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

Specialty Salads
Housemade dressings include Ranch, Zesty Italian, Mediterranean, Balsamic Vinegar, Bleu Cheese, Sesame Ginger, Honey Mustard.
Cesar Salad • Greek Salad • The Popeye • House Salad
Nuts & Berries • Mediterranean Chop House Salad
Add to any Salad: Chicken Breast • Tuna Steak • Salmon Filet, Grilled (with aioli)
Shrimp Skewer • Fried Oysters • Mrs. Gail’s Chicken Salad

Steamedmers
Shrimp • Oysters (served steamed only)
Clams (served steamed only) • Snow Crab Legs
New England Mussels • Frogmore Clambake
Fresh Vegetable Platter

Lunch Entrees
Southwestern Tuna • “Mrs. Gail’s” Chicken Salad
Baja Lime Rubbed Mahi • Fried Seafood Baskets
Greek Spiced Seared Salmon • Vegetarian Pasta
“Dixie’s Finest” Shrimp & Grits
“Mrs. Martha’s” Fresh Tuna Salad

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 • French Dip
Pelican’s Housemade Crab Cake • Veggie Pita
Fresh Seafood Po’ Boy • Pulled Pork BBQ Sandwich
“BLT & Cheese” Wrap • grilled Chicken Sandwich
Kitty Hawk Burger

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

Sample Menu
All Items and Prices are Subject to Change.

Dinner Entrees
Pelican Seafood Specialties
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 Nagano - A House Specialty!
thirty-sliced Cajun seasoned seared chilledahi tuna served very rare with Napa cabbagelwayne
“Dixie’s Finest” Shrimp & Grits
sauted w/garlic, onions, tomatoes & Tabasco butter sauce
Baked Shrimp and Crab
bailed to perfection & topped w/a beurre blanc sauce
Wanchese Fisherman’s Risotto
scallops, shrimp, lump crabmeat, bacon sautéed with tomatoes, sweet corn & baby spinach folded into creamy roasted garlic risotto topped w/crapsy sweet potato nest
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 Blue 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 and Ribs
topped with corn relish, mashed sweet potatoes and fried okra
Chicken Marsala
glazed 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

Wood-Fired Gourmet Pizzas
Classic Pepperoni
tomato sauce, lots of pepperoni, house cheeses & oregano
White Seafood
creamy béchamel sauce, shrimp, scallops, house cheeses, scallions, oregano and a pinch of Old Bay
Landlovers
tomato sauce, Andouille sausage, tender steak, bacon, pepperoni, house cheeses and oregano
Margherita
basil pesto sauce, sliced roma tomatoes, house cheeses, scallions, and oregano
Chesapeake Bay
creamy béchamel sauce, lump crabmeat, sweet corn, crispy bacon, house cheeses and Old Bay
Florentine
creamy béchamel sauce, roma tomatoes, baby spinach, crispy bacon, house cheeses
Aloha
creamy béchamel sauce, pineapple tidbits, house cheeses, oregano, scallions (bacon or chicken)
Greek
herbed garlic oil, sliced roma tomatoes, red onions, feta cheese, kalamata olives, house cheeses, oregano, pepperoncinis and scallions
Bar-B-Que Chicken
housemade BBQ sauce, wood fired roasted chicken, smoked gouda, red onions, house cheeses, cilantro
Black Pelican
tomato sauce, shrimp, Andouille sausage, sweet peppers, scallions, house cheeses and oregano
Primavera
tomato sauce, mushroom, sweet peppers, onions, spinach, tomatoes, pine nuts & house cheeses
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 herbed garlic oil base with mozzarella and oregano.
VEGGIES: Roma Tomatoes • Baby Spinach • Pineapple • Jalapeno Peppers Scallions • Pepperoncinis • White Mushrooms • Kalamata Olives • Sweet Peppers • Red Onions • Corn
MEATS: Bacon • Pepperoni • Tender Steak • Andouille Sausage • Chicken
SEAFOOD: Shrimp • Scallops • Anchovies • Crabmeat
SPECIALTY CHEESES: Feta • Smoked Gouda • Fontina/Gruyere • Cheddar

Open Daily: 11:30 am - 10 pm
Late Night Menu until 11 pm
Serving Lunch & Dinner Year-Round
Full Service Cocktail Bar
For To-Go Orders, Call 252-261-5504

SEE OUR AD IN THE OUTER BANKS VISITORS GUIDE OR GO GUIDE FOR $2 OFF GOURMET PIZZAS COUPON!