



RAW BAR SELECTIONS

Your choice of Mignonette, Cocktail & Mustard Sauces

Seasonal Oysters on the Half Shell
3 ea | half dozen 18 | dozen 30

Shrimp Cocktail jumbo shrimp 3 ea

Clams iced fresh clams 1.25 ea

Tuna Poke Bowl ahi tuna, avocado, seaweed salad, sushi rice 17

Seafood Tower blue point oysters, shrimp cocktail, clams, snow crab cluster, ahi tuna, mussels 65

DINNER

FRESH FISH MARKET SPECIALTIES

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

Black Grouper local favorite, from florida's gulf

Swordfish mildly sweet, steak-like, white fish

Salmon flaky, rich flavor

Florida Lobster Tail seasonal Market Price

STARTERS

Artichoke Crisps fried baby artichoke hearts, zesty lemon caper aioli, parmesan cheese 11

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

Grilled Chicken Flat Bread bacon, grilled chicken, red onion, pepper jack cheese, avocado, drizzled with sriracha ranch 13

Pelican Blue Crab Cake tropical remoulade 16

Blackened Scallops blood orange preserve and segments 15

Calamari rings and tentacles, banana and red peppers, mandarin sriracha 13

Key West Shrimp sweet coconut, key lime sauce 14

SOUPS & SALADS

Add to salads Chicken 5 | Salmon 10 | Shrimp 8

Tampa Bay Seafood Chowder 7

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

Seasonal Mixed Greens baby greens, candied walnuts, apples, grapes, bleu cheese and balsamic vinaigrette 11

Traditional Caesar Salad croutons, shaved parmesan, caesar dressing 11

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

The Pelican Steak N' Wedge Salad 5 oz. fire-grilled filet mignon, heart of romaine wedge, roma tomato, aged bleu cheese, crispy onion rings, crumbled bacon, bleu cheese dressing 21

SIDES

Vegetable of the Day 6

Asparagus with Hollandaise 6

Roasted Brussels Sprouts & Bacon 8

Truffle Scented Fingerlings 6

French Fries 5

Smashed Potatoes 6

Citrus Risotto 6

PELICAN'S FAVORITES

Served with your choice of side

Crispy Whole Local Snapper roasted jalapeño lime dressing 34

Stuffed Gulf Grouper jumbo crab, basil garlic beurre blanc 34

Soy Glazed Salmon soy, ginger, mango curry 29

Blackened Swordfish jalapeño lime purée 32

Half Roasted Chicken with Herb Au Jus baby carrots, cipollini onion 27

CHEF'S CUT

Our steaks are USDA Choice, 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

Bone-In Ribeye Steak 16 oz. 52

Filet Mignon 8 oz. center cut, tender 38

ADD TO YOUR FAVORITE ENTRÉE

Crab Cake 14

Oscar Style 9

Scallops 14

Lobster Tail Market Price

Garlic Shrimp 9

OTHER FAVORITES

Pan Seared Halibut roasted garlic purple mashed potatoes, pesto rosso cream, brown butter caper sauce 35

Pistachio Crusted Scallops glazed carrots, parsnip purée, blood orange preserve 34

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

Cioppino lobster, shrimp, scallops, mussels, clams, fish filet, red broth, garlic, herbs, mild chilies 29

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

All American Cheddar Burger blend of short rib, chuck and brisket, onion marmalade, smoked bacon, cheddar cheese, lettuce, tomato, french fries, brioche bun 16

« ADD CHOWDER, HOUSE SALAD OR CAESAR SALAD TO ANY ENTRÉE 5 »

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 Bulleit Bourbon, Brown Sugar Simple Syrup, Walnut Bitters, served in a smoke filled glass 13

Blue Spruce St. George Gin, Blueberries, Basil, Lemon Juice, Agave 12

Smoked Cinn Fashioned Bulleit Rye Bourbon, Cinnamon Simple Syrup, Luxardo Liqueur and Orange Bitters 13

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

Old Flames

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Lemon & Basil G&T Bombay Sapphire Gin, fresh Lemon Juice, Tonic, Basil 12

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

Margaritas

Prickly Pear Paloma Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

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

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 Zaya Gran Reserva 11

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

Sunset Cooler Hanger One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

Sangria

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

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

BEER

CRAFT

| | |
|--|---|
| Cigar City Jai Alai IPA 7 | Big Storm Palm Bender Gulf Coast IPA 16oz 8 |
| Ybor Gold Amber Lager 7 | |
| 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 | Yuengling 5 |
| Coors Light 5 | Clausthaler (Non-Alcoholic) 6 |
| Michelob Ultra 5 | |

IMPORT

| | |
|------------|-----------------|
| Corona 6 | Stella Artois 6 |
| Guinness 6 | Shock Top 6 |
| Heineken 6 | |

WINES

Sparkling

| | split | Gls | Btl |
|---|-------|-----|-----|
| William Wycliff Brut, California | | 9 | 34 |
| Zonin Split, Prosecco Brut, Veneto, Italy | 10 | | |
| Korbel Split, Brut, California | 12 | | |
| Domaine Chandon Brut Rosé Split, California | 13 | | |
| La Marca Prosecco, Italy | | | 34 |
| 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 |
| La Crema, Monterey, California | 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 |
| Chateau Ste., Michelle, Riesling, Washington | 10 | 14 | 38 |

Rosé

| | | | |
|-------------------------------|----|----|----|
| Sophia Coppola Rosé, Monterey | 10 | 14 | 38 |
| Meiomi, California | 12 | 17 | 44 |

Pinot Noir

| | | | |
|--|----|----|----|
| Francis Ford Coppola Votre Sante, Sonoma | 10 | 14 | 38 |
| La Crema, Sonoma Coast | 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 |
| Silver Palm, Sonoma | 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 |
| Silver Oak, Alexander Valley | | | 165 |

Other Red Varietals

| | | | |
|---|----|----|----|
| Apothic Wines 'Winemaker's Blend', California | 9 | 13 | 34 |
| Gascon Malbec, Mendoza, Argentina | 9 | 13 | 34 |
| Edmeades Zinfandel, Mendocino | 11 | 16 | 42 |
| Yangarra Shiraz, McLaren Vale Australia | 12 | 17 | 44 |
| Mt. Peak Gravity, Red Blend | | | 85 |