

DINNER PRE SET 1

APPETIZERS

Choice of One

Seabass and Salmon Bunuelos

Saffron Aioli

Salmon Roll

Ginger Cilantro Relish, Sliced Fresno Peppers,
Avocado, Cucumber, Greens

Short Rib Empanadas

Roasted Jalapeño & Sweet Corn Emulsion,
Tomato-Vanilla Jam

ENTRÉES

Choice of One

Atlantic Salmon

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

Tequila Marinated Organic Chicken

Sweet Corn Arepas, White Cabbage Shishito
Pepper Slaw, Homemade Mole

Grilled Swordfish

Roasted Chorizo Migas and Cauliflower Cream

DESSERT

Rum Tres Leches

Rum Sponge Cake, Cinnamon Meringue, Fresh Berries

\$65 per person

Gratuity Not Included



RUSTY PELICAN

WATERFRONT RESTAURANT • LOUNGE • EVENTS

DINNER PRE SET 2

APPETIZERS

Choice of One

Buffalo Mozzarella and Tomato Salad

Parsley and Pine Nut Basil Pesto, Olive Relish

Corvina Ceviche

Sweet Potatoes, Choclo, Red Onions, Lime Juice, Aji Amarillo, Cilantro

Serrano Ham Croquetas

Roasted Garlic Aioli

Swordfish Nikkei

Avocado, Tomato, Crispy Wontons, Ginger Soy Mayo

ENTRÉES

Choice of One

Lobster Risotto

One-Pound Lobster, Snow Peas and Carrots

Crispy Whole Local Snapper

Creamy Coconut Orzo, Arugula and Corn Salad, Roasted Jalapeno Lime Dressing

Bacon Wrapped Scallops

Black Thai Forbidden Rice, Organic Carrots, Foie Gras Mousse
with a Quail Egg and Chorizo Vinaigrette

12oz New York Strip

Garlic Mashed Potato, Sautéed Wild Mushrooms and Onions

DESSERTS

Key Biscayne Pie

Graham Cracker Crumbs, Key Lime Custard, Candied Lime

\$75 per person

Gratuity Not Included



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DINNER PRE SET 3

APPETIZERS

Choice of One

Baked Crab Cake

Jumbo Lump Blue Crab, Grilled Corn, Chives, Peppers, Chipotle Aioli

Mediterranean Mussels

Sweet and Spicy Coconut Cream

Charcuterie Plate and Cheese Plate

Chef Selection of Cured Meats and Artisanal Cheeses, Fig Jam, Rosemary Citrus Marinated Olives, Homemade Lavash

Deco Maki

Pink Sticky Rice, Tempura Shrimp, Mango, Cream Cheese, Onion and Eel Sauce

ENTRÉES

Choice of One

Whole Maine Lobster

Two Pound Lobster, Roasted Shallot and Lobster Gratin, Grilled Asparagus, Orange Ginger

Pan Seared Grouper

Sweet Potato and Bacon Succotash, Leek Cream Sauce

8oz C.A.B. Filet Mignon

Creamy Mashed Potatoes, Grilled Jumbo Asparagus, Sauce Bearnaise

Sunflower Seed Crusted Halibut

Goat Cheese Peruvian Potatoes, Wild Mushrooms, Sea Beans, Red Pepper Coulis

DESSERTS

Coconut Flan

Grated Coconut, Pecan Tuile

\$85 per person



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