

BEGINNINGS

Corvina Ceviche

Sweet Potatoes, Choclo, Red Onion, Lime Juice, Aji Amarillo, Cilantro 14

Crab Cake

Grilled Corn, Chives, Peppers, Chipotle Aioli 19

Shrimp Cocktail

1 lb Chilled Shrimp, Homemade Cocktail Sauce 16

3 Tiered Seafood Tower

Oysters, Shrimp, Lobster, Snow Crab Claws, Sushi Roll, Sashimi & Ceviche 175

Grilled Herb Marinated Octopus

Crispy Sunchokes, Fingerling Potatoes, Squid Ink Emulsion 22

Sea Bass and Salmon Buñuelos

Saffron Aioli 15

Mediterranean Mussels

Sweet and Spicy Coconut Cream 14

Short Rib Empanadas

Roasted Jalapeño & Sweet Corn Emulsion, Tomato-Vanilla Jam 14

Fried Calamari

Citrus 'Buffalo' Sauce 15

SUSHI & SALADS

Salmon Roll

Ginger, Cucumber, Hamachi, Truffle Ponzu 16

Sashimi

Chilean Sea Bass, Ahi Tuna, Atlantic Salmon 4 per piece

Nigiri

Wasabi Sticky Rice and Choice of Chilean Seabass, Atlantic Salmon or Ahi Tuna 4 per piece

Smoked Tomato

Mixed Greens, Avocado, Blue Cheese, Tomatoes, Smoked Tomato Vinaigrette 14

Raw Bar

Daily Oyster Selection MP
Raw Bar Oysters 3
Blue Point East Coast, Kumamoto West Coast, Malpeque East Coast

Alaskan Snow Crab Claws 3

King Crab 22

Lobster Tail 30

Mignonette, Cocktail & Mustard Sauces

Charcuterie and Cheese Plate

Choice of Three or Six 16 | 30
Chef Selection of Cured Meats and Artisanal Cheeses, Fig Jam, Rosemary Citrus Marinated Olives, Homemade Lavash

The Pelican

Mixed Greens, Cucumber, Tomatoes, Fried Plantain, Red Wine Vinaigrette Full 12 Half 7

Caesar Salad

Romaine Hearts, Croutons, Shaved Parmesan, Citrus Caesar Dressing Full 13 Half 7

Burrata & Tomato

Smoked Peaches, Toasted Pistachios, Pickled Fennel, Balsamic Honey Emulsion 15

CAVIAR TASTING AND CHAMPAGNE

10g of Each 95

Half Bottle of Billecart-Salmon, Brut Reserve

Sasanian Imperial Caviar
Large Golden Pearls, Clean, Sweet & Crisp, Nutty Flavor

Sasanian Royal Osetra

Firm Large Amber Pearls, Nutty & Buttery Flavor

Sasanian Osetra Supreme

Large Dark Pearls, Creamy Flavor

Served with Crème Fraîche, Capers, Scallions, Parsley, Egg, Brioche Toast, Blinis

'BRUNCHY' TYPE OF THINGS

Crab Cake Benedict

Poached Egg, Brioche Toast, Potato Hash, Chipotle Hollandaise 21

Smoked Salmon Benedict

Poached Egg, Brioche Toast, Potato Hash, Béarnaise 18

Salmon & Eggs

Glazed Carrots, Crispy Hash Browns, Vegan Ricotta Cheese VG 29

Maine Lobster Benedict

Jalapeño Cheddar Corn Bread, 1lb Lobster, Poached Organic Eggs & Crispy Shallots 35

Crab Huevos Rancheros

Pinto Bean and Jalapeno Purée, Organic Tomato Salsa, Blue Corn Tortilla, Cotija Cheese, Sunny Side Up Egg 23

Pork Belly Waffle Sandwich

Savory Chive Waffle, Niman Ranch Pork Belly, Sundried Tomato, Baby Arugula, Maple Mustard Sauce 16

Fruity Pebbles Pancakes

Raspberry Crispies, Blueberry Buttercream 18

Crusted French Toast

Blackberry Syrup, Cinnamon Marshmallow Cream 17

Egg and Bacon Sandwich

Smoked Gouda, Cheddar Cheese, Tomato, Avocado, Bacon, Fried Egg 15

Fried Chicken and Waffle

Organic Half Chicken, Orange Cinnamon Waffle, and Sriracha Maple Syrup 27

Tomato Tartine

Sundried Tomato spread, Sliced Avocado, Pickled Red Onion, Toasted Pine Nuts VG 15

Salmon Tartine

Cured Salmon, Whipped Cream Cheese, Pomegranate Seed, Radish, Green Onion VG 17

Tuna Tartine

Espelette Seared Tuna, Smashed Avocado, Shaved Carrots, Sunflower Seeds VG 18

Biscayne Burger

Special Blend of Short Rib, NY Sirloin, and Ground Chuck, Cilantro Brioche Bun, Choice of Cheese, Lettuce, Tomato and Onion 16

Salmon BLT

Grilled Salmon, Bacon, Lettuce, Tomato, Caper-Lime Remoulade 16

Lobster Po'Boy

Lobster Roll, Malt Vinegar Slaw, Pickled Green Tomatoes 18

Steak 'N' Eggs

USDA Certified Angus Beef, served with Potato Hash & Eggs Fried or Scrambled
Niman Ranch Bone-In 20oz Pork Chop 38
8oz Filet Mignon 44
12oz New York Strip 42
16oz Bone In Rib Eye 46

Deco Maki

Pink Sticky Rice, Tempura Shrimp, Mango, Cream Cheese, Red Onion and Eel Sauce 15

Nikkei

Swordfish, Avocado, Tomato, Crispy Wontons, Ginger Soy Mayo 15

Spider Roll

Crispy Soft Shell Crab, Avocado, Cucumber, Asian Pear, Soy Paper 16

Spicy Tuna Roll

Avocado, Crispy Plantain, Papaya 14

LUNCH

Crispy Whole Local Snapper

Creamy Coconut Orzo, Arugula and Corn Salad, Roasted Jalapeno Lime Dressing 34

Atlantic Salmon

Pan Seared Salmon, Creamy Mashed Potato, Garlic Caper Butter Sauce 31

Cavatelli Cacio e Pepe

Artisan Cavatelli, Pink Peppercorn, Parmesan Cheese, Truffle Oil 23

Whole Maine Lobster

Two Pound Lobster, Roasted Shallot and Lobster Potato Gratin, Grilled Jumbo Asparagus, Orange Ginger Béarnaise MKT

Chilean Sea Bass

Smoked Sweet Plantain Mash, Grilled Anaheim Pepper, Mango-Papaya Salsa 47

Grilled Swordfish

Roasted Chorizo Migas and Cauliflower Cream 32

SIDES 7

Bacon

Chicken Apple Sausage

Potato Hash

Two Eggs

Creamy Mashed Potatoes

Rusty Fries

Jumbo Asparagus



This item can be prepared to be 500 calories or less and lower in sodium as part of Rusty Pelican's commitment to healthy eating and the 'Healthy Happens Here' initiative for a Healthier Miami Dade

Ask your Server for the selection of Gluten-Friendly items on our Menu!

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



Executive Chef *Jim Pastor*