



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

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

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

BEGINNINGS

Corvina Ceviche

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

Crab Cake

Grilled Corn, Chives, Peppers, Chipotle Aioli 17

Shrimp Cocktail

1 lb Chilled Shrimp, Homemade Cocktail Sauce 16

3 Tiered Seafood Tower

Oysters, Shrimp, Lobster, Snow Crab Claws, Sushi Roll, Sashimi & Ceviche 175

Grilled Herb Marinated Octopus

Crispy Sunchoke, Fingerling Potatoes, Squid Ink Emulsion 22

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 14

Fried Calamari

Citrus 'Buffalo' Sauce 15

SUSHI & SALADS

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

Smoked Tomato

Mixed Greens, Avocado, Blue Cheese, Tomatoes, Smoked Tomato Vinaigrette 14

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

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

Burrata & Tomato

Smoked Peaches, Toasted Pistachios, Pickled Fennel, Balsamic Honey Emulsion 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 19

Whole Maine Lobster

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

Chilean Sea Bass

Smoked Sweet Plantain Mash, Grilled Anaheim Pepper, Mango-Papaya Salsa 47

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

Roasted Chorizo Migas and Cauliflower Cream 32

Seared Tuna Wrap

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

Salmon BLT

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

Lobster Po'Boy

Lobster Roll, Malt Vinegar Slaw, Pickled Green Tomatoes 18

'BRUNCHY' TYPE OF THINGS

Crab Cake Benedict

Poached Egg, Brioche Toast, Potato Hash, Chipotle Hollandaise 21

Smoked Salmon Benedict

Poached Egg, Brioche Toast, Potato Hash, Béarnaise 18

Maine Lobster Benedict

Jalapeno Cheddar Corn Bread, 1lb Lobster, Poached Organic Eggs & Crispy Shallots 35

Filet Mignon Benedict

Crispy Hash Browns, Tabasco Hollandaise, Poached Runny Eggs 44

Crab Huevos Rancheros

Pinto Bean and Jalapeno Puree, Organic Tomato Salsa, Blue Corn Tortilla, Cotija Cheese, Sunny Side Up Egg 23

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 17

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 15

Lobster Thermidor

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

Fried Chicken and Waffle

Organic Half Chicken, Orange Cinnamon Waffle, and 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 44

12oz New York Strip 42

16oz Bone In Rib Eye 46

Potato Hash & Eggs Fried or Scrambled

SIDES 7

Bacon | Chicken Apple Sausage | Potato Hash

Two Eggs | Creamy Mashed Potatoes

Rusty Fries | Jumbo Asparagus

Executive Chef *Jim Pastor*