



# PILOT HOUSE

*Restaurant*

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## Soups and Salads

**Smoked Corn Bisque** | 6   **New England Clam Chowder** | 6

**Marinated Beet & English Cucumber** | 11

Arugula, shallots, bell peppers, tarragon, yogurt dressing

**Simple Salad** | 8

Local greens, tomato, cucumber, red onion, local feta, xeres vinegar

## Appetizers

**Maine Peekey Toe Crabcake** | 15

Avocado, green chile sauce

**Chicken Liver Pate** | 9

House Mostarda, red onion marmalade, pickled giardiniera, baguette

**Grilled Lobster Mojo** | 18

Chipolte peppers, creamy pinto beans, lime, cilantro, fried corn tortilla

**Broccoli a la Plancha** | 12

Toasted pinon nuts, fresh white anchovies, gremolata, creamy dressing

## From the Sea

**Lobster Spaghetti** | 25

Tomato confit, tarragon, castlevetrugno olive & pistachio pesto, pecorino bread crumbs

**Roasted Halibut and Brown Butter** | 26

Grilled broccoli, cauliflower farro, applewood bacon vinaigrette

**Maine Lobster** | MP

Steamed 1 ¼lb, corn, roasted potatoes, drawn butter, lemon

**Crab Stuffed Haddock** | 28

Crème fraiche, whipped potatoes, minted peas

## From the Land

**Surf and Turf** | 36

Flat iron steak, butter poached lobster, grilled asparagus, fingerling potato hash

**Grilled Aged Ribeye** | 38

Burnt chimichurri, salt baked sunchoke, watermelon, heirloom tomato salad

**Bangers and Mash** | 17

House made sausages, veal demi-glace, sherry glazed onions, whipped potatoes

**Whey Brined Free Range Chicken** | 19

Jerusalem artichoke puree, roasted cauliflower, natural pan jus

**Ricotta Gnudi** | 18

Fired sage, mushrooms, oven dried tomatoes, white truffle oil, ricotta dumplings