



PELICAN NEST

SEAFOOD X GRILL

STARTERS & SHARING

CEVICHE 18

Grouper, leche de tigre, aji amarillo, lime, sweet potato, crispy plantain, cancha, cilantro.

CRAB CAKE 24

Fennel salad, watermelon radish, lemon aioli.

COCONUT SHRIMP 22

Tender jumbo shrimps, coconut flakes, mango salsa, sweet chili sauce, frisee.

CALAMARI FRITTO 16

Lemon, microgreens, arrabiatta sauce.

ALMOND FISH FINGERS 16

Grouper, panko, toasted almonds, lemon, house-made tartar.

BBQ PINEAPPLE WINGS 15

Pineapple bbq sauce, crispy onions, garlic aioli.

TUNA TATAKI 21

Sesame-seared rare, avocado, spicy mayo, ponzu, pickled cucumber, rice crisp.
(Tuna Tartare – upon availability)

CHEF'S SOUP 16

Ask your waiter for today's special.

PELICAN PLATTER 47

Almond fish fingers, chicken wings, lightly battered grouper chunks, calamari fritto, lemon, seasoned fries and a variety of dipping sauces.

GREENS & BOWLS

TIERRA FRESCA 15

Charred corn, crispy chickpeas, avocado, tortilla chips, market greens, roasted tomato, cotija cheese, spicy creole vinaigrette.

CAESAR 12

Romaine, rustic croutons, parmesan

CRISP APPLE CRUNCH 17

Mixed greens, crispy shallots, candied bacon, toasted almonds, pickled red onion, matchstick apple, citrus-miso vinaigrette.

MOTHER EARTH BOWL 16

Jasmine rice, avocado, black bean, pickled cucumber, cherry tomato, mango, corn chicharon, sweet chili, ponzu.

Add one of the following toppings to your salad:

CHICKEN 8 MAHI 11 SHRIMP 13 CRISPY TOFU 7

SIDE DISHES

TRUFFLE PARM FRIES \$9

JASMINE RICE \$7

GRILLED BROCCOLINI \$8

BUTTERY GARLIC MASHED POTATO \$8

SWEET PLANTAIN \$7

CARIBBEAN POLENTA \$7

SEAFOOD SPECIALTIES

MERMAID COVE 49

Grouper, sweet lobster, tender shrimps, mashed potato, broccolini, fried leeks, creamy garlic sauce.

MARTIN'S PLATTER 55

Sauteed Calamari, shrimp, mahi, lobster tail, onions, jasmine rice, broccolini, clarified butter, chimichuri.

WHOLE RED SNAPPER [MARKET PRICE]

Citrus herb slaw, charred lemon, island creole
Grilled | Fried

OSCAR'S SHRIMP 35

Coconut curry, sweet plantain, broccolini, jasmine rice, cilantro, fried leeks.

FISH MARKET

SERVED WITH CARIBBEAN POLENTA, BROCCOLINI
AND FRIED LEEK GARNISH.

BLACK GROUPE 38

Sweet, light, moist & flaky.

MAHI-MAHI 35

Low-fat, mild flavored & firm.

RED SNAPPER 39

Delicate white fish, moist & firm.

LOBSTER TAIL

Wild-caught Caribbean lobster
8 oz 65 | 10 oz 80

CARIBBEAN SHRIMP SKEWER 35

Grilled shrimp, onion, pepper, chimichuri

Enhance your selection
with one of our creative sauces.

CREATIVE SAUCES

CREAMY GARLIC / MANGO SALSA / COCONUT CURRY
LEMON BUTTER / ISLAND CREOLE

* EXTRA: \$3 EACH

FROM LAND

SERVED WITH BUTTERY GARLIC MASHED POTATO, BROCCOLINI &
FRIED ONION GARNISH.

ANN'S GRILLED CHICKEN 28

Bone-in chicken breast, garlic herb butter, jerk rub.

FILLET MIGNON 47

10oz | Red wine reduction

SKIRT STEAK 59

12oz | Chimichurri

-We do not guarantee steaks ordered 'medium well' or above.

ENJOY IT SURF & TURF

Add one of the following to your entrée –

SHRIMP 13 LOBSTER TAIL 25

HANDHELDS

SERVED WITH FRENCH FRIES. ADD TRUFFLE PARM - 3.00
SUBSTITUTE POLENTA, SALAD OR BROCCOLINI - 2.50

CHICKEN BLT 19

Grilled chicken breast, crisp bacon, lettuce, tomato, chimichurri, toasted ciabatta bun.

FISH SANDWICH 18

Grouper fillet, toasted ciabatta bun, house-made tartar. Best on the island!
Grilled | Panko Crusted

BAJA TACOS

Beer battered, pineapple pico, chipotle, avocado crema, cotija cheese, cabbage, cilantro.
FISH 18 | SHRIMP 21

PELICAN BURGER 22

Beef patty, grilled ham, melted cheese, crispy bacon, fried egg, lettuce, tomato, onions, pickles.

DESSERTS

COCONUT FLAN 12
KEY LIME PIE 12

BROWNIE 16
RUM RUNNER CAKE 13

MAKE IT
"A LA MODE" 3

BEVERAGE MENU

FROZEN DELIGHTS

DAIQUIRIS 12

Delightful tropical mixes of your favorite flavors blend with caribbean dark rum.

FLAVORS:

Pina Colada, Strawberry, Peach, Mango, Passion Fruit

ROSA SANGRIA 14

Wild Berries, rose bitter syrup & red wine.

PEACHY BELLINI 13

Peach & mango puree, Passao liquor & bubbly prosecco.

MOCKTAILS

PEACH ICED TEA 7

Shaken unsweetened fresh brew iced tea & peach puree.

RASPBERRY LIMEADE 8

Refreshing, fruity and cool.

CUCUMBER SMASH 8

Muddled Cucumber, fresh lime, lemongrass syrup & apple juice.

BEER

AMSTEL BRIGHT	7	CORONITA	6
BALASHI	6	HEINEKEN	7
CHILL	6	BUD LIGHT	6

ENJOY A CHELADA! 3 | Tall glass, lime & tajin.

CRAFT COCKTAILS

CASA SOLARA 19

Bourbon, passion fruit, basil syrup, lime, peychaud's bitters.

CITRUS SPRITZ 17

Prosecco, aperol, sparkling, orange, passion fruit.

RELAXER 14

Gin, watermelon, frose syrup, fresh lime.

FLOR DEL MAR 16

Gin, lime juice, hibiscus syrup, elderflower, grapefruit.

CHARRED PINEAPPLE MOJITO 14

Rum, grilled pineapple, mint, lime, sugar, soda.

MANGO ANCHO 18

Tequila reposado, ancho liquor, jalapeno, mango, lime and Tajin.

PEAR MULE 16

Pear vodka, ginger syrup, lime, ginger beer & mint.

CARNIVAL15

Vodka, aperol, pineapple, lime, passion mint honey.

TIKI COCKTAILS

PAIN KILLER 16

Dark rum, white rum, orange juice, coconut milk, orgeat & shaved nutmeg.

TORTUGA 17

Aged rum, banana liquor, pineapple juice, lime juice, and guava.

COCONUTS 21

Vodka, coconut water, guava, lime, pineapple juice and roasted coconut flakes.

MAI TAI 15

Our take on the traditional Mai Tai recipe with local rum, dark rum, falernum, bitters, lime, orange & pineapple juice.



BOOK YOUR TOURS
AND ACTIVITIES HERE!

10% DISCOUNT
SEE RECEIPT FOR PROMO CODE.

DAILY HAPPY HOUR

4PM - 6PM | 7.00 ONLY AT THE BAR
& HIGH TOP TABLES

House wine
plus:

Gin Beefeater
Rum Flor De Cana & Captain Morgan
Whiskey Dewar's WL & JW Red Label
Tequila Jose Cuervo
Vodka Absolut & Smirnoff
Cocktails Mojito, Classic Margarita & Relaxer

We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!

OUR PRICES ARE IN USD AND INCLUDE LOCAL TAX. GRATUITY IS HIGHLY APPRECIATED.