



RAW BAR SELECTIONS

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

Seafood Tower Mini oyster, shrimp and clams
with pelican ceviche 4 of each 30

Seafood Tower Maxi oyster, shrimp and clams
with pelican ceviche 6 of each 50

FRESH FISH MARKET SPECIALTIES

DINNER

FIRE GRILLED | BLACKENED | SAUTÉED
BASIL GARLIC BEURRE BLANC | TEQUILA CITRUS
Served with your choice of creamy citrus lime risotto,
smashed potatoes, or the vegetable of the day. Proud to
serve locally sourced seafood | Market Price

Daily Catch ask about today's special

Mahi Mahi mild, flaky, white fish

Black Grouper local favorite, from florida's gulf

Chilean Sea Bass rich and buttery flavor, tender texture

Florida Lobster Tail seasonal Market Price

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 11

Traditional Caesar Salad croutons, shaved parmesan, caesar
dressing 11

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

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

SIDES

Vegetable of the Day 6

Asparagus with Hollandaise 6

Roasted Brussels Sprouts & Bacon 8

Asiago Gratin Potatoes 6

House Made Fries 5

Smashed Potatoes 6

Creamy Citrus Lime Risotto 6

PELICAN'S FAVORITES

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

Crispy Whole Local Snapper roasted jalapeño lime
dressing 34

Stuffed Gulf Grouper jumbo crab, basil garlic beurre
blanc 32

Caribbean Salmon black bean cake, jicama salsa,
chimichurri 28

Blackened Swordfish sweet potato mash, grilled asparagus,
jalapeño lime puree, plaintain crisp 32

Seafood Mixed Grill fried oyster on the half shell, butter
poached lobster and shrimp, grilled grouper and scallop 40

Key West Black Grouper tomato, onion, tequila citrus 30

Pistachio Crusted Scallops grilled fennel, orange segments,
orange-ginger sauce 33

Chilean Sea Bass forbidden black rice, cheese fondue,
chive oil, crispy squash 46

CHEF'S CUT

Our steaks are USDA Choice, hand-cut, aged at least 28
days and chargrilled at 1400 degrees. Served with onion
marmalade and your choice of asiago au gratin potatoes or
the vegetable of the day

Surf N' Turf broiled florida lobster tail, 5 oz filet
mignon 46

USDA Prime New York Strip 16oz 60

Filet Mignon 8oz center cut, tender 36

ADD TO YOUR FAVORITE STEAK

Crab Cake 12

Scallops 14

Garlic Shrimp 9

Oscar Style 9

OTHER FAVORITES

Lemon Garlic Shrimp Risotto sautéed gulf shrimp, roasted
garlic cloves, tomato, lemon, white wine, butter, risotto 29

Cioppino Exquisite lobster, shrimp, scallops, mussels,
clams, fish filet, red broth, garlic, herbs, mild chilies 29

Vegetarian Pasta Primavera angel hair, zucchini, yellow
squash, cherry tomatoes, broccoli, house made marinara 21
with chicken 25 | shrimp 27

Orange Blossom Chicken garden rosemary, garlic evoo,
smashed potatoes, bourbon garlic butter 25

All American Bacon Cheddar Burger blend of short rib,
chuck and brisket, lettuce, tomato, smoked bacon, vermont
cheddar, onion straws, brioche bun, house made fries 18

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

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

Sparkling 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