**Ceviche 9**
Peruvian ceviche is made combining the freshest catch with a “leche de tigre” citrus-based marinade of lime, red onions, peppers & cilantro.

**Crab Cake 13.75**
Lumpy homemade crab patty served with arugula and fresh aioli.

**Coconut Shrimp 16**
A tropical combination of tender shrimp, sweet coconut flakes and fresh mango salsa.

**Almond Fish Fingers 10.75**
Fresh cuts of grouper, toasted almonds & homemade tartar sauce.

**Calamari Rings 10**
Battered in our special herb flour & fried until crispy.

**Wings 9.5**
Seasoned wings accompanied by a delicious sweet chili sauce.

**Tuna Tataki 15**
Fresh Ahi lightly sesame-seared rare & served with ponzu sauce.

**Chef’s Soup 8.5**
Our homemade soup made of the freshest ingredients available on the market. Ask your waiter for today’s special.

**Pelican Platter 32**
A variety of almond fish fingers, chicken wings, lightly Battered Grouper chunks and calamari rings. Served with our seasoned fries and a variety of sauces.

**Santa Fe 11**
Fresh corn, black beans, cheese, tortilla strips, tomato and mixed greens with a Spicy Creole Vinaigrette.

**Classic Caesar 9**
Fresh Romaine lettuce dressed in homemade Caesar topped with croutons and grated Parmesan cheese.

**Angler’s Salad 12**
Mixed greens, pineapple, tomato, cucumber, red peppers, onions, crispy wontons and almonds tossed with a citrus Vinaigrette.

**Add One of the Following Topping to Your Entrée Salad:**
- Grilled Shrimp 7
- Grilled Mahi 6
- Grilled Chicken 5

**Handhelds**
All Handhelds are served with seasoned fries.

**Pelican’s Burger 14.99**
For the biggest appetites! Stacked up with a 6oz beef patty, grilled ham, melted cheese, crispy bacon fried egg and our complete set of lettuce, tomato, onions an pickles.

**Chicken BLT 11**
You can never go wrong with a juicy grilled chicken breast, crispy bacon, lettuce & tomato on a warm ciabatta bun.

**Fish Sandwich 12**
Fresh grouper fillet on a toasted ciabatta bun served with our homemade tartar sauce. Best fish sandwich on the island!

**Baja Tacos**
Crispy slaw, Chipotle cream & cilantro.

**From Land**

- **Ann’s Grilled Chicken 19**
  Tender grilled chicken breast. Simple & exquisite!

- **Fillet Mignon 30**
  10oz tenderloin grilled and coated with our signature Chimichurri sauce.

- **Skirt Steak 24**
  “Melts in your mouth” skirt steak topped with grilled onions and our signature Chimichurri sauce.

- **Mermaid Cove 40**
  A delectable combination of grilled grouper, sweet lobster tail & tender shrimp in a creamy cilantro garlic sauce.

- **Martin’s Platter 42**
  This amazing plate was created by the owner himself and has the perfect combination of calamari, shrimp, Mahi and lobster tail. Grilled together with diced onions and Chimichurri.

- **Whole Red Snapper (Market Price)**
  An island classic enjoyed by many topped with our tropical Mango Salsa.

- **Oscar’s Shrimp 29**
  Grilled jumbo shrimp tossed in a delectable Caribbean Curry sauce with island rice, plantain & funchi fries.

**Desserts**

- **Key Lime Pie** 7
- **Coconut Flan** 6.5

**Prices are in U.S. Dollars. A 15% Service Charge will be added to your check.**
GRILLED FISH
WITH CHOICE OF TWO SIGNATURE SIDES.

GROUPER 24.5
Sweet, light, moist & flaky

RED SNAPPER 29.99
Delicate white fish, moist & firm

CARIBBEAN SHRIMP 28
Grilled shrimp skewer with fresh cuts of green peppers and onions.

* ALL ARE LIGHTLY SEASONED AND SERVED WITH A FRESH-GRILLED LEMON OR ENHANCE YOUR SELECTION WITH ONE OF OUR CREATIVE SAUCES:

- Cilantro Garlic Cream
- Mango Salsa
- Lemon Herb Butter
- Coconut Curry
- Island Creole

SIGNATURE SIDES
A LA CARTE 4.5

Seasoned Fries | Caribbean Rice | Funchi Fries | Sweet Plantain
Sautéed Vegetables

FROZEN DELIGHTS

DAIQUIRIS 7.25
Delightful tropical mixes of your favorite flavors blend with Caribbean white rum.

FLAVORS:
- Piña Colada
- Strawberry
- Peach
- Mango
- Banana
- Passion Fruit & Guava

TROPICOLADA 7.50
A magical elixir made of island rum, colada, banana & mango.

FROZEN SANGRIA 8
Wild berries rose bitter syrup & red wine.

MOCKTAILS

PEACH ICED TEA 4
Shaken unsweetened fresh brew iced tea & peach puree.

ELECTRIC LIMEADE 3.75
Fresh lime juice, grenadine & cherries

CUCUMBER SMASH 5
Cucumber puree, fresh lime, homemade lemongrass syrup & apple juice.

COCKTAILS

PICO SOUR 11
Pisco, fresh lime juice, simple syrup, egg white & bitters

PAIN KILLER 8
Dark rum, light rum, orange juice, coconut milk, shaved rumneh & orgeat.

RELAXER 7.5
Gin, Watermelon, Frose syrup & fresh lime juice.

MAI TAI 7.5
Our take on the traditional Mai Tai recipe with local rum, dark rum, Orgeat, lime juice, orange juice, pineapple juice & bitters.

HIBISCUS 12
Mezcal, tequila, hibiscus syrup, passion fruit puree, elderflower & fresh lime juice.

TORTUGA 9
Aged rum, banana liqueur, pineapple juice, lime juice & guava puree.

ISLA MULE 11
Vodka, ginger syrup, lime, ginger beer & fresh mint.

MARGARITA 8

MAJA 9
Aged Rum, fresh lime, mango puree, homemade jalapeno syrup & soda.

MOJITO 7.5
Island Rum, lime juice, simple syrup, mint, soda & sugarcane.

PELICAN SURPRISE 7.25
Coconut rum, melon liqueur, fresh lime juice, pineapple & orange juice.

MEGA COCKTAIL

SUMMER LOVE [FROZEN]
Tequila, triple sec, vodka, passion fruit, mango & beer.

BEERS

AMSTEL BRIGHT 6.25
BALASHI 4.25
CHILL 4.50
BUD LIGHT 6.40
HEINEKEN 5
MAGIC MANGO 4
BLUE MOON 7.5
CORONA 6.40

House Spirits & Wine plus:
- Gin: Beefeater
- Rum: Bacardi & Captain Morgan
- Whiskey: Dewar’s WL & JW Red Label
- Tequila: José Cuervo
- Vodka: Absolut & Smirnoff
- Cocktails: Mai Tai, Mojito, Pelican Surprise & Relaxer

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