BEGINNINGS

3 Tiered Seafood Tower
Oysters, Shrimp, Lobster, Snow Crab Claws, Sushi Roll, Sashimi & Ceviche 175

Crab Cake
Grilled Corn, Chives, Peppers, Chipotle Aioli 16

Shrimp Cocktail
1 lb Chilled Shrimp, Homemade Cocktail Sauce 15

Corvina Ceviche
Sweet Potatoes, Choclo, Red Onion, Lime Juice, Aji Amarillo, Cilantro 14

Grilled Herb Marinated Octopus
Crispy Sunchokes, Fingerling Potatoes, Squid Ink Emulsion 22

Fried Calamari
Citrus 'Buffalo" Sauce 15

Sea Bass and Salmon Buñuelos
Saffron Aioli 14

Mediterranean Mussels
Sweet and Spicy Coconut Cream 14

Short Rib Empanadas
Roasted Jalapeño & Sweet Corn Emulsion, Tomato-Vanilla Jam 13

Raw Bar
Daily Oyster Selection MP
Raw Bar Oysters 3
Blue Point East Coast, Kumamoto West Coast, Malpeque East Coast
Alaskan Snow Crab Claws 3
King Crab 22
Lobster Tail 30
Mignonette, Cocktail & Mustard Sauces

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

SUSHI & SALADS

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

Spicy Tuna Roll
Scallions, Spicy Mayo, Sriracha 14

Salmon Roll
Ginger Cilantro Relish, Sliced Fresno Peppers, Avocado, Cucumber, Greens 14

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

Sea Urchin
Fresh Uni Prepared Either Sashimi or Nigiri, Wakami Salad, Homemade Ponzu 18

The Pelican
Mixed 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

LUNCH

Sandwiches served with choice of Herb or Sweet Potato Fries

Crispy Whole Local Snapper
Creamy Coconut Orzo, Arugula and Corn Salad, Roasted Jalapeno Lime Dressing 34

Atlantic Salmon
Pan Seared Salmon, Creamy Mashed Potato, Garlic Caper Butter Sauce 29

Spaghetti Pomodoro
Fresh Tomato-Basil Sauce, Garlic, Shaved Parmesan 17

Whole Maine Lobster
Two Pound Lobster, Roasted Shallot and Lobster Potato Gratin, Grilled Jumbo Asparagus, Orange Ginger Béarnaise MKT

Oven Roasted Patagonian Toothfish
Smoked Sweet Plantain Mash, Grilled Anaheim Pepper, Mango-Papaya Salsa 36

Lobster Salad Wrap
Lobster, Cucumber, Tomato, Mesclun Greens, Mint, Basil, Mustard Mayo & Avocado 18

Biscayne Burger
Special Blend of Short Rib, NY Sirloin, and Ground Chuck, Cilantro Brioche Bun, Choice of Cheese, Lettuce, Tomato and Onion 16

Grilled Swordfish
Lemon Scented Farro, Passion Fruit Beurre Blanc 32

Seared Tuna Sandwich
Shredded Lettuce, Garlic Aioli, Pine Nuts, Tomato and Olive Relish 18

Salmon BLT
Grilled Salmon, Bacon, Lettuce, Tomato, Caper-Lime Remoulade 16

RUSTY PELICAN
WATERFRONT RESTAURANT • LOUNGE • EVENTS

Ask your Server for the selection of Gluten-Friendly items on our Menu!

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. If you have a 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

'BRUNCHY' TYPE OF THINGS

Crab Cake Benedict
Poached Egg, Brioche Toast, Potato Hash, Chipotle Hollandaise 19

Smoked Salmon Benedict
Poached Egg, Brioche Toast, Potato Hash, Béarnaise 17

Maine Lobster Benedict
Jalapeño Cheddar Corn Bread, 1lb Lobster, Poached Organic Eggs & Crispy Shallots 35

Filet Mignon Benedict
Crispy Hash Browns, Tabasco Hollandaise, Poached Runny Eggs 42

Crab Huevos Rancheros
Pinto Bean and Jalapeno Puree, Organic Tomato Salsa, Blue Corn Tortilla, Cotija Cheese, Sunny Side Up Egg 22

Hazelnut Chocolate Ricotta Pancakes
Gold Dusted Pancakes, Mint Whip Cream, Blackberry Molasses Syrup, Strawberry Sand 18

Pork Belly Waffle Sandwich
Savory Chive Waffle, Niman Ranch Pork Belly, Sundried Tomato, Baby Arugula, Maple Mustard Sauce 16

Scottish Smoked Salmon
Bagel, Roma Tomatoes, Red Onions, Capers, Scallions, Cream Cheese 16

Crusted French Toast
Almond Butter Banana Stuffed French Toast, Coated with Frosted Flakes, Salted Caramel, Cinnamon Whip Cream 17

Egg and Bacon Sandwich
Smoked Gouda, Cheddar Cheese, Tomato, Avocado, Bacon, Fried Egg 14

Lobster Thermidor
1lb Lobster, Parmesano Reggiano Omelette, Asparagus Ribbons, Day Boat Scallops & Port Bechamel 37

Thin and Crisp Fried Chicken
24-hour Brine Half Chicken, Waffle Lavash, Grilled Watermelon, Sriracha Maple Syrup 27

Day Boat Scallops and Eggs
Wild Caught Seared Scallops, Jumbo Sunny Side-Up Eggs, Bonaito Hash Browns & Bacon Mimosa Brussels Sprouts 32

STEAK 'N' EGGS

USDA Certified Angus Beef

Niman Ranch Bone-In 20oz Pork Chop 38

8oz Filet Mignon 42

12oz New York Strip 40

16oz Bone In Rib Eye 44

Potato Hash & Eggs Fried or Scrambled

SIDES 6

Bacon | Chicken Apple Sausage | Potato Hash | Two Eggs

Creamy Mashed Potatoes

Rusty Fries | Jumbo Asparagus

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