

Pelican

D I N N E R M E N U

APPETIZERS & RAW BAR

BRUSCHETTA	9
Ciabatta – Fresh Tomatoes – Garlic – Basil	
CRISPY CALAMARI	16
Fried Calamari – Arrabiata Sauce	
BRESAOLA CARPACCIO	18
Cured Beef – Arugula – Extra Olive Oil Lemon – Parmesan Shave	
PROSCIUTTO MELONE	16
Prosciutto di Parma – Cantaloupe	
MUSSELS	16
Garlic – White Wine – Lemon – Black Pepper	
SCALLOPS	16
Pan Seared Scallops, Sautéed Zucchini – Light Ponzu Sauce	
SHRIMP COCKTAIL	17
Homemade Cocktail Sauce	
OYSTERS ON THE HALF SHELL	18
½ dozen – Black Pepper Mignonette Cocktail sauce	
TUNA TARTARE	19
Avocado – Micro Green Salad	
CEVICHE PERUVIAN STYLE	18
Ask your server for the fish of the day	
KING CRAB	36
3 King Crab Legs – Drawn Butter Lemon (Cold or Hot)	
SKINNY GIRL	42
Tuna Tartare – Shrimp Cocktail – Peruvian Ceviche	
ITALIAN ANTIPASTO X2	44
Prosciutto San Daniele – Sopressata – Mortadella – Speck – Caprese Parmesean Cheese – Bruschetta – Marinated Olives	

SKIZZA

MARGHERITA	12
Tomato – Basil – Mozzarella – EVOO	
QUATTRO FORMAGGI	13
Mozzarella – Bleu Cheese – Fresh Ricotta – Parmesan	
SALSICCIA	13
Tomato – Mozzarella – Italian Sausage – Basil	
CAPRICCIOSA	15
Tomato – Artichokes – Mushrooms – Imported Ham – EVOO	
PROSCIUTTO E CHAMPIGNON	17
Tomato – Mozzarella – Prosciutto di Parma – Mushrooms	
FRESH ARUGULA	17
Tomato – Burrata – Basil – Arugula – Cherry Tomatoes	

FRESH SALAD *add Chicken or Shrimp \$8

CAESAR	11
Romaine – Parmesan – Rustic Croutons	
GREEK SALAD	14
Romaine Lettuce – Feta Cheese – Onions – Cucumbers – Tomatoes Kalamata Olives – Lemon – Vinaigrette	
CAPRESE SALAD	19
Tomatoes – Fresh Burrata – Basil Pesto – Micro Herb Salad	
ARUGULA SALMON SALAD	19
Scottish Salmon – Arugula – Asparagus – Red Onions Cherry Tomatoes – Honey Mustard Vinaigrette	
CRAB SALAD	19
Tomatoes – Cilantro – Red onions – Mixed Green Croutons – Lemon Vinaigrette	
TUNA SALAD	19
Heart of Palm – Cherry Tomato – Avocado Balsamic Orange Vinaigrette	
SHRIMP COBB SALAD	17
Spinach – House made Croûtons – Asparagus– Chopped Egg Cherry Tomatoes – Smoked Bacon and Avocado	
SANTA MARGHERITA	17
Shrimp – Baby Arugula – Avocado Heirloom Tomato – Asparagus Tips Lemon Dressing	

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Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Automatic service charge of 20%
is applied to all checks.**

PASTA & RISOTTO *add Chicken or Shrimp \$8

FETTUCCINE ALFREDO	17
Cream – Butter – Parmesan	
PENNE AL SALMONE	22
Chive – Pink Vodka Sauce	
SPAGHETTI CARBONARA	19
Fresh Spaghetti Pancetta – Egg Yolk Pecorino Romano – Black Pepper	
LOBSTER RAVIOLI & SHRIMP	29
Homemade Pasta – Saffron Sauce – Shrimp – Green Peas – Red Pepper	
LASAGNA	19
Fresh Pasta layered with Bolognese sauce – Béchamel – Parmigiano	
PACCHERI NAPOLETANA	19
Fresh Tube Pasta – Tomato Mozzarella – Basil	
PENNE PESTO SHRIMP	19
Shrimp – Pesto Sauce	
SPAGHETTI MEATBALLS	19
Tomato – Basil	
LINGUINE VONGOLE	22
Little Neck Clams – Cherry Tomato – Garlic – EVOO	
TAGLIATELLE BOLOGNESE	19
Classic Homemade meat sauce	
GNOCCHI	19
Speck – Butter – Sage	
MUSHROOM "FUNGHI"	25
Cremini mushrooms – Truffle Oil	
RISOTTO DI GAMBERONI E CAPPESANTE	31
Jumbo Shrimps – Scallops – Basil Pesto – Extra Virgin Olive Oil	
TAGLIOLINI FRUTTI DI MARE	35
Mussels – Clams – Shrimp – Scallops – Half Maine Lobster	

FISH & SEAFOOD

SCOTTISH SALMON	29
Cajun Salmon – Sautéed Spinach & Garlic Roasted Fennel	
BRANZINO LIVORNESE	34
Filet of Branzino – Cherry Tomatoes – Capers – Black Olives Marinara Sauce Roasted Potato	
MAHI MAHI	32
Lemon Pepper Sauce – Roasted Potato – Baby Carrots	
WHOLE FRIED RED SNAPPER	32
Mix Seasonal Vegetable – Yellow Rice Pico De Gallo	
GRILLED SHRIMP SKEWERS (3)	32
Mashed Potato – Asparagus – Lemon Butter Sauce	
CLASSIC PAELLA	35
Yellow Rice – Saffron – Shrimp – Calamari – Clams – Mussels Green Peas – Red Peppers	
SEAFOOD GRILL	55
Florida Lobster Tail – Scallop – Calamari – Shrimp Scottish Salmon Steak – Mash Potato – Grilled Asparagus	

CHICKEN

All natural, raised cage free, fed on all vegetarian diet with no animal by, products, and no antibiotics, no hormones or steroids.

PICCATA	24
Grilled Chicken Breast – Lemon – Capers – White Wine Sauce Mash Potatoes	
MILANESE	24
Breaded Chicken Cutlet – Arugula Salad – Cherry Tomatoes	
PARMIGIANA	24
Breaded Chicken Cutlet – Tomato Sauce Mozzarella – Capellini Pasta	

MEAT

FULL RACK BBQ RIBS	26
Pork Ribs–Home Fried Potatoes	
CHURRASCO	28
Skirt Steak – Mash Potato – Grilled Onion – Chimi–Churri	
NEW YORK STEAK	34
12 oz. NY Steak – Arugula Salad – Parmesan shave – Cherry Tomatoes – Roasted Fennel	
FILET MIGNON	40
8oz. Filet Mignon – Asparagus – Green Peppercorn Sauce – Mashed Potatoes	
PELICAN BURGER	19
Angus Beef – Bacon – Cheddar Challah Bun – Fries	
SURF AND TURF	55
8oz Fillet Mignon – Maine Lobster – Mash Potato – Asparagus	