

## BEGINNINGS

### 3 TIERED SEAFOOD TOWER

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

### 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

#### Grilled Herb Marinated Octopus

Crispy Sunchokes, Fingerling  
Potatoes, Squid Ink Emulsion 22

#### Crab Cake

Grilled Corn, Chives,  
Peppers, Chipotle Aioli 19

#### Shrimp Cocktail

Chilled Poached Shrimp,  
Homemade Cocktail Sauce 16

#### Salmon Tartare

Crispy Jicama and Asian Pear-  
Avocado Salad, Soy-Yuzu Dressing 15

#### Fried Calamari

Citrus 'Buffalo' Sauce 15

#### Corvina Ceviche

Sweet Potatoes, Choclo, Lime Juice,  
Aji Amarillo, Onions, Cilantro 14

#### Lamb Ribs

Chorizo Crumbs, Mint Pea Purée,  
Dressed Parsley 20

#### Mediterranean Mussels

Sweet and Spicy Coconut Cream 14

#### Sautéed Clams

Chorizo, White Wine,  
Garlic Parsley Pesto 16

#### Serrano Ham Croquetas

Spanish Cured Pork,  
Roasted Garlic Aioli 14

#### Tuna Tacos

Blue Corn Tortilla, Fennel Pollen,  
Creamy Guacamole 17

#### Short Rib Empanadas

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

#### 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

#### Seabass and Salmon Buñuelos

Saffron Aioli 15

#### Tomato and Avocado Soup

Crab Fritte, Cilantro, Lime 16

## SUSHI

### 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

### Salmon Roll

Ginger, Cucumber, Hamachi, Truffle Ponzu 16

### Spicy Tuna Roll

Avocado, Crispy Plantain, Papaya 14

### Chirashizushi

Salmon, Tuna, Edamame, Carrots,  
Ponzu, Sticky Rice 19

## SASHIMI & NIGIRI

### 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

## RAW BAR

Includes Mignonette, Cocktail & Mustard Sauces

### Daily Oyster Selection MP

#### Raw Bar Oysters

Blue Point East Coast, Kumamoto  
West Coast, Malpeque East Coast 3

#### Alaskan Snow Crab Claws 3

#### King Crab 22

#### Lobster Tail 30

## SALADS

### The Pelican

Mesclun 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

### Smoked Tomato

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

### Burrata & Tomato

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

## ENTRÉES

### Rusty Pelican Board for Two

Whole Fried Snapper, Lobster Risotto, CAB New  
York Strip, Smoked Sweet Plantain Mash 110

### Whole Maine Lobster

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

### Lobster Risotto

Maine Lobster, Snow Peas and Carrots 39

### Branzino en Papillote

Baby Heirloom Tomatoes,  
Fregola Pasta, Tarragon 34

### Chilean Sea Bass

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

### Crispy Whole Local Snapper

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

### Seared Tuna

Celeriac Purée, Smoked Pineapple Relish 32

### Pan Seared Grouper

Parsnip Purée, Charred Romanesco,  
Rosé Beurre Blanc, Toasted Hazelnuts 34

### Pistachio Scallops

Sunchoke Cream, Blood Orange  
Gastrique, Roasted Baby Carrots 34

### Grilled Swordfish

Roasted Chorizo Migas  
and Cauliflower Cream 32

### Short Rib Surf & Turf

Six Hour Braised Short Rib, Truffle  
Orecchiette Pasta Mac n Cheese,  
Poached Lobster 48

### Tequila Marinated Organic Chicken

Sweet Corn Arepa, White Cabbage  
Shishito Pepper Slaw, Homemade Mole 29

### Sunflower Seed Crusted Halibut

Goat Cheese Peruvian Potatoes,  
Wild Mushrooms, Sea Beans,  
Red Pepper Coulis 37

### Atlantic Salmon

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

### Cavatelli Cacio e Pepe

Artisan Cavatelli, Pink Peppercorn,  
Parmesan Cheese 24

## FROM THE GRILL

USDA Certified Angus Beef

Niman Ranch Bone-In 20oz Pork Chop 38

8oz Filet Mignon 44

12oz New York Strip 42

16oz Bone In Rib Eye 46

## VEGAN

### Organic Baby Carrots

Glazed Carrots, Vegan Ricotta,  
Toasted Pistachios 12

### Sautéed Broccoli Rabe

Broccoli Purée, Crispy Tofu,  
Sunflower seeds 12

### Vegan Risotto

Edamame, Exotic Mushrooms,  
Sage, Truffle Oil 19

## SIDES

A la Carte 7

Creamy Mashed Potatoes

Grilled Jumbo Asparagus

Sautéed Wild Mushrooms & Onions

Smoked Sweet Plantain Mash

Rusty Fries

Roasted Pee

Wee Potatoes

Executive Chef *Jim Pastor*



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