

## 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

### 3 Tiered Seafood Tower

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

#### 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

## BEGINNINGS

#### Crab Cake

Grilled Corn, Chives, Peppers, Chipotle Aioli 19

#### Shrimp Cocktail

Chilled Poached Shrimp, Homemade Cocktail Sauce 16

#### Corvina Ceviche

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

#### Lamb Ribs

Chorizo Crumbs, Mint Pea Purée, Dressed Parsley 20

#### Seabass 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

## SUSHI AND SALADS

#### Chirashizushi

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

#### Spicy Tuna Roll

Avocado, Crispy Plantain, Papaya 14

#### 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

## 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

#### Grilled Herb Marinated Octopus

Crispy Sunchokes, Fingerling Potatoes, Squid Ink Emulsion 22

#### Fried Calamari

Citrus "Buffalo" Sauce 15

#### Tomato and Avocado Soup

Crab Fritter, Cilantro, Lime 16

#### 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

#### Smoked Tomato

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

#### Burrata & Tomato

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

#### Sauces 2 each

Au Poivre  
Béarnaise  
Red Wine Demi-Glace  
Homemade Truffle Butter  
Balsamic Chimichurri

## LUNCH ITEMS

### SANDWICHES AND WRAPS

Served with your choice of Herb Fries, Sweet Potato Fries, or Side Salad

#### Short Rib

BBQ Pulled Short Rib, Provolone Cheese, Capicola 16

#### Salmon BLT

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

#### Grilled Cheese

Smoked Gouda, Cheddar, Swiss Cheese, served with Tomato Avocado Soup 13

#### Beer Battered Corvina

Lettuce, Tomato, Homemade Tartar Sauce 18

#### Seared Tuna Wrap

Shredded Lettuce, Garlic Aioli, Pine Nuts, Tomato, Olive Relish 18

#### Almond Chicken Salad Wrap

Raisins, Toasted Almonds, Garlic Aioli, Spinach, Oven Roasted Tomatoes 15

#### Lobster Po'Boy

Lobster Roll, Malt Vinegar Slaw, Pickled Green Tomatoes 18

#### Biscayne Burger

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

## ENTRÉES

#### Crispy Whole Local Snapper

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

#### Atlantic Salmon

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

#### 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

#### Cavatelli Cacio e Pepe

Artisan Cavatelli, Pink Peppercorn, Parmesan Cheese 23

#### Chilean Sea Bass

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

## SIDES

A la Carte 7

#### Grilled Jumbo Asparagus

Rusty Fries

Sautéed Wild Mushrooms & Onions

Creamy Mashed Potatoes

#### Smoked Sweet

Plantain Mash

Roasted Pee Wee Potatoes

Executive Chef *Jim Pastor*

09/18-8190



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