


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

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, 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
regular 7 / entrée 11

Traditional Caesar Salad croutons, shaved parmesan,
caesar dressing *regular 7 / entrée 11*

Lobster and Mango Salad lobster, mango, avocado,
crisp greens, creamy citrus dressing 18

Caribbean Coconut Shrimp Salad a pelican original,
crisp romaine, grilled pineapple, roasted cashews,
mango coconut dressing 17

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 19

PELICAN'S FAVORITE SANDWICHES

*Served with your choice of french fries, fresh fruit,
or seasonal vegetables*

Pelican Chicken Club focaccia, bacon, tomato,
vermont cheddar, mayonnaise 13

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

Fish Tacos blackened mahi mahi, cabbage, cilantro,
tomato, jalapeño, lime, flour tortilla 15

Gulf Grouper Sandwich tempura fried, grilled,
or blackened, lettuce, tomato, onion, brioche bun 17

Shrimp Po'Boy fried shrimp, coleslaw, cilantro lime
remoulade, tomatoes, french roll 16

Half Roasted Chicken with Herb Au Jus baby carrots,
cipollini onion 22

ENTREES

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

*Served with your choice of french fries, fresh fruit,
or seasonal vegetables*

Coconut Shrimp sweet coconut, key lime sauce 16

New York Strip 12 oz. USDA choice 35

Gulf Coast Grouper sautéed on a bed of wilted spinach
topped with lump crabmeat and a lemon beurre blanc 19

Roasted Eggplant and Artichoke Ravioli aged asiago,
roasted asparagus, zesty marinara 16

Cioppino shrimp, fish fillet, scallops, mussels, clams,
red broth, herbs, mild chilies 22

Lemon Garlic Shrimp Risotto sautéed gulf shrimp, roasted
garlic cloves, tomato, lemon, white wine, butter, risotto 18

SIDES

Vegetable of the Day 6

French Fries 5

Citrus Risotto 6

**Roasted Brussels
Sprouts & Bacon** 8

Smashed Potatoes 6

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 Purée, 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

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

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

Sunset Cooler Hangar 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 Big Storm Tropic Pressure Florida Ale 16oz 8

3 Daughters Beach Blonde Ale 7 Angry Orchard Hard Cider 7

Cigar City Florida Cracker Belgian Style White Ale 8 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

William Wycliff Brut, California split 6ls Btl
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

Canyon Road, California 6oz 9oz Btl
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