

<div>BEGINNINGS</div> <div><div><div>Corvina Ceviche</div><div>Sweet Potatoes, Choclo, Red Onion, Lime Juice, Aji Amarillo, Cilantro 14</div></div><div><div>Crab Cake</div><div>Grilled Corn, Chives, Peppers, Chipotle Aioli 17</div></div><div><div>Shrimp Cocktail</div><div>1 lb Chilled Shrimp, Homemade Cocktail Sauce 16</div></div><div><div>3 Tiered Seafood Tower</div><div>Oysters, Shrimp, Lobster, Snow Crab Claws, Sushi Roll, Sashimi & Ceviche 175</div></div></div> <div><div><div>Grilled Herb Marinated Octopus</div><div>Crispy Sunchokes, Fingerling Potatoes, Squid Ink Emulsion 22</div></div><div><div>Sea Bass and Salmon Buñuelos</div><div>Saffron Aioli 14</div></div><div><div>Mediterranean Mussels</div><div>Sweet and Spicy Coconut Cream 14</div></div><div><div>Short Rib Empanadas</div><div>Roasted Jalapeño & Sweet Corn Emulsion, Tomato-Vanilla Jam 14</div></div><div><div>Fried Calamari</div><div>Citrus ‘Buffalo” Sauce 15</div></div></div> <div><div><div>Raw Bar</div><div>Daily Oyster Selection MP Raw Bar Oysters 3 <i>Blue Point East Coast, Kumamoto West Coast, Malpeque East Coast</i> Alaskan Snow Crab Claws 3 King Crab 22 Lobster Tail 30 <i>Mignonette, Cocktail & Mustard Sauces</i></div></div><div><div>Charcuterie and Cheese Plate</div><div>Choice of Three or Six 16 30 Chef Selection of Cured Meats and Artisanal Cheeses, Fig Jam, Rosemary Citrus Marinated Olives, Homemade Lavash</div></div></div>		
<div>SUSHI & SALADS</div> <div><div><div>Deco Maki</div><div>Pink Sticky Rice, Tempura Shrimp, Mango, Cream Cheese, Red Onion and Eel Sauce 15</div></div><div><div>Nikkei</div><div>Swordfish, Avocado, Tomato, Crispy Wontons, Ginger Soy Mayo 15</div></div><div><div>Spider Roll</div><div>Crispy Soft Shell Crab, Avocado, Cucumber, Asian Pear, Soy Paper 16</div></div><div><div>Spicy Tuna Roll</div><div>Avocado, Crispy Plantain, Papaya 14</div></div></div> <div><div><div>Salmon Roll</div><div>Ginger, Cucumber, Hamachi, Truffle Ponzu 16</div></div><div><div>Sashimi</div><div>Chilean Sea Bass, Ahi Tuna, Atlantic Salmon 4 per piece</div></div><div><div>Nigiri</div><div>Wasabi Sticky Rice and Choice of Chilean Seabass, Atlantic Salmon or Ahi Tuna 4 per piece</div></div><div><div>Smoked Tomato</div><div>Mixed Greens, Avocado, Blue Cheese, Tomatoes, Smoked Tomato Vinaigrette 14</div></div></div> <div><div><div>The Pelican</div><div>Mixed Greens, Cucumber, Tomatoes, Fried Plantain, Red Wine Vinaigrette Full 12 Half 7</div></div><div><div>Caesar Salad</div><div>Romaine Hearts, Croutons, Shaved Parmesan, Citrus Caesar Dressing Full 13 Half 7</div></div><div><div>Burrata & Tomato</div><div>Smoked Peaches, Toasted Pistachios, Pickled Fennel, Balsamic Honey Emulsion 15</div></div><div><div>Hearts of Palm</div><div>Shaved Fennel, Mache, Passion Fruit Vinaigrette 15</div></div></div>		
<div>LUNCH</div> <div><div><div>Crispy Whole Local Snapper</div><div>Creamy Coconut Orzo, Arugula and Corn Salad, Roasted Jalapeno Lime Dressing 34</div></div><div><div>Atlantic Salmon</div><div>Pan Seared Salmon, Creamy Mashed Potato, Garlic Caper Butter Sauce 29</div></div><div><div>Spaghetti Pomodoro</div><div>Fresh Tomato-Basil Sauce, Garlic, Shaved Parmesan 19</div></div></div> <div><div><div>Whole Maine Lobster</div><div>Two Pound Lobster, Roasted Shallot and Lobster Potato Gratin, Grilled Jumbo Asparagus, Orange Ginger Béarnaise MKT</div></div><div><div>Chilean Sea Bass</div><div>Smoked Sweet Plantain Mash, Grilled Anaheim Pepper, Mango-Papaya Salsa 47</div></div><div><div>Biscayne Burger</div><div>Special Blend of Short Rib, NY Sirloin, and Ground Chuck, Cilantro Brioche Bun, Choice of Cheese, Lettuce, Tomato and Onion 16</div></div></div> <div><div><div>Grilled Swordfish</div><div>Roasted Chorizo Migas and Cauliflower Cream 32</div></div><div><div>Seared Tuna Wrap</div><div>Shredded Lettuce, Garlic Aioli, Pine Nuts, Tomato and Olive Relish 18</div></div><div><div>Salmon BLT</div><div>Grilled Salmon, Bacon, Lettuce, Tomato, Caper-Lime Remoulade 16</div></div><div><div>Lobster Po’Boy</div><div>Lobster Roll, Malt Vinegar Slaw, Pickled Green Tomatoes 18</div></div></div>		
<div><div><div><div></div><div>HEALTHY HAPPENS HERE</div></div><div><div>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</div><div>Ask your Server for the selection of Gluten-Friendly items on our Menu!</div></div></div><div><div>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</div></div></div>		

<div>CAVIAR TASTING AND CHAMPAGNE</div> <div>10g of Each 95</div> <div><div>Half Bottle of Billecart-Salmon, Brut Reserve</div><div>Sasanian Imperial Caviar Large Golden Pearls, Clean, Sweet & Crisp, Nutty Flavor</div></div> <div><div>Sasanian Royal Osetra</div><div>Firm Large Amber Pearls, Nutty & Buttery Flavor</div></div> <div><div>Sasanian Osetra Supreme</div><div>Large Dark Pearls, Creamy Flavor</div></div> <div>Served with Crème Fraîche, Capers, Scallions, Parsley, Egg, Brioche Toast, Blinis</div>	
<div>‘BRUNCHY’ TYPE OF THINGS</div> <div><div><div>Crab Cake Benedict</div><div>Poached Egg, Brioche Toast, Potato Hash, Chipotle Hollandaise 21</div></div><div><div>Smoked Salmon Benedict</div><div>Poached Egg, Brioche Toast, Potato Hash, Béarnaise 18</div></div><div><div>Maine Lobster Benedict</div><div>Jalapeño Cheddar Corn Bread, 1lb Lobster, Poached Organic Eggs & Crispy Shallots 35</div></div><div><div>Filet Mignon Benedict</div><div>Crispy Hash Browns, Tabasco Hollandaise, Poached Runny Eggs 44</div></div><div><div>Crab Huevos Rancheros</div><div>Pinto Bean and Jalapeno Purée, Organic Tomato Salsa, Blue Corn Tortilla, Cotija Cheese, Sunny Side Up Egg 23</div></div><div><div>Hazelnut Chocolate Ricotta Pancakes</div><div>Gold Dusted Pancakes, Mint Whip Cream, Blackberry Molasses Syrup, Strawberry Sand 18</div></div><div><div>Pork Belly Waffle Sandwich</div><div>Savory Chive Waffle, Niman Ranch Pork Belly, Sundried Tomato, Baby Arugula, Maple Mustard Sauce 16</div></div></div> <div><div><div>Scottish Smoked Salmon</div><div>Bagel, Roma Tomatoes, Red Onions, Capers, Scallions, Cream Cheese 17</div></div><div><div>Crusted French Toast</div><div>Almond Butter Banana Stuffed French Toast, Coated with Frosted Flakes, Salted Caramel, Cinnamon Whip Cream 17</div></div><div><div>Egg and Bacon Sandwich</div><div>Smoked Gouda, Cheddar Cheese, Tomato, Avocado, Bacon, Fried Egg 15</div></div><div><div>Lobster Thermidor</div><div>1lb Lobster, Parmesano Reggiano Omelette, Asparagus Ribbons, Day Boat Scallops & Port Bechamel 37</div></div><div><div>Fried Chicken and Waffle</div><div>Organic Half Chicken, Orange Cinnamon Waffle, and Sriracha Maple Syrup 27</div></div><div><div>Day Boat Scallops and Eggs</div><div>Wild Caught Seared Scallops, Jumbo Sunny Side-Up Eggs, Bonaito Hash Browns & Bacon Mimosa Brussels Sprouts 32</div></div></div>	
<div>STEAK ‘N’ EGGS</div> <div>USDA Certified Angus Beef</div> <div>Served with Potato Hash & Eggs Fried or Scrambled</div> <div><div>Niman Ranch Bone-In 20oz Pork Chop 38</div><div>8oz Filet Mignon 44</div><div>12oz New York Strip 42</div><div>16oz Bone In Rib Eye 46</div></div> <div>Executive Chef <i>Jim Pastor</i></div>	
<div>04/18-7944</div>	