

Crab Cake Grilled Corn, Chives, Peppers, Chipotle Aioli 16
Ahi Tuna and Fennel French Espelette, Crispy Fennel Slaw, Homemade Pita Chips 15
Shrimp Cocktail 1 lb Chilled Poached Shrimp, Homemade Cocktail Sauce 15
Corvina Ceviche Sweet Potatoes, Choclo, Lime Juice, Onion, Aji Amarillo, Cilantro 14
Coconut and Shrimp Bisque Coconut Cream, Roasted Corn, and Grilled Peppers 15

Deco Maki Pink Sticky Rice, Tempura Shrimp, Mango, Cream Cheese, Red Onion and Eel Sauce 14
Nikkei Swordfish, Avocado, Tomato, Crispy Wontons, Ginger Soy Mayo 15
Spider Roll Crispy Soft Shell Crab, Avocado, Cucumber, Asian Pear, Soy Paper 15
Salmon Roll Ginger Cilantro Relish, Sliced Fresno Peppers, Avocado, Cucumber, Greens 14

3 Tiered Seafood Tower Oysters, Shrimp, Lobster, Snow Crab Claws, Sushi Roll, Sashimi & Ceviche 175
Fried Calamari Citrus “Buffalo” Sauce 15
Seabass and Salmon Buñuelos Saffron Aioli 13
Mediterranean Mussels Sweet and Spicy Coconut Cream 14
Short Rib Empanadas Roasted Jalapeño & Sweet Corn Emulsion, Tomato-Vanilla Jam 13

Spicy Tuna Roll Scallions, Spicy Mayo, Sriracha 13
The Pelican Mixed Greens, Cucumber, Teardrop Tomatoes, Fried Plantain, Red Wine Vinaigrette Full 11 Half 6
Caesar Salad Romaine Hearts, Croutons, Shaved Parmesan, Citrus Caesar Dressing Full 13 Half 7

FROM THE GRILL <i>USDA Certified Angus Beef</i>
Niman Ranch Bone -In 16oz Pork Chop 32
8oz Filet Mignon 42
12oz New York Strip 40
16oz Bone In Rib Eye 44
Sauces Au Poivre Béarnaise Red Wine Demi-Glace

Ask your Server for the selection of Gluten-Free items on our Menu!
The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked

Raw Bar Daily Oyster Selection MP Raw Bar Oysters 3 <i>Blue Point East Coast, Kumamoto West Coast, Malpeque East Coast</i> Alaskan Snow Crab Claws 3 King Crab 22 Lobster Tail 30 <i>Mignonette, Cocktail & Mustard Sauces</i>
All American Charcuterie and Cheese Plate 16 Prosciutto–Berkshire, Iowa Sopressata–San Francisco, California Jasper Hills Brie–Greensboro, Virginia Mature Cheddar–Waterbury, Vermont Blood Orange Marmalade, Cornichons, Quince Paste
Endive and Tomato Pesto Sundried Tomato Pesto, Diced Cucumbers, Feta Cheese, Balsamic Glaze 14
Smoked Tomato Mixed Greens, Avocado, Blue Cheese, Teardrop Tomatoes, Smoked Tomato Vinaigrette 13
Buffalo Mozzarella and Tomato Salad Parsley and Pine Nut Basil Pesto, Olive Relish 15

SIDES <i>A la Carte 6</i>
Grilled Jumbo Asparagus Rusty Fries
Mashed Potatoes (choice of Garlic, Goat Cheese, or Plain)
Mushrooms and Onions
Smoked Sweet Plantain Mash

LUNCH ITEMS
SANDWICHES <i>Served with your choice of Herb Fries, Sweet Potato Fries, or Side Salad</i>
Short Rib Ciabatta Bread, BBQ Pulled Short Rib, Provolone Cheese, Capicola 16
Salmon BLT Ciabatta Bread, Grilled Salmon, Bacon, Lettuce, Tomato, Caper-Lime Remoulade 16
Seared Tuna Ciabatta Bread, Shredded Lettuce, Garlic Aioli, Pine Nuts, Tomato and Olive Relish 18
Grilled Cheese Brioche Bread, Smoked Gouda, Cheddar Cheese, Tomato, Avocado 13
Tomato Mozzarella Foccacia Bread, Kalamata Olive Aioli, Basil Pesto 13
WRAPS <i>Served with your choice of Herb Fries, Sweet Potato Fries, or Side Salad</i>
Lobster Salad Whole Wheat Wrap, Lobster, Cucumber, Tomato, Mesclun Greens, Mint, Basil, Mustard, Mayo & Avocado 18
Churrasco Sundried Tomato Wrap, Smoked Tomato Vinaigrette, Mixed Greens, Avocado, Tomato 16
Almond Chicken Salad Spinach Wrap, Raisins, Toasted Almonds, Garlic Aioli, Spinach, Oven Roasted Tomatoes 15
ENTRÉES
Crispy Whole Local Snapper Creamy Coconut Orzo, Arugula and Corn Salad, Roasted Jalapeño Lime Dressing 34
Atlantic Salmon Pan Seared Salmon, Creamy Mashed Potato, Garlic Caper Butter Sauce 29
Organic Chicken Half Chicken, Garlic Mash Potatoes, Sherry Vinegar Reduction 27
Steak ‘n’ Frites Herb Fries, Arugula Salad 24
Spaghetti Pomodoro Fresh Tomato-Basil Sauce, Garlic, Shaved Parmesan 17
Biscayne Burger Brioche Bun, Choice of Cheeses, Lettuce, Tomato, Onion, Pickles 15
Grilled Swordfish Lemon Scented Farro, Passion Fruit Beurre Blanc 30
Oven Roasted Patagonian Toothfish Smoked Sweet Plantain Mash, Grilled Anaheim Pepper, Mango-Papaya Salsa 36