Na - Haake Beck

# beverages

San Pellegrino -

LEMON

GRAPEFRUIT

BLOOD ORANGE

Saratoga Sparkling Spring Water

Saratoga Natural Spring Water

Coca-Cola

Diet Coca-Cola

Ginger Ale

Root Beer

Sprite

Pink Lemonade

Unsweetened Iced Tea

Cranberry Juice

Orange Juice

Pineapple Juice

Tomato Juice

Grapefruit Juice

# appetizers

## BLACKENED SCALLOPS

Seasoned and blackened scallops served on a bed of spring greens accompanied with garlic and herb aioli sauce....**14.99**

## CRAB CAKE

Fresh tender crab cake made of jumbo crabmeat with cajun remoulade sauce and served over spring greens....**12.99**

## CHICKEN WINGS AND DRUMMIES

Crispy fried wings and drummies....**9.99**

PLAIN, ASIAN, OR BUFFALO

## BUFFALO CHICKEN FINGERS

Fried chicken tenderloins dipped in hot sauce served with blue cheese dressing and celery....**9.99**

PLAIN, ASIAN, OR BUFFALO

## CLAMS CASINO

Sweet Waquoit cherrystone clams broiled with casino butter seasoned bread crumbs and bacon....**12.99**

## OYSTER ROCKEFELLER

Local oysters, spinach, pernod, cream, romano cheese, applewood smoked bacon....**14.99**

## STUFFED QUAHOG

Fresh from Chatham, served with lemon butter and hot sauce....**5.99**

## HUMMUS PLATE

Housemade roasted red pepper hummus served with grilled pita, carrot sticks, kalamata olives, grape tomato and English cucumbers....**12.99**

## TUNA CARPACCIO

Sliced sushi grade tuna with pickled jalapenos, capers, red onion, olive oil and micro greens....**15.99**

## FRIED CALAMARI

Tender Atlantic squid lightly breaded and served with pepper rings and a roasted red pepper aioli sauce....**12.99**

## STEAMED MUSSELS

Fresh local mussels steamed in white wine, garlic, lemon, and fresh herbs served with grilled Portugese bread and lemon butter....**14.99**

## CAPE COD STEAMERS

Local soft shell clams steamed in their own broth and served with drawn butter....**Market Price**

# soups & salads

DRESSINGS: Blue Cheese, Parmesan Peppercorn, House Vinaigrette, Balsamic Vinaigrette, and Citrus Vinaigrette

## CAPE COD CLAM CHOWDER

Fresh Waquoit quahogs, onions, potatoes and cream  
CUP....**5.50** BOWL....**6.50**

## SOUP OF THE DAY

Prepared daily by our chef

**Market Price**

## GAZPACHO

Chilled spanish style tomato soup

CUP....**4.50** BOWL....**5.50**

## TOSSED HOUSE SALAD

Baby field greens, grape tomatoes, cucumber and red onion

SMALL....**4.99** LARGE....**8.99**

## ARUGULA SALAD

Baby arugula tossed with citrus vinaigrette topped with avocado, goat cheese, cherry tomatoes, and seedless cucumbers....**11.99**

## TRADITIONAL CAESAR SALAD

Chopped romaine hearts, grated romano cheese, croutons, and Caesar dressing

ADD ANCHOVIES....**.99**

SMALL....**4.99** LARGE....**8.99**

## SCALLOP SALAD

Pan seared scallops over baby greens, with grape tomatoes, red & yellow peppers, red onions, diced cranberries, walnuts, and gorgonzola cheese tossed with our house vinaigrette....**17.99**

## BABY SPINACH SALAD

Baby spinach, cherry tomatoes, sliced radish, chopped cucumber, sliced avocado, toasted sunflower seeds, chopped egg, champagne vinaigrette....**12.99**

## CAPE COBB SALAD

Crisp lettuce tossed with citrus vinaigrette topped with fresh lobster meat, roasted corn, black beans, avocado, crisp bacon, and pico de gallo....**19.99**

### add to your salad:

Lobster Salad **15** – Grilled Steak Tips **10**

Grilled Chicken **5** – Grilled Swordfish **10** – Grilled Shrimp **10**

Grilled Salmon **10** – Seared Scallops **10**

# crispy fried seafood

Fried seafood served with French Fries and Coleslaw or Sweet Potato Fries available for an additional 1.00

**FRIED SCALLOPS...14.99**

**FRIED NATIVE SCHROD...14.99**

**FRIED SHRIMP...14.99**

**FRIED CLAMS...Market Price**

**FRIED OYSTERS...14.99**

**FRIED SEAFOOD PLATTER**

Schrod, shrimp, scallops, clams and oysters...**19.99**

Gluten-free breading available for an additional 1.00

All fried food cooked in trans fat-free and cholesterol-free vegetable oil

## lunch entrées

Entrées served from 11:30 AM - 4:30 PM

### LOBSTERS

1 ½ lb. or 2 lb. native lobsters served boiled or baked stuffed with fresh lobster meat, drawn butter, and seasoned breadcrumbs...**Market Price**

### GRILLED SWORDFISH

Grilled native swordfish with seasoned bread crumbs served with a choice of lemon butter or anchovy butter...**15.99**

### BROILED SCHROD

Fresh Chatham schrod broiled with seasoned breadcrumbs and lemon butter.... **14.99**

### BAKED SCALLOPS

Local day boat scallops baked en casserole with sherry wine, lemon butter and light crumbs.... **14.99**

### FISH TACOS

Marinated mahi served on warm tortillas with guacamole, pico de gallo, pepper jack cheese and topped with lime aioli.... **15.99**

### SEAFOOD POT PIE

Lobster, shrimp, scallops, haddock and asparagus baked in a light lobster sherry cream sauce, topped with a puff pastry.... **15.99**

### SHRIMP SCAMPI

Jumbo wild gulf shrimp sauteed in butter, garlic, white wine and lemon and served over linguini.... **12.99**

### PILOT HOUSE CHICKEN

Sauteed chicken with pancetta, tomato, spinach and finished with a touch of cream tossed with penne pasta....**12.99**

### CHEESE TORTELLINI

Asparagus, sun dried tomatoes, cream, romano cheese.... **11.99**

ADD: Lobster **15** – Grilled Steak Tips **10** – Grilled Chicken **5** – Grilled Swordfish **10** – Grilled Shrimp **10** – Grilled Salmon **10** – Seared Scallops **10**

### GRILLED STEAK TIPS

In-house marinated and grilled to perfection.... **13.99**

# sandwiches, burgers & paninis

Served with a choice of French Fries, Coleslaw or Sweet Potato Fries (add 1.00)

## TRADITIONAL or WARM LOBSTER ROLL

Fresh lobster meat only.... **Market Price**

SMALL - Brioche Roll

LARGE - Portuguese Bread

## LOBSTER GRILLED CHEESE

Aged cheddar, smoked bacon, fresh lobster meat on portuguese bread....**19.99**

## FISH SANDWICH

Lightly breaded Chatham schrod, served with tartar sauce on a toasted brioche roll....**12.99**

## GRILLED CHICKEN CAESAR WRAP

Marinated grilled chicken, tossed with crisp romaine lettuce, parmesean reggiano, and Caesar dressing....**9.99**

## BACON LETTUCE AND TOMATO

Thick apple wood smoked bacon, lettuce and roma tomatoes on your choice of bread....**8.99**

## AHI TUNA CLUB

Sliced sushi grade ahi tuna, field greens, smoked bacon, heirloom tomato, citrus aioli on your choice of bread....**16.99**

## GRILLED CHICKEN PANINI

Grilled marinated chicken, baby spinach, fresh mozzarella, pesto and sliced tomato on a sesame braided roll....**12.99**

## REUBEN GRILLE

Choice of lean corned beef or turkey, sauerkraut, swiss cheese and thousand island dressing on marble rye....**10.99**

## HOMEMADE 8 OZ. ANGUS BURGER

Served with lettuce, tomato and red onion on a toasted brioche roll....**12.99**

Add Cheese: American, Cheddar, Swiss or Bleu Cheese.... **1.00**

Add Bacon....**2.00**

## PILOT HOUSE BURGER

Hand pressed burger, caramelized onions, smoked bacon, house BBQ, aged cheddar, field greens, on a toasted brioche roll....**15.99**

## TURKEY BURGER

Fresh ground turkey, spinach, whipped feta, field greens, on a toasted brioche roll....**12.99**

## GIFT CARDS AVAILABLE

Before placing your order, please inform your server if anyone in your party has an allergy.

Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.