



Born of the Sea. Crafted by Fire.

LUNCH MENU | 11AM-5PM

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.

Fresh 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

Crab Cake 28

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

Carpaccio 26

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

Coastal Wings 18

Pineapple barbeque glaze with crispy onions and garlic aioli.

Coconut Shrimp 22

Crisp coconut shrimp with mango salsa and sweet chili.

Charred Octopus 26

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

Fritto Misto 24

Crisp calamari, shrimp, and grouper with lemon, tartar, and arrabiata.

GREENS & BOWLS

Caesar 15

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

Flora Salad 18

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

Tierra Fresca 17

Charred corn, crispy chickpeas, avocado, roasted tomatoes, cotija cheese, tortilla crisp, and creole vinaigrette.

Mother Earth Bowl 18

Jasmine rice with avocado, corn, black beans, pickled cucumber, cherry tomatoes, mango, sweet chili, & ponzu.

Additions

Chicken 9 | Mahi Mahi 12 | Shrimp 15 | Crispy Tofu 8

FROM THE FIRE

Our charcoal grill gives seafood its signature depth.

Lemon Butter Snapper 42

Deboned whole snapper with lemon brown butter and micro cilantro salad.

Coconut Curry Shrimp 35

Charcoal grilled shrimp with coconut rice, pickled onion, plantain chips, and cilantro salad.

Skirt Steak “Beach Cut” 38

7oz | Parmesan truffle fries, champagne greens, chimichurri, and crispy onions.

Roasted Half Chicken 35

Charcoal roasted with bok choy & au jus.

Fresh Catch “Lunch Cut” 33

7oz | Daily catch with Caribbean polenta, broccolini, fried leeks, and grilled lemon.

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

Creamy Polenta 10

BEACH FAVORITES

Served with fries. Add truffle parmesan - 3.00

Substitute salad - 3.50

Island Burger 28

Pepper jack cheese, bacon jam, caramelized onions, truffle aioli, lettuce, and tomato.

Fish Sandwich 21

Grilled or panko crusted grouper on toasted ciabatta with house tartar.

Chicken BLT 23

Grilled chicken breast with chimichurri, bacon, lettuce, and tomato on ciabatta.

Baja Tacos

Beer battered with pineapple pico, chipotle cream, avocado crema, cotija, cabbage, cilantro.

Fish 21 | Shrimp 23

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!