



RAW BAR SELECTIONS

Mignonette, Cocktail & Mustard Sauces

Seasonal Oysters on the Half Shell
3 ea | half dozen 18 | dozen 30

Shrimp Cocktail jumbo shrimp 3 ea

Clams iced fresh clams 1.25 ea

Tuna Poke Bowl ahi tuna, avocado, seaweed salad, sushi rice 17

Chilled Seafood Platter Oysters, shrimp, clams 4 of each 25

Seafood Tower blue point oysters, gulf shrimp, clams, crab claws, lobster tail 65

FRESH FISH MARKET SPECIALTIES

DINNER

FIRE GRILLED | BLACKENED | SAUTÉED
BASIL GARLIC BEURRE BLANC | TEQUILA CITRUS
Served with your choice of creamy citrus lime risotto, smashed potatoes, or the vegetable of the day. Proud to serve locally sourced seafood | Market Price

Daily Catch ask about today's special
Mahi Mahi mild, flaky, white fish
Black Grouper local favorite, from florida's gulf
Chilean Sea Bass rich and buttery flavor, tender texture

Florida Lobster Tail seasonal Market Price

STARTERS

Artichoke Crisps fried baby artichoke hearts zesty lemon caper aioli 9

Escargot Tart garlic, bacon, cream cheese 15

Shrimp & Andouille Flat Bread gulf shrimp, made in tampa andouille sausage, salsa fresco, diced mango, cilantro, manchego 12

Crispy Buttermilk Fried Oysters on the half shell, gulf coast white bbq, tasso jam 15

Pelican Blue Crab Cake tropical remoulade 16

Blackened Scallops orange beurre rouge 15

Calamari rings and tentacles, banana and red peppers, mandarin sriracha 13

Key West Shrimp sweet coconut, key lime sauce 14

SOUPS & SALADS

Add to salads Chicken 5 | Salmon 7 | Shrimp 8

Tampa Bay Seafood Chowder 7

French Onion vidalia onions, crouton, vermont cheddar and provolone cheese 8

Seasonal Mixed Greens baby greens, candied walnuts, apples, grapes, bleu cheese and balsamic vinaigrette 11

Traditional Caesar Salad croutons, shaved parmesan, caesar dressing 11

Lobster and Mango Salad lobster, mango, avocado, crisp greens, creamy citrus dressing 21

The Pelican Steak N' Wedge Salad 5 oz fire-grilled filet mignon, heart of romaine wedge, roma tomato, aged bleu cheese, crispy onion rings, crumbled bacon, bleu cheese dressing 21

SIDES

Vegetable of the Day 6

Asparagus with Hollandaise 6

Roasted Brussels Sprouts & Bacon 8

Andouille Au Gratin Potato 6

House Made Fries 5

Smashed Potatoes 6

Creamy Citrus Lime Risotto 6

« ADD SOUP, BAY SALAD OR CAESAR SALAD TO ANY ENTRÉE 5 »

PELICAN'S FAVORITES

Served with your choice of creamy citrus lime risotto, smashed potatoes, cheddar & andouille au gratin potatoes or the vegetable of the day.

Crispy Whole Local Snapper roasted jalapeño lime dressing 34

Stuffed Gulf Grouper jumbo crab, basil garlic beurre blanc 33

Soy Glazed Salmon soy, ginger, mango curry, coconut basil rice 29

Blackened Swordfish sweet potato mash, grilled asparagus, jalapeño lime puree, plantain crisp 32

Seafood Mixed Grill fried oyster on the half shell, butter poached lobster and shrimp, grilled grouper and scallop 40

Key West Black Grouper tomato, onion, tequila citrus 31

Pistachio Crusted Scallops grilled fennel, orange segments, orange-ginger sauce 34

Chilean Sea Bass forbidden black rice, chive oil, crispy squash 46

CHEF'S CUT

Our steaks are USDA Choice, hand-cut, aged at least 28 days and chargrilled at 1400 degrees. Served with onion marmalade and your choice of creamy citrus lime risotto, smashed potatoes, cheddar & andouille au gratin potatoes or the vegetable of the day.

Surf N' Turf broiled florida lobster tail, 5 oz filet mignon 46

USDA New York Strip Steak 14oz 45

Bone-In Ribeye Steak 16oz 52

Filet Mignon 8oz center cut, tender 36

ADD TO YOUR FAVORITE ENTRÉE

Crab Cake 12

Scallops 14

Garlic Shrimp 9

Oscar Style 9

Lobster Tail Market Price

OTHER FAVORITES

Lemon Garlic Shrimp Risotto sautéed gulf shrimp, roasted garlic cloves, tomato, lemon, white wine, butter, risotto 29

Cioppino Exquisite lobster, shrimp, scallops, mussels, clams, fish filet, red broth, garlic, herbs, mild chilies 29

Butternut Squash Ravioli baby brie, swiss chard, riesling cream sauce 22 Add chicken 5

Boursin Stuffed Chicken garden rosemary, garlic, boursin cheese, smashed potatoes, bordelaise 26

All American Bacon Cheddar Burger blend of short rib, chuck and brisket, lettuce, tomato, smoked bacon, vermont cheddar, onion straws, brioche bun, house made fries 18

Cocktails

« SMOKE ANY GLASS FOR +1 »

Local Favorites

- Strawberry Balsamic Martini** Tito’s Vodka, fresh Lime Juice, muddled Strawberries, Balsamic Vinegar and a splash of Sprite 11
- Smoked Old Fashioned** Bulleit Bourbon, Brown Sugar Simple Syrup, Walnut Bitters, served in a smoke filled glass 12
- Fall Fashioned** Maker’s Mark Bourbon, Cinnamon, Apple Cider and Black Walnut Bitters, Over a Cinnamon Stick Ice Cube with Pumpkin Spice Rim 12
- The Harvest Martini** Tito’s Vodka, Lillet Blanc, Lemon Juice Pear Syrup with a Rosemary Sprig 13

Old Flames

- Smoke and Honey** Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12
- Penicillin** Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 13
- South Side** New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11
- Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

Margaritas

- Dave’s** Our founder’s signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13
- Prickly Pear Paloma** Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11
- Margarita Fresca** Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10
- Pass the Sauce–arita** Milagro tequila, agave, lime juice and cranberry, over a single cranberry ice cube with a brown sugar and sea salt rim 11

Tropical & Fruity

- Pineapple Express** New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11
- Strawberry Mule** Tito’s Handmade Vodka, muddled Strawberries, Lime, Ginger Beer 11
- Wild Berry Mojito** Bacardi, Agave, Mint, Seasonal Berries 11
- 1944 Mai Tai** Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11
- Jala’piña’ Colada** RumHaven Coconut Rum, Ancho Reyes Verde, muddled Jalapeño, Pineapple Juice, fresh Lime Juice, Angostura Bitters, on the rocks 11
- Sunset Cooler** Hanger One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

Sangria

- Sangria Roja or Blanca** Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10
- Sparkling Sangria Flora** Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10
- Apple Cider Sangria** Canyon Road Merlot, Apple Cider, Apple Schnapps, Brandy, Fireball with a Cinnamon Stick 10

Beer

DOMESTIC

Blue Moon 6	Coors Light 5	Yuengling 5
Budweiser 5	Michelob Ultra 5	O’Doul’s (Non-Alcoholic) 5
Bud Light 5	Miller Lite 5	
	Samuel Adams 6	

CRAFT

Cigar City Jai Alai IPA 7	Ybor Gold Amber Lager 6	3 Daughters Key Lime Cider 7
Dogfish 90 Minute IPA 9	3 Daughters Beach Blonde Ale 7	Reef Donkey APA 16 oz. 9
	Maduro Brown 7	

IMPORT

Bass Ale 6	Guinness 6	Stella Artois 6
Corona 6	Heineken 6	

Wines

Sparkling

	glass	bottle
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut ‘Classic’, California		54
Veuve Clicquot ‘Yellow Label’, Reims France		95

Pinot Grigio

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46
Santa Margherita, Valdadige, Veneto, Italy	14	54

Sauvignon Blanc

Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma	12	46
Squealing Pig, Marlborough New Zealand		58

Chardonnay

Canyon Road, California	8	30
Kendall Jackson ‘Vintner’s Reserve’, California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands	15	58
Cakebread, Napa Valley		80

Other White Varietals

Beringer White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

Rosé

Sophia Coppola Rosé, Monterey	10	38
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Pinot Noir

Francis Ford Coppola Votre Sante, Sonoma	10	38
Carmel Road, Monterey County	11	42
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		54
La Crema, Sonoma Coast		55
Copain Tous Ensemble, Mendocino		60

Merlot

Canyon Road, California	8	30
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46

Cabernet

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy–Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California		58
Freemark Abbey, Napa Valley		90

Other Red Varietals

Apothic Wines ‘Winemaker’s Blend’, California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Edmeades Zinfandel, Mendocino	11	42
Coppola Claret ‘Black Label Diamond Collection’, California		42
Yangarra Shiraz, McLaren Vale Australia		46