



Born of the Sea. Crafted by Fire.

DINNER MENU | 5PM-10PM

Suspended above the turquoise waters of Aruba, Pelican Nest honors the purity of the sea and the depth of real flame. Our cuisine embraces restraint, intention, and island elegance. Each dish is shaped by clean flavors, thoughtful technique, and the warmth of our charcoal grill.

Cocktails

Crafted with intention. Clean flavors, fresh botanicals, and modern technique. Each cocktail is bright, refreshing, and designed to elevate our charcoal grilled seafood.

CLASSICS

Brisa 21

Inspired by: Paloma

Citrusy | Spicy | Effervescent

Mezcal, chipotle liquor, grapefruit cordial, lime, citrus seltzer, sal de guzano.

Aria 18

Inspired by: Aruba Ariba

Tropical | Floral | Vibrant

Rum blanco, banana liquor, rosemary oleo, lime, elderflower, hibiscus.

Brûlée 18

Inspired by: Irish Coffee

Creamy | Indulgent | Smooth

Vanilla vodka, Frangelico liquor, biscoff honey, hazelnut cream, espresso.

Trupial 22

Inspired by: Jungle Bird

Herbal | Bright | Island Style

Pineapple rum, basil citrus cordial, luxardo bitter, lime, pineapple spice water.

Satori 16

Inspired by: Sidecar

Balanced | Zesty | Aromatic

Tequila silver, sakura syrup, lime, sake, white tea, sesame oil.

Nube 18

Inspired by: Piña Colada

Frozen | Creamy | Tropical

Colada blend with coconut rum, maraschino liquor, overproof rum, and mint.

ORIGIN SERIES

Isla 16

Refreshing | Crisp | Tropical

Rum blanco, apfelkorn, pineapple, lime, grapefruit cordial, floral perfume.

Soma 22

Smoky | Botanical | Smooth

Tequila silver, mezcal, elderflower liquor, lime, mint agave, beet gel.

Flor 18

Floral | Citrusy | Light

Gin, lime, rose pepper syrup, elderflower liquor, grapefruit, rose perfume.

Carnival 22

Fruity | Playful | Aperitivo

Vodka, Aperol, pineapple, lime, passionfruit, basil cordial.

Palma 17

Herbal | Clean | Bright

Tequila, lime, rosemary agave, grapefruit bitters, aloe.

Soluna 17

Bourbon | Complex | Fresh

Bourbon, Passoa, basil syrup, lime, Peychaud's bitters, soda.

TIKI EXPERIENCE

Coco Del Sur 20

Creamy | Exotic | Smooth

Pisco acholado, licor 43, orange, coconut milk, cinnamon honey, old fashioned bitters.

Solara 22

Smoky | Tropical | Bright

Mezcal, Suze liquor, coconut rum, pineapple, lime, angostura bitters.

Aura 22

Citrusy | Vibrant |

Refreshing

Mezcal, pineapple rum, guava, pineapple, lime, tiki bitters.

Divi Divi 21

Spiced | Tropical | Warm

Bourbon, banana liquor, pineapple, lime, cinnamon honey, angostura bitters.

Orouba 23

Rich | Bold | Tropical

Dark rum, herbal liquor, pineapple, lime, grapefruit cordial.

Stella Marina 22

Smooth | Creamy | Fruity

Spiced rum, strawberry liquor, lime, agave syrup, orange, coconut milk, old fashioned bitters.

BEER

Amstel Bright 8

Heineken 8

Coronita 7

Chill 7

Balashi 7

Bud Light 7

LOW & ZERO PROOF

Aloe Cooler 13

Gin, elderflower, lime, cucumber, aloe.

Rosea 15

Rosé wine, coconut rum, lime, mint agave, pineapple soda.

Sea Salt 16

Coconut rum, maraschino liquor, lime, salt solution, pineapple spice water.

Dulce Bella 11

Zero proof - Coconut water, basil syrup, lime, salt solution & hibiscus foam.

RAW BAR

Ceviche 21

Fresh catch in leche de tigre with aji amarillo, sweet potato, cancha, and crisp plantain.

Tuna Tataki 22

Sesame seared rare with avocado, tomato, cucumber carrot salad, ponzu, and spicy mayo.

Oysters 42

Half dozen oysters with mignonette, cocktail sauce, hot sauce, and lemon.

Snapper Crudo 24

Miso yuzu, sea salt, black garlic aioli, pomegranate, and tobiko.

Shrimp Cocktail 22

Chilled shrimp with cocktail sauce and lemon.

Seafood Tower 130

Oysters, shrimp cocktail, tuna tartare, ceviche, snapper crudo, sauces, and lemon

FOR THE TABLE

Scallops 29

Corn purée, charred kernels, parma crisp, and tomato jam.

Crab Cake 28

Colossal lump crab with fennel salad, watermelon radish, and lemon aioli.

Coconut Shrimp 22

Crisp coconut shrimp with mango salsa and sweet chili.

Carpaccio 26

Truffle oil, arugula, parmesan, citrus vinaigrette, pine nuts and caper aioli.

Kanti' Lama 18

Local fish broth with fresh catch, yerby hole herb, pica di papaya, micro cilantro, fried polenta, and lemon.

Charred Octopus 26

Charcoal grilled octopus with celery root purée, citrus glaze, chorizo, and chili oil.

Flora Salad 18

Greens with watermelon radish, orange, crispy onion, almond, candied bacon, Greek Goddess cream, and champagne vinaigrette.

Caesar 15

Romaine hearts with parmesan, house-made croutons, and anchovy dressing.

Alli Prawns 28

Old Bay, creamy garlic, and chili butter.

FROM THE FIRE

FISH MARKET

Black Grouper 42

Lemon brown butter.

Snapper 42

Island Creole.

Mahi Mahi 38

Creamy garlic.

Lobster Tail 80

10 oz | Garlic Butter

Red Snapper MP

Whole fish, cilantro salad, lemon & sauce.

MEATS

Filet Mignon 55

8oz | Garlic confit and red wine reduction.

Skirt Steak 62

10oz | Chimichurri and microgreens.

Ribeye 85

14oz | Bone marrow and maître butter.

Half Chicken 35

Charcoal roasted with bok choy and au jus.

Surf & Turf Additions

Shrimp 19 | Lobster 35

SAUCES

Creamy Garlic

Mango Salsa

Lemon Butter

Coconut Curry

Island Creole

Additional 3.50

SIDES

Truffle Parm Fries 12

Coconut Rice 10

Garlic Broccolini 14

Mashed Potato 12

Caribbean Polenta 10

Mushroom Risotto 13

Bok Choy 11

Chef's Signatures

Martin's Reserve 63

Lobster, fresh catch, calamari, and shrimp with mashed potato, grilled lemon, and bisque emulsion.

Oscar Royal 55

Shrimp, grouper, lobster, saffron risotto, garlic cream, lemon and fried leeks.

DESSERTS

Coconut Flan 12

Key Lime Pie 12

Brownie 16

Rum Runner Cake 13

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

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 Appetit!