

## 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