



PELICAN NEST

SEAFOOD X GRILL

STARTERS & SHARING

CEVICHE 15

Peruvian ceviche is made by combining the freshest catch with a "leche de tigre" citrus-based marinade accompanied by red onions, peppers & cilantro.

CRAB CAKE 18

Golden panko crusted cake, crispy polenta, pickled cucumber salad, spicy onion & garlic aioli.

COCONUT SHRIMP 19

A tropical combination of tender shrimp, coconut flakes, fresh mango salsa & sweet chili sauce.

ALMOND FISH FINGERS 13

Fresh cuts of panko crusted grouper, toasted almonds & homemade tartar sauce.

CALAMARI FRITTO 12

Battered in our special herb flour & fried until crispy.

PINEAPPLE BBQ WINGS 11

Seasoned wings accompanied by a a delicious garlic Aioli.

TUNA TATAKI 19

Fresh Ahi lightly sesame-seared rare, cherry tomato, avocado, cucumber & carrot salad, ponzu & spicy mayo. (Tuna Tartare – upon availability).

CHEF'S SOUP 12

Our homemade soup is prepared from the freshest ingredients available on the market. Ask your waiter for today's special.

PELICAN PLATTER 38

A variety of Almond Fish Fingers, Chicken Wings, Lightly Battered Grouper chunks and calamari rings. Served with our seasoned fries and a variety of sauces.

GREENS

SANTA FE 12.95

Fresh corn, black beans, cheese, tortilla strips, tomato, and mixed greens with a spicy creole vinaigrette.

CAESAR 11.95

Fresh romaine lettuce tossed with our creamy caesar dressing, topped with rustic croutons and parmesan.

PINEAPPLE CRUNCH SALAD 13.95

Mixed greens, pineapple, tomato, cucumber, red peppers, onions, crispy wontons, almonds and candied bacon. Tossed with a citrus vinaigrette.

MOTHER EARTH BOWL 14.95

Jasmine rice, avocado, black bean, pickled cucumber salad, cherry tomato, mango, corn chicharon, sweet chili sauce & Ponzu.

Add one of the following toppings to your salad:

CHICKEN 7 MAHI 8 SHRIMP 9.5 CRISPY TOFU 7

SIDE DISHES

FRENCH FRIES \$6

JASMINE RICE \$6

SAUTEED BROCCOLINI \$7

BUTTERY GARLIC MASHED POTATO \$8

SWEET PLANTAIN \$6

CARIBBEAN POLENTA \$6

SEAFOOD SPECIALTIES

MERMAID COVE 46

Sea lover worthy! A delectable combination of grilled grouper, sweet lobster tail & tender shrimps.

MARTIN'S PLATTER 52

This amazing plate was created by the owner himself and has the perfect combination of calamari, shrimp, mahi and lobster tail. All sauteed together with diced onions and Chimichurri.

WHOLE RED SNAPPER [MARKET PRICE]

A whole snapper! An island classic enjoyed by many. Grilled | Fried

OSCAR SHRIMP 35

Jumbo shrimp tossed in our signature Caribbean Curry, served with Caribbean polenta, sweet plantain & Jasmin rice.

GRILLED FISH

SERVED WITH CARIBBEAN POLENTA, SAUTEED BROCCOLINI AND FRIED LEEKS.

GROUPER 29

Sweet, light, moist & flaky.

MAHI-MAHI 33

Low-fat, mild flavored & firm.

RED SNAPPER 35

Delicate white fish, moist & firm.

LOBSTER TAIL

Wild-caught Caribbean lobster
8 oz 65 | 10 oz 80

CARIBBEAN SHRIMP 35

Grilled shrimp skewer with fresh cuts of green peppers and onions.

* All are lightly seasoned with our signature chimichurri sauce and served with a fresh-grilled lemon or enhance your selection with one of our creative sauces.

CREATIVE SAUCES

CREAMY GARLIC / MANGO SALSA / LEMON CREAMY BUTTER / COCONUT CURRY / ISLAND CREOLE

* EXTRA: \$3 EACH

FROM LAND

SERVED WITH BUTTERY GARLIC MASHED POTATO, BROCCOLINI & FRIED ONIONS.

ANN'S GRILLED CHICKEN 28

Bone-in chicken breast, garlic thyme butter, Jerk Rub.

FILLET MIGNON 48

Chimichurri charmed tenderloin with garlic herb butter crest.

SKIRT STEAK 46

A succulent 10oz skirt steak, grilled to perfection and basted with chimichurri.

-We do not guarantee steaks ordered 'medium well' or above.

ENJOY IT SURF & TURF

Add one of the following to your entrée –
GRILLED SHRIMP 15 CARIBBEAN LOBSTER TAIL 25

HANDHELDS

SERVED WITH FRENCH FRIES. SUBSTITUTE POLENTA, SALAD OR BROCCOLINI - 2.5

CHICKEN BLT 15.5

You can never go wrong with a juicy grilled chicken breast brushed with our Signature Chimichurri sauce on a toasted ciabatta bun.

FISH SANDWICH 16.5

Grouper fillet on a warm Ciabatta bun served with our homemade tartar sauce. Best fish sandwich on the island! Grilled | Panko Crusted

BAJA TACOS

Beer battered, crispy pineapple slaw, chipotle cream & cilantro.

FISH 16.5 | SHRIMP 20.5

PELICAN BURGER 18

For the biggest appetites! Stacked up with a 6oz beef patty, grilled ham, melted cheese, crispy bacon, fried egg and our complete set of lettuce, tomato, onions and pickles.

DESSERTS

COCONUT FLAN 9

KEY LIME PIE 9

BROWNIE 15

RUM RUNNER CAKE 12

MAKE IT
"A LA MODE" 3

BEVERAGE MENU

FROZEN DELIGHTS

DAIQUIRIS 10

Delightful tropical mixes of your favorite flavors blend with Caribbean white rum.

FLAVORS:

Pina Colada, Strawberry, Peach, Mango, Banana, Passion Fruit & Guava.

ROSA SANGRIA 12

Wild Berries, rose bitter syrup & red wine.

TROPICOLADA 11

A magical elixir made of coconut rum, colada, banana & mango.

PEACHY BELLINI 12

Peach & mango puree, Passao liquor & bubbly prosecco.

SUMMER LOVE [36OZ] 36

Tequila, triple sec, vodka, passion fruit, mango & beer.

MOCKTAILS

PEACH ICED TEA 6

Shaken unsweetened fresh brew iced tea & peach puree.

RASPBERRY LIMEADE 7

Refreshing, fruity and cool.

CUCUMBER SMASH 7

Muddled Cucumber, fresh lime, lemongrass syrup & apple juice.

BEER

AMSTEL BRIGHT 7

BALASHI 6

CHILL 6

BUD LIGHT 6

CORONITA 6

HEINEKEN 7

BLUE MOON 8.5

MAGIC MANGO 6

MAKE IT A CHELADA! \$2.50
(TALL GLASS, LIME & TAJIN)

DAILY HAPPY HOUR

4PM - 6PM | 5.50

House Spirits
& Wine plus:

Gin Beefeater

Rum Bacardi & Captain Morgan

Whiskey Dewar's WL & JW Red Label

Tequila Jose Cuervo

Vodka Absolut & Smirnoff

Cocktails Mai Tai, Mojito, Pelican Surprise & Relaxer

We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!

OUR PRICES ARE IN USD AND INCLUDE LOCAL TAX. GRATUITY IS HIGHLY APPRECIATED.