APPETIZERS

- Soup du Jour
- Hatteras Clam Chowder
- New England Mussels & Clams
- Baked Brie
- Calamari
- Crab Rangoon
- Stuffed Jalapeno Peppers
- Bangkol Shrimp
- Steamed Edamame Beans
- Pelican Wings
- Oysters Orville
- Spicy Fried Cajun Fish Bites
- Wood Fired Flat Bread
- Tuna Tataki
- Gulfstream Tuna Bites
- Key West Rock Shrimp and Crab Dip
- Basket of Onion Rings
- Hummus - "A Mediterranean Classic"

SPECIALTY SALADS

Our Housemade dressings include Ranch, Zesty Italian, Balsamic Vinaigrette, Bleu Cheese, Sesame Ginger, Honey Mustard & Mediterranean.

- Caesar Salad
- Greek Salad
- The Pepeye
- Nuts & Berries
- Mediterranean Chop House Salad

Add to any Salad:
- Chicken Breast • Tuna Steak • Salmon Filet
- Grilled Shrimp Skewer(6) • Crab Cake • Fried Oysters
- Mrs. Gail's Chicken Salad

STEAMERS

- Shrimp
- Oysters (served steamed only)
- Clams (served steamed only)
- New England Mussels
- Snow Crab Leg
- Frogmore Clambake
- Fresh Vegetable Platter

LUNCH ENTREES

- Tsunami Tuna
- Vegetarian Pasta
- Baja Lime Rubbed Mahi
- "Mrs. Martha's" Fresh Tuna Salad
- "Mrs. Gail's" Chicken Salad
- "Dixie's Finest" Shrimp & Grits
- Fried Seafood Baskets
- Greek Spiced Seared Salmon
- New York Strip

SANDWICHES

Served with fries and a kosher dill slice.
- "Mrs. Martha's" Tuna Salad Sandwich
- Tuna Melt
- Fresh Tuna Steak Sandwich
- Caesar Wrap
- "Mrs. Gail's" Chicken Salad Sandwich
- Pelican's Housemade Crab Cake
- Fresh Seafood Po' Boy
- Pulled Pork BBQ Sandwich
- "BLT & Cheese" Wrap
- Veggie Pita
- Grilled Chicken Sandwich
- French Dip
- Kitty Hawk Beach Burger

DINNER ENTREES

- Pelican's Housemade Crab Cakes with Tuscan remoulade, garden rice and fresh steamed green bean medley
- Bacon Wrapped Sea Scallops
  - w/caramelized onion, thyme sauce & seasonal vegetables
- Southern Fried Flounder and Shrimp with garden rice and fresh steamed green bean medley
- Tuna Nagono - A House Specialty!
  - thinly sliced Cajun seasoned chilled ahi tuna served very rare with Napa cabbage slaw
- "Dixie's Finest" Shrimp & Grits
  - sautéed w/garlic, onions, tomatoes & Tabasco butter sauce
- Baked Shrimp and Crab
  - baked to perfection & topped w/e a beurre blanc sauce
- Wanchese Fishermans' Risotto
  - scallops, shrimp, lump crabmeat, bacon sautéed with tomatoes, sweet corn & baby spinach folded into creamy roasted garlic risotto topped w/crispy sweet potato nest

VEGETARIAN SELECTIONS

- Marinated Grilled Portabella Mushrooms
- over smoked Gouda mashed potatoes
- Vegetarian Pasta
  - w/fresh seasonal vegetables & tomato basil cream

WOOD-FIRED GOURMET PIZZAS

- Clamato sauce, lots of pepperoni, house cheeses, & oregano
- White Seafood
  - creamy béchamel sauce, shrimp, scallops, house cheese, scallions, oregano and a pinch of Old Bay
- Landlovers
  - tomato sauce, Andouille sausage, tender steak, bacon, pepperoni, house cheeses and oregano

- Pecan Crusted Mahi
  - mahi w/red wine, fig reduction & mashed sweet potatoes
- The Frogmore Clambake
  - plump mussels, clams, oysters, spicy shrimp, and Andouille sausage plus steamed corn on the cob and red potatoes

PORK, BEEF & CHICKEN

Slow Roasted Pork Shank
- with ancho raspberry reduction
- Classic Filet
  - with smoked Gouda mashed potatoes, fresh steamed green bean medley
- Classic Filet Oscar
  - topped with lump crabmeat
- Rack of Ribs
  - slow roasted baby back pork ribs, char-grilled in our own BBQ sauce
- Black and Bleu Strip Steak
  - blackened NY Strip crusted with Bleu Cheese and zesty fried onions
- Prime Rib
  - w/smoked Gouda mashers, fresh steamed green bean medley and au jus
- OXB Chicken and Ribs
  - topped with corn relish, mashed sweet potatoes and fried okra
- Chicken Marsala
  - grilled chicken breasts with mushroom marsala demi glace, smoked gouda mashed potatoes and fresh vegetable du jour
- Carolina Combo
  - eastern Carolina pulled pork barbecue and golden fried oysters

Specialty Cheeses include:
- Feta • Smoked Gouda, Red Onions, house cheeses, oregano, bell peppers, scallions
- Bar-B-Que Chicken
  - BBQ chicken sauce, kalamata olives, house cheese, oregano, scallions
- Primavera
  - balsamic vinaigrette, pepperoncini, red onions, house cheese, oregano, spinach, tomatoes
- Pelican Five Cheese
  - tomato sauce, house cheese blend, garlic and oregano
- Sizzleroni
  - the classic pepperoni with red onions, sweet peppers and jalapeno peppers (Some like it hot!)

CREATE YOUR OWN

- Toppings: tomato sauce, creamy béchamel, barbeque sauce, basil pesto sauce, or toasted garlic oil base with mozzarella and oregano.
- VEGGIES include: Roma Tomatoes • Baby Spinach, Pineapple • Jalapeno Peppers • Scallions • Pepporonici • White Mushrooms • Kalamata Olives • Sweet Peppers • Red Onions • Corn
- MEATS include: Bacon • Pepperoni • Tender Steak Andouille Sausage • Chicken
- SEAFOOD include: Shrimp • Scallops • Anchovies Crabmeat

- SPECIALTY CHEESES include: Feta • Smoked Gouda, Fontina/Gruyere • Cheddar

All Items and Prices are Subject to Change.