

Appetizers

Smoked Sausage Dip - House made with chorizo sausage and black beans served 7
warm with crispy tortillas

Scallops Gratinee - Pan fried sea scallops with caramelized shallots and Madeira 16
cream topped with herb seasoned bread crumbs and parmesan cheese

Mussel Steam - Steamed in white wine and fresh lemon with a basil pesto butter 14
sauce and toast points

Mahi Tacos - Blackened Mahi with charred pineapple slaw and shredded pepper 14
jack cheese drizzled with avocado cream on blended corn and flour tortillas

Onion Rings - Thick sweet onions, battered and fried with a cajun remoulade for 6
dipping

Salads



Cranberry Pear - Mixed greens with candied walnuts, mandarin oranges, black tea .. 14
steeped pear and cranberry stilton cheese. Served with a blackberry maple
dressing

Nuts & Berries - Mixed greens with fresh berries, dried cranberries, toasted nuts, 12
bleu cheese crumbles and a low fat raspberry vinaigrette

Caesar - Romaine lettuce, shaved parmesan, anchovies, Caesar dressing and crisp 10
croutons. Petite Caesar 6

NEW

Southwestern Cobb Salad - Chopped romaine lettuce topped with black beans, 10
diced bacon, tomatoes, hard boiled egg and pepper jack cheese with chipotle ranch
dressing

Garden - Bed of Romaine lettuce, fresh tomatoes, cucumbers, carrots, red onion, and 8
bleu cheese with balsamic vinaigrette. Petite Garden 5

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

Entrées

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

Meyer Lemon Grouper - Fresh seared black grouper topped with a charred 29
watermelon salsa garnished with a balsamic glaze, served with jasmine rice pilaf

Chicken Saltimbocca - Thinly pounded chicken breast with prosciutto ham and 25
fontina cheese topped with a sage butter, served alongside whipped potatoes and
vegetable medley



Chargrilled Ribeye* - 10 oz steak crusted with bleu cheese topped with crispy 32
shallots and a cabernet infused bordelaise served with whipped potatoes and
vegetable medley

Sea Scallops Carbonara - Pappardelle pasta tossed in a creamy carbonara sauce ... 33
with snow peas, Applewood smoked bacon and seared sea scallops

Roasted Pork Tenderloin* - Tender pork topped with a toasted almond and 22
cherry glaze, served with whipped potatoes and sautéed vegetables

Sandbar

Dinner

Pelican Bay Favorites

Some of our perennial favorites. Menu items come with your choice of French Fries, fresh fruit, coleslaw or potato chips unless otherwise noted.

Mahi Sandwich - Grilled or blackened, with tartar sauce, brioche bun, lettuce, 14
tomato and red onion

Grilled Salmon* - Served grilled or blackened 14
Make it a sandwich with a toasted bun and lettuce, tomato and red onion for \$1

NEW Lobster Roll - Knuckle and claw lobster meat tossed with sour cream, mayonnaise 19
and light spices on a grilled New England split-topped roll

Cheeseburger or Hamburger - 4 oz beef patty with or without American Cheese, .. 8.5
served with lettuce, tomato, and red onion

Beer Battered Fish & Chips - Fried Haddock with french fries, coleslaw, tartar 20
sauce and fresh lemon

Looking for a smaller portion? Try the Petite Fish & Chips 12

Chicken Tenders - Three tenders served with BBQ sauce 9

Sandwiches

Cutting carbs or looking to lessen your gluten intake? Ask your server for your favorite without the bun or on gluten free bread instead!

Bacon & Jack Chicken - Grilled chicken breast with Applewood smoked bacon, 13
lettuce, tomato, red onion and Colby jack cheese on a toasted bun with caramelized
onion aioli

Certified Angus Beef Burger* - Toasted brioche bun, lettuce, tomato, and red 14
onion with your choice of American, Swiss, or Cheddar cheeses
Add bacon for 1.00 or caramelized onions for .50

Featured Wines

Chardonnay, DeLoach Heritage Reserve - Nicely integrated citrus and 7.5/28
honey notes with tropical flavors of pineapple, papaya and mango

Pinot Noir, DeLoach Heritage Reserve - Well balanced with flavors of 8.5/32
Queen Ann cherry and cranberry with a touch of spice

Sauvignon Blanc, Raymond R Collection - Pineapple, lychee and green 7.5/28
apple flavors with crisp acidity with a smooth mineral finish

Cabernet Sauvignon, Raymond R Collection - Flavors of bright berries 8.5/32
and plums, and soft round tannins

Cocktails

Coconut Crush - Parrot Bay coconut rum, Sprite and muddled citrus and cherries 8

Paradise Punch - Light rum, orange & pineapple juices, with a splash of dark rum 9
and grenadine

Raspberry Twist - Vodka, raspberry liqueur, muddled limes with Sprite and 9.5
cranberry juice

Look through our Wine & Cocktail Books for our current beer, wine, and additional
cocktail lists.

*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.*