

Pelican

LUNCH MENU

APPETIZERS

BRUSCHETTA	8
Ciabatta-Fresh Tomatoes-Garlic-Basil	
CRISPY CALAMARI	14
Fried Calamari-Arrabiata Sauce	
CHICKEN WINGS (5)	12
Buffalo - Blue Cheese Dressing -Fries or Thai Sweet & Spicy Sticky Sauce-Fries	
BRESAOLA CARPACCIO	14
Cured Beef - Arugula - Extra Olive Oil - Lemon - Parmesan Shave	
PROSCIUTTO MELONE	16
Prosciutto di Parma - Cantaloupe	
MUSSELS	15
Garlic - White Wine - Lemon-Black Pepper	
SCALLOPS	16
Pan Seared Scallops, Sautéed Zucchini-Light Ponzu Sauce	

RAW BAR

SHRIMP COCKTAIL	15
Homemade Cocktail Sauce	
OYSTERS ON THE HALF SHELL	15
½ dozen - black Pepper Mignonette - Cocktail Sauce	
TUNA TARTARE	17
Avocado- Micro Green Salads	
CEVICHE PERUVIAN STYLE	17
Ask your server for the fish of the day	
KING CRAB	36
3 King Crab Legs- Drawn Butter - Lemon (Cold or Hot)	

FRESH SALAD add Chicken or Shrimp +7

CAESAR	10
Romaine - Parmesan - Rustic Croutons	
CAPRESE SALAD	15
Tomatoes - Fresh Burrata- Basil Pesto-Micro Herb Salad	
GREEK SALAD	14
Romaine Lettuce - Feta Cheese - Onions - Cucumbers - Tomatoes- Kalamata Olives - Lemon - Vinaigrette	
SHRIMP COBB SALAD	14
Spinach- House made Croutons- Asparagus-Chopped Egg- Cherry Tomatoes- Smoked Bacon and Avocado	
SANTA MARGHERITA	17
Shrimp- Baby Arugula-Avocado Heirloom Tomato - Asparagus Tips- Lemon Dressing	
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	

BURGER & SANDWICH served with fries

PELICAN CLUB	12
Turkey- Bacon-Lettuce-Tomato - Mayo on White Bread	
VEGGIE BURGER	13
Chipotle Mayo-Avocado-Romaine -Challah Bread	
THE CUBAN	13
Roasted Pork-Ham- Swiss cheese- Pickles	
CAPRESE PANINI	14
Fresh Mozzarella - Tomato - Arugula - Pesto Ciabatta Bread	
Add Parma Prosciutto +4	
CHICKEN SANDWICH	14
Bacon- Avocado - Tomato- Mayo on Ciabatta Bread	
PELICAN BURGER	16
Angus Beef - Bacon- Cheddar - Challah Bun	
STEAK SANDWICH	17
Skirt Steak- Brie Cheese- Arugula-Tomato Caramelized Onion- Ciabatta Bread	

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 add Chicken or Shrimp +7

PENNE AL SALMONE	17
Pink Vodka Sauce	
SPAGHETTI CARBONARA	15
Fresh Spaghetti Pancetta - Egg Yolk Pecorino Romano - Black Pepper	
LASAGNA	15
Fresh Pasta layered with Bolognese Sauce - Béchamel - Parmiggiano	
PACCHERI NAPOLETANA	19
Fresh Tube Pasta - Tomato - Mozzarella - Basil	
PENNE PESTO SHRIMP	15
Shrimp - Pesto Sauce	
FETTUCCINE ALFREDO	14
Cream - Butter - Parmesan	
SPAGHETTI MEATBALLS	15
Tomato - Basil	
LINGUINE VONGOLE	18
Little Neck Clams - Cherry Tomato - Garlic - EVOO	
TAGLIATELLE BOLOGNESE	15
Homemade - Classic meat sauce	
GNOCCHI	17
Speck - Butter - Sage	
TAGLIOLINI FRUTTI DI MARE	35
Mussels - Clams - Shrimps - Scallops - Half Main Lobster	
LOBSTER RAVIOLI & SHRIMP	29
Homemade Pasta - Saffron Sauce - Shrimp-Green Peas- Red Pepper	

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 - Mushroom	
FRESH ARUGULA	17
Tomato - Burrata - Basil - Arugula - Cherry Tomatoes	

SEAFOOD

BRANZINO LIVORNESE	29
Filet of Branzino - Cherry - Tomatoes Capers - Black Olives - Marinara Sauce Roasted Potatoes	
SCOTTISH SALMON	25
Cajun Salmon - Sautéed Spinach & Garlic Roasted Fennel	
MAHI-MAHI	29
Lemon Pepper Sauce - Roasted Potato Baby Carrots	
WHOLE FRIED RED SNAPPER	30
Mix Seasonal Vegetable - Yellow Rice Pico De Gallo	
SEAFOOD GRILL	55
Florida Lobster Tail - Scallop - Calamari - Shrimp Scottish Salmon Steak - Mash Potato Grilled Asparagus	
GRILLED SHRIMP (3 SKEWERS)	29
Mashed Potato- Asparagus-Lemon Butter Sauce	
CLASSIC PAELLA	31
Yellow Rice-Saffron-Shrimp-Calamari-Clams-Mussels-Green Peas-Red Peppers	

CHICKEN

All natural, raised cage free, fed on all vegetarian diet with no animal by - products, and no antibiotics, no hormones or steroids	
PICCATA	19
Grilled Chicken Breast - Lemon - Capers White Wine Sauce - Mash Potatoes	
MILANESE	19
Breaded Chicken Cutlet - Arugula Salad - Cherry Tomatoes	
PARMIGIANA	21
Breaded Chicken Cutlet - Tomato Sauce Mozzarella - Capellini Pasta	

BEEF

CHURRASCO	24
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	38
8 oz Filet Mignon Asparagus - Green Peppercorn Sauce - Mashed Potatoes	
FULL RACK BBQ RIBS	26
Pork Ribs - Home Fried Potatoes	
SURF AND TURF	55
8 oz. Filet Mignon - Maine Lobster - Asparagus - Mashed Potatoes	