Pelican Landing

ALL YOU CAN DRINK

Bloody Mary Bar

Bloody Mary Bar with house-infused vodkas
Bubbles and Mimosas | 20

Specialty Cocktails

Spanked Mint Mojito | 13
Malibu Coconut Rum, Mint, Fresh Lime Juice, Floater of Myers's Dark Rum

BLACKENED MICHELADA

Imported Beer, Bloody Mary Mix, Worcestershire Sauce, Tabasco, Fresh Lemon and Lime Juice. Served with a Jumbo Blackened Shrimp | 18

Ginger Paloma | 12
Jose Cuervo Especial, Domaine De Canton Ginger Liqueur, Grapefruit Juice, Fresh Lime

Berry Happy Ending | 12
Malibu Rum, Rumchata, Baileys Irish Cream, Frangelico, Muddled Berries, Honey, Fresh Cream

Sangria Rita | 12
Hornitos Silver Tequila, Cointreau, Sangria

Cherry Bliss | 15
Three Olives Cherry Vodka, Baileys Irish Cream, Crème de Cocoa, Cream, Splash of Grenadine

Floradora | 14
Bombay Sapphire Gin, Domaine de Canton Ginger Liqueur, Fresh Lime, Raspberry

Derby Lemonade | 14
Maker's Mark Bourbon, White Sangria, Fresh Lemon Juice, Fresh Mint

Mrs. Robinson | 16
Woodford Reserve Bourbon, Chambord Black Raspberry Liqueur, Fresh Lemon Juice, Club Soda

Happy Hour

Happy Hour daily from 2pm to 6pm unless otherwise noted.

Domestic Beer | 2.50

Import Beer | 3.50

Local Beer | 4

Single shot (Well) | 5.50

Double shot (Well) | 10

Wine | Wine Down Wednesdays
Half off house wines 5pm - close

Martinis

Prickly Pelican | 13
Hornitos Silver Tequila, Cointreau, Fresh Lime Juice, Prickly Pear Puree

Pom-Pom | 12
Bacardi Limon, Pomegranate Liqueur, Fresh Pomegranate, Lemon Twist

Crystal Blue Lemonade | 12
Ketel One Citroen, Cointreau, Blue Curaçao, Fresh Lemonade with a Sugared Rim

Peach Cosmo | 12
Stolichnaya Vodka, Peach Schnapps, Cranberry Juice Topped with Champagne

El Presidente | 12
Captain Morgan Spiced Rum, Cointreau, Orange Juice, Grenadine

Maritime Mule | 14
Choose your spirit, ginger beer, muddled lime, mint and a dash of bitters

Skinny Jalapeño | 14
Patron Silver Tequila, Cointreau, Jalapeños, Fresh Lime Juice, Agave

Cracked Cucumber | 16
Hendrick's Gin, Fresh Muddled Cucumber, Black Pepper, Agave, Fresh Lime Juice

Local Beer

Jai Alai (Cigar City, Tampa) | 6
India pale ale style of beer

Floridian (Funky Buddha Brewery, Fort Lauderdale) | 7
Unfiltered and refreshing, German-style wheat beer has compelling aromas of bananas, citrus and cloves

Sandbar Sunday (Islamorada Beer Company) | 8
A perfectly crafted American. This American hop variety will impart a mild spice note and a subtle island citrus character

Rose Ale (Concrete Beach) | 7
A splash of Zinfandel grape, hint of blueberry, makes this deep pink beer perfect for both wine and beer lovers.

Ask about other featured local beers

Wine & Bubbles

Laurant-Perrier Brut
Bottle 75

Proverb Chardonnay, California
6 oz Glass 10 | 9 oz Glass 15 | Bottle 30

Proverb Merlot, California
6 oz Glass 12 | 9 oz Glass 18 | Bottle 40

Proverb Pinot Noir, California
6 oz Glass 12 | 9 oz Glass 18 | Bottle 40

Proverb Cabernet Sauvignon, California
6 oz Glass 12 | 9 oz Glass 18 | Bottle 40

William Hill Chardonnay, California
6 oz Glass 12 | 9 oz Glass 18 | Bottle 40

"Lyric" Pinot Noir by Etude, California
6 oz Glass 15 | 9 oz Glass 23 | Bottle 48

Sonoma-Cutrer Chardonnay, California
6 oz Glass 16 | 9 oz Glass 24 | Bottle 52

Louis M. Martini Cabernet Sauvignon, California
6 oz Glass 16 | 9 oz Glass 24 | Bottle 52

Tavistock Reserve Collection

SPARKLING

NV Prosecco, Veneto
Glass **13** | Bottle **48**

WHITE WINES

Pinot Grigio, Delle Venezie
6 oz **12** | 9 oz **18** | Bottle **48**

Sauvignon Blanc, Monterey
6 oz **13** | 9 oz **19** | Bottle **48**

RED WINES

Bacarre Red Blend, Santa Barbara
6 oz **15** | 9 oz **22** | Bottle **40**

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Sunday Brunch

SOFLO Chilaquiles | 14
Fried Plantains, Salsa Verde, Queso Fresco, Scrambled Eggs, Chipotle Crema

Huevos Rancheros | 14
Crisp Corn Tortillas, Fried Egg, Refried Black Beans, Avocado, Tomatillo Sauce

Jalapeño Biscuit Egg Sandwich | 14
Fried Green Tomatoes, Neuske's Smoked Bacon, Pimento Cheese

Ropa Vieja With Poached Eggs | 15
Spicy Buttermilk Biscuits, Cotija Cheese, Mojo Cream Sauce

* **"The Keys" Sautéed Florida Pink Shrimp with Poached Eggs** | 16
Fried Green Tomatoes, Tasso Ham, Tostones, Creole Sauce

Vanilla Brioche French Toast with Rice Crispy Crust | 13
Dulce De Leche Drizzle, Orange Butter, Strawberry Sauce

Smart Start | 15
Quinoa & Black Bean Hash, Scrambled Egg Whites, Avocado, Tomato Vinaigrette

Coconut Chia Seed Pudding Parfait | 12
Berries, Shaved Coconut, Mango Puree

Steak & Eggs | 20
Grilled Skirt Steak, Fried Eggs, Cajun Wedge Potatoes, Chimichurri Aioli

Pastries

Fresh Fried Cronuts With House Jam | 4

Warm Cinnamon Buns Crème Anglaise Dipping Sauce | 5

Almond Croissant | 4

Sides

Toast - White, Wheat or Rye | 4

Smoked Bacon | 6

Fried Green Tomatoes | 5

Tostones | 5

Wedge Potatoes | 5

Sweet Fries and French Fries | 5

Side Salad | 6

Key — Gluten-free — Vegetarian

Teasers

Ropa Vieja Smothered Tostones | 13
Cotija Cheese, Grilled Corn

Crispy Chicken Wings Tossed in Spicy Buffalo Sauce | 14
Cilantro Ranch

Crisp Fried Buffalo Shrimp | 16
Ranch Dressing

King Crab Cocktail | 18
Smoked Pepper Remoulade, Cocktail Sauce, Fresh Lemon

Bahamian-Style Conch Fritters | 12
Chipotle Tartar Sauce

Today's Ceviche | 13
Plantain Chips

Mains

Pelican Garden Salad | 12
Mixed Baby Greens, Lychee, Mango, Spiced Cashews, Toasted Coconut Passion Fruit Dressing

FISH TACOS
Fresh Local Catch, Red Cabbage Slaw, Pickled Vegetables, Flour Tortillas, Choice of Side | 16

Herb Crusted Chicken Sandwich on Brioche | 15
Chimichurri Aioli, Leaf Lettuce & Fried Green Tomato, Aged Cheddar Cheese

* **Pelican Burger** | 16
Custom Beef Blend, Poblano & Bacon Relish, Lettuce, Tomato, Secret Sauce, Choice of Cheddar, American or Pepper Jack Cheese on a Brioche Bun

Lump Crabcake Sliders on Brioche Bun | 18
Crispy Red Onion, Jalapeño Pico de Gallo, Adobo Crema

* **Pan-Roasted Salmon** | 24
Guava BBQ Glaze

* **Herb-Crusted Local Mahi Mahi** | 25
Tropical Relish

Catch of the Day | MKT
Prepared Blackened or Grilled with Olive Oil & Lemon, Choice of Side

* **Grilled Marinated Skirt Steak** | 26
Chimichurri Sauce, Steak Fries

Sides | 5
French Fries, Sweet Potato Fries or Side Salad

Desserts

Vanilla Sponge Cake | 8
Brandied Cherries, Crushed Oreos, Dulce de Leche, Milk Chocolate Mousse

Cinnamon & Sugar Dusted Cronuts | 8
With a Bourbon Cream Anglaise

Scott's Classic Key Lime Pie | 9

* *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. In case of any food allergies, please notify your server, immediately.*