

PILOT TOWN FISH CO

raw bar & grill

RAW BAR

check our boards, fresh sheet, or with your server for daily selections

jonah crab claws

fresh, sweet, and juicy 3.5 ea

smoked salmon

caper aoli, pickled red onions, crisp wontons 8

shrimp cocktail

a classic 1.50 ea

daily sashimi

fresh sliced, scallion aioli, soy m.p.

ceviche of the day

fresh, cured seafood, roasted chilies, mandarin 10

PTFC seafood tower

homemade ceviche, oysters, shrimp, crayfish, and all kinds of shell-fishy goodness 45/75

oysters on the 1/2 shell

fresh selections rotating daily, homemade cocktail sauce, ginger mignonette.... 1/2 dozen...13 dozen....24 or check the fresh board for the "by the each" price!!!

APPETIZERS

crisp mahi fingers

green curry, cumin tempura, spicy aioli 9

blue crab salad

mango, mandarin, avocado, pea sprouts 13

homemade lobster tortellini

winter squash, oven-dried tomatoes, thai basil 13

bay scallops

ginger, peppers, cilantro, spinach, scallions, soy 12

wonton nachos

sesame-tomato salsa, melty mozzarella, cilantro, thai basil, crisp thai chicken 9

pesto hummus

chickpeas, olives, fire-roasted peppers, grilled pita 8

steamers

butter, scallions, red curry, pale ale 12

bruschetta

toasted baguette, roasted peppers, tomatoes, almonds, garlic, parmesan 6

PTFC wings

skate or chicken, mild, hot, or sesame glazed 9

new zealand green lip mussels

ginger, garlic, scallions, curry, coconut milk, cilantro 11

tartare of ahi tuna

cucumber, avocado, pickled radish, blood orange gel 11

grilled fresh octopus

cauliflower puree, kalamata olives, golden raisins, roasted chilies, parsley, evoo 15

crisp brussel sprouts

fried shallots, parmesan, soy 8

SALADS & SOUPS

add chicken, salmon, skate, or shrimp 5

add short rib, crab cake, or mahi 7

house salad

field greens, dried cranberries, goat cheese, candied peanuts, rosemary-cider vinaigrette 7

balsamic caesar

romaine, pecorino tuile, homemade balsamic caesar dressing 8

PT chopped

romaine, peppers, tomatoes, pineapple, cukes, cilantro, scallion, jack cheese, green curry ranch 8

thai

bibb, soba noodles, cilantro, mango, green papaya, avocado, sweet pea shoots, sesame-coconut vinaigrette 9

roasted beets

bibb lettuce, fresh mint, ricotta fritter, pesto ricotta, ginger-orange vinaigrette 10

smoked bacon clam chowder

potatoes, celery, garlic, sweet onions 6

thai lobster soup

lobster, coconut, red curry, lemongrass, cilantro 6

SANDWICHES & SUCH

served with your choice of hand-cut fries or sesame coleslaw

crisp skate wing

caper aioli, tomato jam, pea shoots, brioche 12

fish tacos

crisp or grilled codfish, green curry, cilantro, fresh mango, soy 11

maine lobster BLT

chopped fresh lobster, crisp bacon, bibb lettuce, tomato jam 16

beef cheek sliders

tender, rich beef cheek, tomato jam, pickled onions, melty cheese sauce 11

PTFC burger

ground chuck, spice blend, jack cheese, seeded bun 11

thai chicken open faced

thai chicken, sweet potato mash, soy-mandarin relish, shredded veggies, ciabatta 10

PTFC crabcake

scallion, mango, sesame aioli, brioche bun 14

veggie

brussels, mushroom, peppers, ricotta, pumpkin seed pesto, ciabatta 9

THE MAIN EVENT

all items are served as you see....for more selections, check out our daily fresh sheet or ask your server!!

grilled faroe island salmon

roasted cauliflower, capers, spinach, sweet potato mash, blood orange gel 17

oven roasted half chicken

epics, roasted brussel sprouts, "angry butter" 17

seared maine diver scallops

butternut squash hash, bacon, pumpkin seed pesto 22

tender beef shortribs

red curry rice, pickled veggies, sesame, scallion 21

boneless pork chops

homemade teriyaki, braised red cabbage, bacon, sweet potato mash 19

herb-crusted seared rare tuna

red curry rice cake, citrus relish, celery, spinach, soy glaze 22

PTFC paella

andouille, saffron rice, clams, scallops, mussels, scallion 22

don't forget to check out our private dining room and outdoor dining spaces! host your next function at your new favorite restaurant!!!
consuming raw or undercooked meat or seafood may cause an increase in potential of food borne illness. be adventurous!!!
18% gratuity included for parties of 6 or more. \$2 charge for split plates