



RAW BAR SELECTIONS

LUNCH

Mignonette, Cocktail & Mustard Sauces

Seasonal Oysters on the Half Shell

3 ea | *half dozen* 18 | *dozen* 30

Shrimp Cocktail

jumbo shrimp 3 ea

Clams

iced fresh clams 1.25 ea

STARTERS

Artichoke Crisps fried baby artichoke hearts zesty lemon caper aioli 9

Roasted Beet Stack beets, goat cheese, arugula, red wine vinegar dressing 12

Shrimp & Andouille Flat Bread gulf shrimp, made in tampa andouille sausage, salsa fresco, diced mango, cilantro, manchego 12

Crispy Buttermilk Fried Oysters on the half shell, gulf coast white bbq, tasso jam 15

Pelican Blue Crab Cake tropical remoulade 16

Blackened Scallops orange beurre rouge 15

Calamari rings, red peppers, mandarin sriracha 13

Key West Shrimp sweet coconut, key lime sauce 14

SOUPS & SALADS

Add to salads Chicken 5 | Salmon 7 | Shrimp 8

Crab & Corn Chowder 7

French Onion vidalia onions, crouton, vermont cheddar and provolone cheese 7

Seasonal Mixed Greens baby greens, candied walnuts, apples, grapes, bleu cheese and balsamic vinaigrette *regular* 7 / *entrée* 11

Traditional Caesar Salad croutons, shaved parmesan, caesar dressing *regular* 7 / *entrée* 11

Lobster and Mango Salad lobster, mango, avocado, crisp greens, creamy citrus dressing 18

Caribbean Coconut Shrimp Salad a pelican original, crisp romaine, grilled pineapple, roasted cashews, mango coconut dressing 17

The Pelican Steak N' Wedge Salad 5 oz fire-grilled filet mignon, heart of romaine wedge, roma tomato, aged bleu cheese, crispy onion rings, crumbled bacon, bleu cheese dressing 19

PELICAN'S FAVORITE SANDWICHES

Served with your choice of house made fries, fresh fruit, or seasonal vegetables

Pelican Club honey wheat toast, smoked turkey, bacon, tomato, vermont cheddar, mayonnaise 13

Rusty Chicken Sandwich grilled chicken, tomato, provolone cheese, roasted garlic aioli & basil pesto, brioche 14

All American Bacon Cheddar Burger blend of short rib, chuck and brisket, lettuce, tomato, smoked bacon, vermont cheddar, onion straws, brioche bun 16

Fish Tacos blackened mahi mahi, cabbage, cilantro, tomato, jalapeño, lime, flour tortilla 15

Gulf Grouper tempura fried, grilled, or blackened, lettuce, tomato, onion, brioche bun 17

Crab & Avocado Grilled Cheese crab, avocado, havarti, sourdough 16

ENTREES

Served with your choice of creamy citrus lime risotto, smashed potatoes, or the vegetable of the day

Coconut Shrimp sweet coconut, key lime sauce 16

New York Strip 8 oz, broiled to order 20

Orange Blossom Chicken garden rosemary, garlic evoo, bourbon garlic butter 16

Gulf Coast Grouper sautéed on a bed of wilted spinach topped with lump crabmeat and a lemon beurre blanc 19

Lemon Garlic Shrimp Risotto sautéed gulf shrimp, roasted garlic cloves, tomato, lemon, white wine, butter, risotto 18

PASTA

Vegetarian Pasta Primavera fettuccini, zucchini, yellow squash, cherry tomatoes, broccoli, house made marinara 13
with chicken 15 / *shrimp* 17

« ADD SOUP, BAY SALAD OR CAESAR SALAD TO ANY ENTRÉE 5 »

SIDES

Vegetable of the Day 6 / **Roasted Brussels Sprouts & Bacon** 8 / **House Made Fries** 5

Smashed Potatoes 6 / **Creamy Citrus Lime Risotto** 6

CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CONSUMER INFORMATION There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

Cocktails

Local Favorites

- Strawberry Balsamic Martini** Tito’s Vodka, fresh Lime Juice, muddled Strawberries, Balsamic Vinegar and a splash of Sprite 11
- Smoked Old Fashioned** Bulleit Bourbon, Brown Sugar Simple Syrup, Walnut Bitters, served in a smoke filled glass 12
- Pineapple Cilantro Smash** Cazadores Blanco Tequila, Pineapple Juice, Agave Nectar, Lime, Cilantro, Jalapeño 10
- Rocky Point Amaretto** Bookers Bourbon Whiskey, Amaretto, Lemon Juice, Orgeat 12
- Whiskey Fresh** Knob Creek, muddled Mint, Agave, fresh Lime Juice, St. Germain, topped with Sprite 11
- Ginger Snap’d** Vanilla Vodka, Lime Juice, Triple Sec, Jalapeño, fresh grated Ginger 10

Old Flames

- Improved Old Fashioned** Bulleit Rye, Luxardo, Orange Bitters, Clove, Caramelized Orange, Lemon Peel 12
- Lion’s Tail** Maker’s Mark, All Spice, Clove, Lime 12
- Honey South Side** New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11
- Dark & Stormy** Myers’s Dark Rum, Lime, Angostura, Ginger Beer 10
- Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

Margaritas

- Dave’s** Our founder’s signature Margarita made with 1800 Reposado Tequila, Grand Marnier, Cointreau, Lime 12
- Prickly Pear Paloma** Cazadores Blanco, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11
- Margarita Fresca** Cazadores Blanco, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

Tropical & Fruity

- Pineapple Express** New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 10
- Strawberry Mule** Tito’s Handmade Vodka, muddled Strawberries, Lime, Ginger Beer 11
- Wild Berry Mojito** Bacardi, Agave, Mint, Seasonal Berries 11
- 1944 Mai Tai** Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Myers’s Dark Rum 10

Wine Cocktails

- Sangria Blanca** Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices, fresh Fruit 10
- Sangria Roja** Canyon Road Merlot, E & J Brandy, Agave, Orange, Cranberry and Apple Juices, fresh Fruit 10
- Sparking Sangria Flora** Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Germain 10

Beer

DOMESTIC

Blue Moon 6	Coors Light 5	Samuel Adams 6
Budweiser 5	Michelob Ultra 5	Yuengling 5
Bud Light 5	Miller Lite 5	O’Doul’s (Non-Alcoholic) 5

CRAFT

Cigar City Jai Alai IPA 7	Florida Cracker 7	Terrapin Rye Pale Ale 7
Dogfish 90 Minute IPA 9	Maduro Brown 7	Ybor Gold Amber Lager 6
	Mama’s Little Yella Pils 6	

IMPORT

Bass Ale 6	Guinness 6	Stella Artois 6
Corona 6	Heineken 6	

Wines

Sparkling

	glass	bottle
William Wycliff Brut, California	8	30
Korbel Split, Brut, California	10	
Zonin Split, Prosecco Brut, Veneto, Italy	9	
Domaine Chandon Brut Rosé Split, California	11	
La Marca Prosecco, Italy		32
Chandon Brut ‘Classic’, California		54
Veuve Clicquot ‘Yellow Label’, Reims France		95

Pinot Grigio

Ecco Domani, delle Venezie, Italy	9	34
King Estate ‘Signature’ Pinot Gris, Oregon	12	46
Santa Margherita, Valdadige, Veneto, Italy	14	54

Sauvignon Blanc

Canyon Road, California	8	30
Coppola Diamond Collection Yellow Label, Sonoma	9	34
Oyster Bay, Marlborough New Zealand	10	38
Squealing Pig, Marlborough New Zealand		58

Chardonnay

Canyon Road, California	8	30
Kendall Jackson ‘Vintner’s Reserve’, California	10	38
La Crema, Monterey, California	12	46
Sonoma Cutrer, Russian River Sonoma	15	58
Cakebread, Napa Valley		80

Other White Varietals

Beringer White Zinfandel, California	8	30
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum ‘Caymus’ White Blend, California	12	46

Rosé

Sophia Coppola Rosé, Monterey	10	38
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Pinot Noir

Francis Ford Coppola Votre Sante, Sonoma	10	38
Carmel Road, Monterey County	11	42
MacMurray Ranch, Central Coast, California	12	46
La Crema, Sonoma Coast		55
Siduri, Willamette Valley, Oregon		60

Merlot

Canyon Road, California	8	30
St. Francis Vineyards, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley	12	46

Cabernet

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy–Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California		58
Freemark Abbey, Napa Valley		90

Other Red Varietals

Apothic Wines ‘Winemaker’s Blend’, California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Dry Creek Vineyards Heritage Zinfandel, Sonoma	10	38
Coppola Claret ‘Black Label Diamond Collection’, California		42
Yangarra Shiraz, McLaren Vale Australia	12	46