

## Apps & Snacks

<b>Thai Calamari</b> .....	14
<i>Lightly breaded squid and scallions served with a Thai sweet chili sauce</i>	
<b>Spinach &amp; Artichoke Dip</b> .....	11
<i>Served warm with pita points</i>	
<b>Coconut Shrimp</b> .....	12
<i>Served with an orange ginger dipping sauce</i>	
<b>NEW Jumbo Stuffed Shrimp</b> .....	15
<i>4 large shrimp stuffed with crab meat stuffing and served with our key lime butter</i>	
<b>Onion Rings</b> .....	6
<i>Thick sweet onions, battered and fried with a cajun remoulade for dipping</i>	
<b>Shrimp Cocktail</b> .....	15
<i>Jumbo shrimp served cold with cocktail sauce</i>	
<b>Chicken Wings</b> .....	12
<i>Served with blue cheese dressing, carrots and celery</i>	
<b>NEW Lobster Mozzarella Flatbread</b> .....	19
<i>Fresh mozzarella cheese, tomatoes, and basil drizzled with a spicy habañero sauce</i>	
<b>Pesto Chicken Flatbread</b> .....	11
<i>Roasted red peppers, fresh spinach, grape tomatoes with fresh mozzarella and basil pesto</i>	
<b>Portobello Flatbread</b> .....	12
<i>Fresh Portobello mushrooms with mozzarella cheese, roasted red peppers, sun-dried tomato pesto and spritzed with white truffle oil</i>	
<b>Lobster Quesadilla</b> .....	18
<i>Lobster meat with cheese, tomato, jalapeno and grilled scallions between corn and flour blended tortillas garnished with mango pineapple salsa</i>	
<b>NEW Mini Crab Cakes</b> .....	12
<i>Three 2 oz crab cakes served with mango pineapple salsa and key lime butter</i>	
<b>Ginger Sesame Chicken Satay</b> .....	10
<i>Chicken skewers grilled and served with teriyaki sauce</i>	

## Salads

<b>Sandpiper</b> .....	9
<i>Mixed greens, fresh berries, tomatoes, radish, carrots and toasted almonds with our house made key lime vinaigrette. Petite version 6</i>	
<b>Strawberry Grain</b> .....	12
<i>Chopped romaine and baby kale topped with sliced strawberries, quinoa, goat cheese and toasted almonds, served with fresh lemon vinaigrette. Petite version 7</i>	
<b>Baby Kale and Romaine Caesar</b> .....	10
<i>Parmesan cheese, grape tomatoes, house made croutons and garbanzo beans. Petite version 6.</i>	
<b>NEW Roasted Beet &amp; Apple</b> .....	10
<i>Brown sugar and almond crusted goat cheese on a bed of fresh spinach with dried cranberries and the house specialty key lime vinaigrette</i>	

**For an addition to your salad, choose from one of the following proteins**

*All Natural Chicken 5, Salmon\* 8, Jumbo Shrimp 8, Mahi Mahi 7*

# Bar Menu

## Pelican Bay Favorites

Some of our favorites from the years. Each menu item is served with your choice of French fries, fresh fruit, potato chips or coleslaw unless noted with a ^ symbol.

<b>Mahi Sandwich</b> .....	14
<i>Grilled or blackened, with tartar sauce, brioche bun, lettuce, tomato and red onion</i>	
<b>Beer Battered Fish &amp; Chips</b> .....	20
<i>Fried Haddock with french fries, coleslaw, tartar sauce and fresh lemon</i>	
<i>Looking for a smaller portion? Try the Petite Fish &amp; Chips 12</i>	
<b>North Beach Cheeseburger*</b> .....	14
<i>American, Swiss, or cheddar on a brioche bun with lettuce, tomato, and red onion</i>	
<b>Chicken Tenders</b> .....	9
<i>Three tenders served with BBQ sauce</i>	
<b>Grilled Salmon*</b> .....	14
<i>Served grilled or blackened</i>	
<i>Make it a sandwich with a toasted bun and lettuce, tomato and red onion for \$1</i>	
<b>Chicken Quesadilla<sup>^</sup></b> .....	13
<i>Mildly seasoned chicken, fresh cilantro, scallion, tomato, and cheddar jack cheese served with sour cream and salsa fresca</i>	
<b>Cheeseburger or Hamburger</b> .....	8.5
<i>4 oz beef patty with or without American Cheese, served with lettuce, tomato, and red onion</i>	
<b>All Natural Grilled Chicken Breast</b> .....	8.5
<i>Served grilled or blackened</i>	
<i>Make it a sandwich with a toasted bun and lettuce, tomato, and red onion for \$1</i>	
<b>Shrimp Scampi<sup>^</sup></b> .....	28
<i>Sautéed jumbo shrimp with garlic, parsley, butter and white wine served over linguine pasta and garnished with garlic toast</i>	

During dinner service, our kitchen will gladly split your entrée on two plates and enhance your sides for an additional charge of \$5.

## Cocktails

<b>Coconut Crush</b> .....	8
<i>Parrot Bay coconut rum, Sprite and muddled citrus and cherries</i>	
<b>Bikini</b> .....	8
<i>Smirnoff vodka, pink lemonade and splash of cranberry</i>	
<b>St. Germain Limeade</b> .....	9
<i>St. Germain herbal liqueur, vodka, lemonade and muddled limes</i>	
<b>Paradise Punch</b> .....	9
<i>Light rum, orange &amp; pineapple juices, with a splash of dark rum and grenadine</i>	

## Featured Wines

<b>Chardonnay, DeLoach Heritage Reserve</b> .....	7.5/28
<i>Nicely integrated citrus and honey notes with tropical flavors of pineapple, papaya and mango</i>	
<b>Pinot Noir, DeLoach Heritage Reserve</b> .....	8.5/32
<i>Well balanced with flavors of Queen Ann cherry and cranberry with a touch of spice</i>	
<b>Sauvignon Blanc, Raymond R Collection</b> .....	7.5/28
<i>Pineapple, lychee and green apple flavors with crisp acidity with a smooth mineral finish</i>	
<b>Cabernet Sauvignon, Raymond R Collection</b> .....	8.5/32
<i>Flavors of bright berries and plums, and soft round tannins</i>	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.