

## BEGINNINGS

- Grilled Herb Marinated Octopus**  
Crispy Sunchokes, Fingerling Potatoes, Squid Ink Emulsion 22
- Crab Cake**  
Grilled Corn, Chives, Peppers, Chipotle Aioli 17
- Shrimp Cocktail**  
Chilled Poached Shrimp, Homemade Cocktail Sauce 16
- Salmon Tartare**  
Crispy Jicama and Asian Pear-Avocado Salad, Soy-Yuzu Dressing 13
- Fried Calamari**  
Citrus 'Buffalo' Sauce 15
- King Caesar Oyster Duo**  
Passionfruit and Fresno Peppers & Crispy Buttermilk and Coriander 16

**Prime Beef Tartare**  
Buttered Brioche Toast, Foie Gras, Quail Egg, Black Garlic 22

**Corvina Ceviche**  
Sweet Potatoes, Choclo, Lime Juice, Aji Amarillo, Onions, Cilantro 14

**Coconut and Shrimp Bisque**  
Coconut Cream, Roasted Corn, and Grilled Peppers 15

**Mediterranean Mussels**  
Sweet and Spicy Coconut Cream 14

**Serrano Ham Croquetas**  
Spanish Cured Pork, Roasted Garlic Aioli 13

**3 Tiered Seafood Tower**  
Oysters, Shrimp, Lobster, Snow Crab Claws, Sushi Roll, Sashimi & Ceviche 175

**Braised Boar Shank**  
Rosemary Rainbow Potatoes, Port and Cherry Gastrique 20

**Mediterranean Sea Bass Crudo**  
Smoked Coconut Vinaigrette, Orange Jam 21

**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

**Chilled Crab Salad**  
Fennel, Orange, Cucumber, Tarragon Vinaigrette 18

**Seabass and Salmon Buñuelos**  
Saffron Aioli 13

## 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 Cilantro Relish, Sliced Fresno Peppers, Avocado, Cucumber, Greens 14

**Spicy Tuna Roll**  
Scallions, Spicy Mayo, Sriracha 14

## 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

**Buffalo Mozzarella and Tomato Salad**  
Parsley and Pine Nut Basil Pesto, Olive Relish 15

**Frisee and Edamame**  
Quinoa, Mint, Pickled Radish, Ginger Lime Dressing 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**  
One-Pound Lobster, Snow Peas and Carrots 37

**Cioppino**  
Lobster and Saffron Broth, Mediterranean Mussels, Little Neck Clams, Shrimp, Fregola Pasta 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

**Bacon Wrapped Scallops**  
Black Thai Forbidden Rice, Organic Carrots, Foie Gras Mousse with a Quail Egg and Chorizo Vinaigrette 34

**Pan Seared Grouper**  
Sweet Potato and Bacon Succotash, Leek Cream Sauce 34

**Branzino a la Plancha**  
Ginger Sticky Rice, Sauteed Scallions, and Yuzu Aioli 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 29

**Spaghetti Pomodoro**  
Fresh Tomato-Basil Sauce, Garlic, Shaved Parmesan 19

**Herb Crusted Lamb Rack**  
Bonaito, Mint Pea Puree, Wild Mushrooms 42

Executive Chef *Jim Pastor*

## 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

**Sauces** 2 each  
Au Poivre | Béarnaise  
Red Wine Demi-Glace  
Homemade Truffle Butter  
Balsamic Chimichurri

## SIDES

*A la Carte 7*

**Creamy Mashed Potatoes**

**Grilled Jumbo Asparagus**

**Sautéed Wild Mushrooms & Onions**

**Smoked Sweet Plantain Mash**

**Sweet Potato & Bacon Succotash**

**Rusty Fries**

**Sautéed Soy and Garlic Spinach**

**Bacon and Blue Cheese Brussels Sprouts**

**Roasted Pee Wee Potatoes**

*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