



RAW BAR SELECTIONS

Your choice of Mignonette, Cocktail & Mustard Sauces

Seasonal Oysters on the Half Shell
4 ea | half dozen 22 | dozen 36

Shrimp Cocktail jumbo shrimp 4 ea

Fresh Clams iced clams
2 ea | half dozen 10 | dozen 20

Ahi Tuna Sashimi wakame salad, pickled ginger,
house soy sauce 17

Seafood Tower seasonal oysters, shrimp cocktail,
clams, snow crab clusters, mussels 65

FRESH FISH MARKET SPECIALTIES

DINNER

FIRE GRILLED | BLACKENED | SAUTÉED
BASIL GARLIC BEURRE BLANC | TEQUILA CITRUS

Served with your choice of citrus risotto, smashed potatoes, or the vegetable of the day. Proud to serve locally sourced seafood | Market Price

Daily Catch ask about today's special

Gulf Grouper local favorite, from florida's gulf

Swordfish mildly sweet, steak-like, white fish

Corvina firm large flaked, rich flavor

Florida Lobster Tail seasonal Market Price

STARTERS

Artichoke Crisps fried baby artichoke hearts,
zesty lemon caper aioli, parmesan cheese 12

Key West Conch Fritters piña colada dipping sauce,
fresh lime and cilantro 15

Chicken Flat Bread bacon, grilled chicken, pepper jack
cheese, avocado, drizzled with spicy ranch 13

Pelican Blue Crab Cake grilled corn, chives, peppers, chipotle
aioli 18

Blackened Scallops blood orange preserve and segments 19

Tuna Tartare ripe mango, avocado, pickled watermelon
radish, soy vinaigrette 17

Calamari Fritto sweet onions, pepper, citrus buffalo
sauce 15

SOUPS & SALADS

Add to salads Chicken 7 | Salmon 10 | Shrimp 10

Tampa Bay Seafood Chowder 7

French Onion vidalia onions, crouton, vermont
cheddar and provolone cheese 8

Pelican Greens baby greens, candied walnuts,
apples, dried cherries, brie cheese and raspberry
vinaigrette 12

Artisan Caesar Salad three cheese crostini, fresh shaved
parmesan, anchovy caesar dressing 12

Lobster and Mango Salad lobster, mango, avocado,
crisp greens, pickled onions, peppers, creamy citrus
dressing 21

Steak N' Wedge Salad 5 oz. fire-grilled filet mignon, iceberg
lettuce wedge, heirloom cherry tomato, gorgonzola cheese,
crispy onion rings, crumbled bacon, house made gorgonzola
dressing 25

SIDES

Vegetable of the Day 6

Asparagus with Hollandaise 6

Citrus Asiago Risotto 6

Roasted Brussels Sprouts & Bacon 8

Truffle Scented Fingerlings 8

French Fries 5

Pelican's Smashed Potatoes 6

« ADD CHOWDER, HOUSE SALAD OR CAESAR SALAD TO ANY ENTRÉE 6 »

PELICAN'S FAVORITES

Served with your choice of side

Crispy Whole Local Snapper roasted jalapeño
lime dressing Market Price

Stuffed Gulf Grouper jumbo crab, basil garlic
beurre blanc 36

Soy Glazed Salmon soy, ginger, mango curry 29

Blackened Mahi Mahi jalapeno lime puree 29

Pan Seared Striped Bass brown butter caper sauce 34

CREEKSTONE FARMS CHEF'S CUT

Our steaks are hand-cut, aged at least 28 days and chargrilled at
1400 degrees. Served with your choice of side.

Surf N' Turf broiled florida lobster tail,
5 oz. filet mignon 46

New York Strip Steak 12 oz. USDA choice 35

Prime Center Cut Filet Mignon 8 oz. 42

Cowboy Ribeye Steak 14 oz. 46

ADD TO YOUR FAVORITE ENTRÉE

Crab Cake 14

Oscar Style 10

Scallops 14

Lobster Tail Market Price

Garlic Shrimp 10

OTHER FAVORITES

Smoked Cornish Hen truffle scented fingerling, baby garden
vegetables, pan butter au jus 29

Pistachio Crusted Scallops glazed carrots, parsnip purée,
blood orange preserve 36

Lemon Garlic Shrimp Risotto sautéed gulf shrimp, roasted
garlic cloves, tomato, lemon, white wine, butter, risotto 29

Cioppino shrimp, scallops, mussels, clams, fish fillet, spiced
tomato broth, garlic, herbs 29

Roasted Eggplant and Artichoke Ravioli aged asiago,
roasted asparagus, zesty marinara 22

Braised Short Rib Sweet cornbread pudding, crispy leeks,
blackberry barbecue sauce 34

All American Cheddar Burger blend of short rib, chuck
and brisket, onion marmalade, smoked bacon, cheddar
cheese, lettuce, tomato, french fries, brioche bun 18

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

COCKTAILS

Local Favorites

Smoked Old Fashioned High West Bourbon, Brown Sugar Simple Syrup, Walnut Bitters, served in a smoke filled glass 14

Blue Spruce New Amsterdam Gin, Blueberries, Basil, Lemon Juice, Agave 12

The Blue Lagoon Patron Silver, Triple Sec, Pineapple Juice, Lemon Juice, Blue Curacao 13

Blood Orange Bubbly Absolut Mandarin Vodka, Blood Orange Puree, Triple Sec, and Orange Juice topped with bubbly 10

Coconut Lemonade Rum Haven Coconut Rum, Simple Syrup, fresh Lemon Juice 10

Tried & True

Ginny Hendricks Hendrick's Gin, Fever Tree Elderflower Tonic, Orange and Sage 12

PLC "Pretty Little Cocktail" (*not ordering this will give you FOMO*) Grey Goose Vodka, Cointreau, Pama, fresh Lime Juice, dash of Rose Water, Baby's Breath 13

Monkey Business Monkey Shoulder Whisky, Orange Curacao, Maple, Orange Peel, torched Rosemary 13

Margaritas

Dave's Our founder's signature Margarita made with Milagro Reposado, Grand Marnier, Cointreau, Lime 13

Some Like It Hot Illegal Mezcal, Luxardo, Ancho Reyes Chile, Strawberry, fresh Lime Juice, Tajin rim, Lime Wedge, Mint 14

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks 10

Tropical & Fruity

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Seasonal Mule Tito's Handmade Vodka, muddled seasonal Fruit, Lime, Ginger Beer 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Flor de Caña 7 Year Rum 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

Sangria

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Pink Sparkling Sangria La Marca Prosecco, Pama, Chambord, Raspberry, Orange Juice, Pineapple Juice 11

Hold the Alcohol

Strawberry Dreamin' Lemonade with Candied Strawberries and Mint Aroma 8

BEER

CRAFT

Cigar City Jai Alai IPA 7	Big Storm Palm Bender
Ybor Gold Amber Lager 7	Gulf Coast IPA 16oz 8
3 Daughters Beach Blonde Ale 7	Big Storm Tropic Pressure Florida Ale 16oz 8
Cigar City Florida Cracker Belgian Style White Ale 8	Angry Orchard Hard Cider 7
	Rotating Local Seasonal MP

DOMESTIC

Blue Moon 6	Miller Lite 5
Budweiser 5	Samuel Adams 6
Bud Light 5	Shock Top 6
Coors Light 5	Yuengling 5
Michelob Ultra 5	Clausthaler (Non-Alcoholic) 6

IMPORT

Corona 6	Heineken 6
Guinness 6	Stella Artois 6

WINES

Sparkling

	Split	6ls	Btl
William Wycliff Brut, California		9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10		
Korbel Split, Brut, California	12		
Ruffino Split, Prosecco Rosé, Italy	12		
La Marca Prosecco, Italy		10	38
Chandon Brut 'Classic', California			56
Veuve Clicquot 'Yellow Label', Reims France			105
Dom Perignon, France			280
Louis Roederer, Cristal, France			390

Pinot Grigio

	6oz	9oz	Btl
Canyon Road, California	9	13	34
Ecco Domani, delle Venezie, Italy	10	14	38
J Vineyards, California	12	17	44
Santa Margherita, Valdadige, Veneto, Italy			54

Sauvignon Blanc

Canyon Road, California	9	13	34
Oyster Bay, Marlborough New Zealand	10	14	38
Matanzas Creek, Sonoma	12	17	44
Cloudy Bay, Marlborough New Zealand			80

Chardonnay

Canyon Road, California	9	13	34
Kendall Jackson 'Vintner's Reserve', California	11	16	42
Cambria Clone 4, Santa Maria Valley	12	17	44
Mer Soleil Reserve, Santa Lucia Highlands			58
Cakebread, Napa Valley			90

Other White Varietals

Canyon Road, White Zinfandel, California	9	13	34
Mirassou, Moscato, California	9	13	34
Kung Fu Girl, Riesling, Washington	10	14	38
Conundrum, White Blend, California	12	17	44

Rosé

Sunseeker, California	11	16	42
Meiomi, California	12	17	44

Pinot Noir

Francis Ford Coppola Votre Sante, Sonoma	10	14	38
La Crema, Monterey	12	17	44
MacMurray Ranch, Central Coast, California	13	18	48
Siduri, Willamette Valley, Oregon			60
Goldeneye, Anderson Valley, California			95

Merlot

Canyon Road, California	9	13	34
'Olelo, California	11	16	42
Stag's Leap, California			84

Cabernet

Canyon Road, California	9	13	34
Louis Martini, California	11	16	42
Arrowood, Sonoma	14	20	52
Justin, Paso Robles, California	16	23	60
Decoy by Duckhorn, Sonoma			75
Freemark Abbey, Napa Valley			95
Caymus Vineyards, Napa Valley			145
Silver Oak, Alexander Valley			165

Other Red Varietals

Apothic Wines 'Winemaker's Blend', California	10	14	38
Gascon Malbec, Mendoza, Argentina	10	14	38
Edmeades Zinfandel, Mendocino	11	16	42
Yangarra Shiraz, McLaren Vale Australia	12	17	44
Mt. Peak Gravity, Red Blend, Sonoma			85