

THE PILOT HOUSE

restaurant

Open for Lunch, Dinner and Sunday Brunch

Sunday – Thursday 11:30am – 10pm

Friday & Saturday 11:30am – 11pm

Sunday Brunch served 11:30am – 3pm

(910) 343-0200

Downtown Wilmington on the Riverfront

2 Ann Street, Wilmington NC, 28401

Dinner Starters

Baby back Ribs	8.95
pork ribs basted with our spicy BBQ sauce	
Crab Stuffed Mushrooms	9.25
crabmeat stuffing, low country beurre blanc	
Shrimp and Grits	9.50
shrimp, kielbasa sausage, mushrooms, scallions, low country seasoning, fried grits cake	
Crab Fritters	9.95
jumbo lump crab, pan fried, with chili lime drizzle	
Crab Dip	9.95
jumbo lump crab, with garlic croutons	
Soft Shell Crab	11.95
deep fried, with creole remoulade	
Fried Okra	6.95
fresh whole okra, deep fried, with creole remoulade	
Fried Chicken Tenders	7.25
country fried with spicy honey mustard	
Crab cake	9.95
jumbo lump crab, pan-fried, with beurre blanc	
Clams	10.95
1 dozen steamed, with tomatoes, scallions, white wine, garlic butter sauce.	
Mussels	9.95
1 dozen steamed, with tomatoes, scallions, white wine, garlic butter sauce.	
Pilot House Oysters	9.25
baked oysters, collards, country ham, bleu cheese, pecans	
Fried Green Tomatoes	7.25
cornmeal battered, pan fried, with cayenne pepper creme fraiche	
Carpaccio	11.95
raw beef tenderloin or fresh tuna, capers, onion, tomato, cracked pepper, olive oil, fresh lemon	
Pancetta Wrapped Shrimp	8.95
jumbo shrimp, marinated, grilled	
Almond Crusted Brie	9.95
baked with port wine and fig sauce, served with croutons	
Low Country Spring Rolls	9.25
collards, country ham, shrimp, julienne vegetables, with hot and sour dipping sauce	
Herb Fried Calamari	7.95
with peach chutney, horseradish sour cream	
Oysters	6.95 11.95
chilled or steamed with drawn butter. 1/2 dozen or dozen.	
Jumbo Shrimp	9.95
jumbo shrimp, chilled, cocktail sauce, lemon	
Lump Crab Cocktail	11.95
jumbo lump crab, chilled, with cocktail sauce and lemon	
Carolina Bisque	4.95/5.95
shrimp, scallops, clams, fresh herbs, cream, butter, sherry	

Dinner Salads

Pilot House Salad	4.95
organic greens, carrot, cucumber, tomato, mushroom red onion. Choice of lemon-shallot vinaigrette, red wine vinaigrette, ranch, blue cheese, honey mustard.	
Iceberg Salad	6.95
iceberg wedge, tomato, red onion, applewood smoked bacon, blue cheese crumbles, blue cheese dressing	
Spinach Salad	8.25
portobello mushroom, bacon, pecans, onion, blue cheese crumbles, apple, honey-mustard dressing	
Caesar Salad	6.95
Romaine lettuce, garlic crouton, Reggiano cheese	
Hot Sea Salad	10.95
shrimp, scallops, tomatoes, scallions, white wine, garlic, olive oil, curried rice, mixed greens	

Dinner Entrees

Dungeness Crab Legs	18.95
1 1/4 pound, steamed in Old Bay, with drawn butter	
Steampot	18.95
shrimp, clams, mussels, oysters, crab legs, crawfish, steamed with Old Bay, with drawn butter	
Grilled Duck Breast	18.95
blackberry cognac sauce with mashed sweet potatoes, vegetables	
Low Country Grilled Ribeye	24.95
16 oz. grilled, low country seasonings, with Chef potato, vegetables	
Filet Mignon	24.95
wrapped in Applewood bacon, Vidalia onion confit, with chef potato, vegetables	
Grilled Marinated Chicken	17.95
bone in chicken breast, marinated or BBQ, with succotash	
Pork Chop	18.95
12 oz. porterhouse pork chop grilled, basted with apple cider glaze with mashed sweet potatoes, vegetables	
Marinated Flank Steak	18.95
marinated, grilled, with buttermilk onion rings, with Chef potato, vegetables	
Land & Sea	5.00
add sauteed shrimp or scallops to any meat or fowl dish	
Pilot House Crabcakes	21.95
jumbo lump crab, low country beurre blanc, with Hoppin John, vegetables	
Mixed Grill	19.95
salmon, tuna, large shrimp, seasoned butter, with Hoppin John, vegetables	
BBQ Tuna	21.95
grilled, mustard BBQ sauce, fried oysters, country ham, tomato, with Hoppin John, vegetables	
Maple Glazed Salmon	19.95
wrapped in prosciutto, baked, with herb infused grits, collards	
Marinated Shrimp Skewers	17.95
wrapped in pancetta, grilled, with Chef potato, vegetables	
Red Bean & Rice Paella	19.95
red beans, rice, crawfish, clams, mussels, shrimp, sausage, chicken	
Shrimp & Scallop Scampi	18.95
sauteed in olive oil, garlic, white wine, diced tomatoes, scallions, over linguine	
Vegetable Linguine	14.95
Sauteed spinach, garlic, grilled portobello mushroom, grape tomato, pine nuts, parmesan cheese over linguine. Add grilled chicken, shrimp, tuna, or salmon for \$4.25	
Salmon, Tuna, or Grouper	19.95
your choice; pan seared, grilled, broiled, or blackened, with Hoppin John, vegetables	
Crunchy Catfish	17.95
pan fried, spicy tasso gravy, with soft grits, collards	
Fried Flounder	19.95
jalapeno cornbread encrusted, with Hoppin John, vegetables	
Dinner Shrimp & Grits	18.95
shrimp, kielbasa, mushrooms, scallions, low country seasoning, over fried grit cake	
Seafood Platter	19.95
flounder, shrimp, scallops, oysters, fried, with Hoppin John, vegetables	
Shrimp & Crawfish Etouffe	17.95
double portion of shrimp, crawfish, classic Cajun spice, over rice	
Sweet Potato Grouper	22.95
topped with fried sweet potato crisps, over mushroom ravioli, organic greens, balsamic vinaigrette	
Roasted Red Pepper Chicken	17.25
chicken breast, roasted red peppers, mushrooms, scallions, cream over linguine	
Hot and Spicy Shrimp	17.95
onion, mushroom, bacon, lemon, rosemary, tomato, hot pepper sauce over linguine	
Soft Shell Crabs	24.95
Two soft shell crabs, fried, remoulade, Hoppin John, vegetables	

Lunch Menu and Kids Menu available online