

TEASERS

CARIBBEAN CONCH CHOWDER

Smoked Bacon, Oyster Crackers

\$9

ROPA VIEJA SMOTHERED TOSTONES

Cotija Cheese, Grilled Corn

\$13

CRISPY CHICKEN WINGS TOSSED IN SPICY BUFFALO SAUCE

Cilantro Ranch

\$14

CUBAN PORK MEATBALLS

Roasted Peppers and Onions, Crostini, Garlic Mojo Sauce

\$13

CURLY FRIES WITH CHEESE AND BEEF "POUTINE STYLE"

Spiced Curly Fries, Cheese Curds, Shredded Braised Beef, Brown Gravy

\$14

KING CRAB COCKTAIL

Smoked Pepper Remoulade, Cocktail Sauce, Fresh Lemon

\$18

BAHAMIAN-STYLE CONCH FRITTERS

Chipotle Tartar Sauce

\$12

CRISP FRIED BUFFALO SHRIMP

Crumbled Bleu Cheese, Ranch Dressing

\$16

TODAY'S CEVICHE

Plantain Chips

\$13

MAINS

PELICAN GARDEN SALAD

Mixed Baby Greens, Lychee, Mango, Spiced Cashews, Toasted Coconut Passion Fruit Dressing

\$12

PULLED CHICKEN TOSTADA

Spicy Chicken, Corn Tortilla, Green Pico de Gallo, Avocado Cream, Fresh Jalapeño

\$14

FISH TACOS

Fresh Local Catch, Red Cabbage Slaw, Pickled Vegetables, Flour Tortillas, Choice of Side

\$16

PELICAN BURGER*

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

\$17

HERB-CRUSTED CHICKEN SANDWICH ON BRIOCHE BUN

Chimichurri Aioli, Leaf Lettuce & Fried Green Tomato, Aged Cheddar Cheese

\$15

HOUSE MADE LUMP CRABCAKE SLIDERS ON BRIOCHE BUN

Crispy Red Onion, Jalapeño Pico de Gallo, Adobo Crema

\$18

SMOKED BEEF BRISKET SANDWICH

Pepper Jack Cheese, Wild Mushrooms, Caramelized Onions, Leaf Lettuce, Spicy Mayo, Pretzel Roll, French Fries

\$17

LOBSTER WRAP

Lemon Dill Lobster Salad, Red Cabbage Slaw, Lettuce, Tomato, Wrapped in a Garlic Tortilla, Choice of Side

\$21

PAN-ROASTED SALMON*

Guava BBQ Glaze

\$25

HERB-CRUSTED LOCAL MAHI MAHI*

Tropical Relish

\$26

CATCH OF THE DAY*

Prepared Blackened or Grilled with Olive Oil & Lemon

MKT

GRILLED MARINATED SKIRT STEAK*

Chimichurri Sauce, Steak Fries

\$28

SIDES

French Fries, Sweet Potato Fries or Side Salad

\$5



Gluten-free



Vegetarian

DESSERTS

CHEF'S DAILY DESSERT SPECIAL

\$9

CINNAMON & SUGAR DUSTED CROISSANT DONUTS

Served with Bourbon Cream Anglaise

\$8

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.



MARTINIS

| | |
|---|------|
| PRICKLY PELICAN Hornitos Silver Tequila, Cointreau, Fresh Lime Juice, Prickly Pear Puree | \$13 |
| POM-POM Bacardi Limon, Pomegranate Liqueur, Fresh Pomegranate, Lemon Twist | \$12 |
| CRYSTAL BLUE LEMONADE Kettle One Citroen, Cointreau, Blue Curaçao, Fresh Lemonade with a Sugared Rim | \$12 |
| PEACH COSMO Stolichnaya Vodka, Peach Schnapps, Cranberry Juice Topped with Champagne | \$12 |
| SKINNY JALAPEÑO Patron Silver Tequila, Cointreau, Jalapeños, Fresh Lime Juice, Agave | \$14 |
| CHERRY BLISS Three Olives Cherry Vodka, Baileys Irish Cream, Crème de Cocoa, Cream, Splash of Grenadine | \$15 |
| CRACKED CUCUMBER Hendricks Gin, Fresh Muddled Cucumber, Black Pepper, Agave, Fresh Lime Juice | \$16 |

SPECIALTY COCKTAILS

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|---|------|
| SPANKED MINT MOJITO Malibu Coconut Rum, Mint, Fresh Lime Juice, Floater of Myers's Dark Rum | \$13 |
| BLACKENED MICHELADA Imported Beer, Bloody Mary Mix, Worcestershire Sauce, Tabasco, Fresh Lemon and Lime Juice. Served with a Jumbo Blackened Shrimp | \$18 |
| GINGER PALOMA Jose Cuervo Especial, Domaine De Canton Ginger Liqueur, Grapefruit Juice, Fresh Lime | \$12 |
| BERRY HAPPY ENDING Malibu Rum, Rumchata, Baileys Irish Cream, Frangelico, Muddled Berries, Honey, Fresh Cream | \$12 |
| SANGRIA RITA Hornitos Silver Tequila, Cointreau, Sangria | \$12 |
| FLORADORA Bombay Sapphire Gin, Domaine de Canton Ginger Liqueur, Fresh Lime, Raspberry | \$14 |
| DERBY LEMONADE Maker's Mark Bourbon, White Sangria, Fresh Lemon Juice, Fresh Mint | \$14 |
| MARITIME MULE Choose Your Vodka, Goslings Ginger Beer, Muddled Lime, Mint, Dash of Bitters | \$14 |
| EL ARDIENTE Mount Gay Eclipse Rum, Bitter Truth Orange Bitters, House-infused Vanilla Serrano Syrup | \$15 |
| MRS. ROBINSON Woodford Reserve Bourbon, Chambord Black Raspberry Liqueur, Fresh Lemon Juice, Club Soda | \$16 |

LOCAL BEER

Ask about other featured local beers

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|---|-----|--|-----|
| JAI ALAI Cigar City Brewing, Tampa India pale ale | \$6 | SANDBAR SUNDAY Islamorada Beer Company, Florida Keys This American hop variety will impart a mild spice note and a subtle island citrus character | \$8 |
| FLORIDIAN Funky Buddha Brewery, Fort Lauderdale Unfiltered and refreshing. German-style wheat beer has compelling aromas of bananas, citrus and cloves ale | \$7 | ROSE ALE Concrete Beach, Miami A splash of Zinfandel grape, hint of blueberry, makes this deep pink beer perfect for both wine and beer lovers | \$7 |

WINE & BUBBLES

Prices listed as a 6 oz pour, 9 oz pour, or full bottle

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| MOET & CHANDON BRUT Brut | \$75/Bottle |
| PROVERB Chardonnay, California | \$10 \$15 \$30 |
| PROVERB Merlot, California | \$12 \$18 \$40 |
| PROVERB Pinot Noir, California | \$12 \$18 \$40 |
| PROVERB Cabernet Sauvignon, California | \$12 \$18 \$40 |
| WILLIAM HILL Chardonnay, California | \$12 \$18 \$40 |
| "LYRIC" Pinot Noir by Etude, California | \$15 \$23 \$48 |
| SONOMA-CUTRER Chardonnay, California | \$16 \$24 \$52 |
| LOUIS M. MARTINI Cabernet Sauvignon, California | \$16 \$24 \$52 |

TAVISTOCK RESERVE COLLECTION

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|--|--------------------|
| <i>Sparkling</i> NV PROSECCO Veneto, Italy | \$13 \$48 |
| <i>White Wines</i> 2016 PINOT GRIGIO Delle Venezie, Italy | \$12 \$18 \$48 |
| 2016 SAUVIGNON BLANC Delle Venezie, Italy | \$13 \$19 \$48 |
| 2015 CHARDONNAY Santa Barbara, California | \$14 \$21 \$54 |
| <i>Red Wines</i> 2016 PINOT NOIR Santa Barbara, California | \$15 \$22 \$56 |
| 2015 RED BLEND, BACARRE Santa Barbara, California | \$15 \$22 \$40 |
| 2015 MALBEC Mendoza, Argentina | \$14 \$21 \$48 |
| 2015 CABERNET SAUVIGNON Santa Barbara, California | \$16 \$24 \$50 |
| <i>Platinum Collection</i> 2015 CABERNET SAUVIGNON Alexander Valley, California | \$23 \$34 \$72 |

ASK ABOUT OUR
HAPPY HOUR



SUNDAY BRUNCH

SOFLO CHILAQUILES* 🌱 \$14
Scrambled Eggs, Fried Plantains, Salsa Verde, Queso Fresco, Chipotle Crema

HUEVOS RANCHEROS* \$14
Crisp Corn Tortillas, Fried Eggs, Refried Black Beans, Avocado, Tomatillo Sauce

JALAPEÑO BISCUIT SANDWICH* \$14
Scrambled Eggs, 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

SMART START* 🌱 \$15
Quinoa & Black Bean Hash, Scrambled Egg Whites, Avocado, Tomato Vinaigrette

VANILLA BRIOCHE FRENCH TOAST WITH RICE CRISPY CRUST 🌱 \$13
Dulce De Leche Drizzle, Orange Butter, Strawberry Sauce

VANILLA YOGURT PARFAIT WITH MIXED BERRIES AND GRANOLA 🌱 \$12
Berries, Shaved Coconut, Mango Puree

STEAK & EGGS* 🌱 \$20
Grilled Skirt Steak, Fried Eggs, Cajun Wedge Potatoes, Chimichurri Aioli

Pastries

FRESH FRIED CROISSANT DONUTS \$4
With House Jam

WARM CINNAMON BUNS \$5
Crème Anglaise Dipping Sauce

Sides

TOAST - WHITE, WHEAT OR RYE \$4

SMOKED BACON \$6

FRIED GREEN TOMATOES \$5

TOSTONES \$5

WEDGE POTATOES \$5

FRENCH FRIES OR SWEET POTATO FRIES \$5

SIDE SALAD \$6

TEASERS

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Cotija Cheese, Grilled Corn

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