

Dinner Menu

Appetizers & Shareables

New England Clam Chowder	5/7
Thai Calamari - Lightly breaded squid and scallions served with a Thai sweet chili sauce	14
NEW Mini Crab Cakes - Three 2 oz crab cakes served with mango pineapple salsa and key lime butter	12
Shrimp Cocktail - Jumbo shrimp served cold with cocktail sauce	15
Spinach & Artichoke Dip - Served warm with pita points	11
NEW Jumbo Stuffed Shrimp - 4 large shrimp stuffed with crab meat stuffing and served with our key lime butter	15
Onion Rings - Thick sweet onions, battered and fried with a cajun remoulade for dipping	6
Pesto Chicken Flatbread - Roasted red peppers, fresh spinach, grape tomatoes with fresh mozzarella and basil pesto	11
NEW Lobster Mozzarella Flatbread - Fresh mozzarella cheese, tomatoes, and basil drizzled with a spicy haba ñ ero sauce	19
Portobello Flatbread - Fresh Portobello mushrooms with mozzarella cheese, roasted red peppers, sun-dried tomato pesto and spritized with white truffle oil	12
Lobster Quesadilla - Lobster meat with cheese, tomato, jalapeno and grilled scallions between corn and flour blended tortillas garnished with mango pineapple salsa	18
Ginger Sesame Chicken Satay - Chicken skewers grilled and served with teriyaki sauce	10

Salads

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

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 and Chef Specialties

NEW Chef Faustin's Whole Snapper - Pan fried and baked to perfection with a sweet and sour sauce served with jasmine rice and ... saut é ed vegetables	31
NEW Seafood Risotto - Shrimp, scallops, and delicate lobster meat with mushrooms, peas, tomato, and corn with parmesan cheese and a truffle basil cream sauce	28
NEW Lobster Tail - 9 oz cold water lobster tail served with drawn butter, baked sweet potato and seasonal vegetables	35
NEW Lobster & Shrimp Scampi - Saut é ed in extra virgin olive oil with asparagus, fresh tomato, garlic, butter and white wine, served on a bed of pappardelle pasta	32
Center Cut Tenderloin* - 6 oz high profile filet mignon grilled and placed in a pool of demi glace. Served with whipped potatoes and ... seasonal vegetables	34
Roasted Salmon* - Topped with a loose tapenade of black olives, capers, tomatoes and oregano oil, served with saut é ed spinach and vegetable risotto	26
Atlantic Cod - Topped with jumbo lump crab meat and a chive lemon butter sauce, served with a baked sweet potato and seasonal vegetable	30
Grilled Pork Chop* - Bone in chop ladled with an apricot mustard sauce, served with a baked sweet potato and saut é ed vegetables	24
Roasted Branzino - Presented whole with fresh thyme and lemon, served with a light natural broth, roasted potatoes and saut é ed seasonal vegetables	31

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

Dinner Menu

Pelican Bay Favorites

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

- Chicken Quesadilla[^]** - Mildly seasoned chicken, fresh cilantro, scallion, tomato, and cheddar jack cheese served with sour cream and salsa fresca 13
- Shrimp Scampi[^]** - Sautéed jumbo shrimp with garlic, parsley, butter and white wine served over linguine pasta and garnished with garlic toast .. 28
- Beer Battered Fish & Chips** - Fried Haddock with french fries, coleslaw, tartar sauce and fresh lemon 20
Looking for a smaller portion? Try the Petite Fish & Chips 12
- Grilled Salmon*** - Served grilled or blackened 14
- North Beach Cheeseburger*** - American, Swiss, or cheddar on a brioche bun with lettuce, tomato, and red onion 14
Add bacon for 1.00 or caramelized onions for .50
- Mahi Sandwich** - Grilled or blackened, with tartar sauce, brioche bun, lettuce, tomato and red onion 14
- All Natural Grilled Chicken Breast** - Served grilled or blackened 8.5

Featured Wines

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

Beverages

- Coffee/Tea** 2.75
- Soda Selections** - Coke, Diet Coke, Sprite, Sprite Zero, Minute Maid Lemonade Light, Pink Lemonade, Vitamin Water XXX, Ginger Ale 2.75
- Sparkling Water** 4.25

Cocktails

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

Take a look through our Wine and Cocktail Book for more selections and our current beer, wine and dessert offerings.