



Starters & Baskets



Served with Choice of Side

GF Peel & Eat Shrimp \$15

Seasoned & Poached East Coast* Jumbo Shrimp served with Lemon & Cocktail Sauce

*when available

GF Chicken Tenders \$11

Crispy or Grilled Tenders served with Honey Mustard Dipping Sauce

toss 'em in your favorite wing sauce! +\$1

GF "Pelican" Wings Half Dozen \$8 Full Dozen \$14

Crispy or Grilled Jumbo Chicken Wings

Choice of: BBQ, Buffalo (medium), Extra Hot Buffalo (hot!), Habañero-Honey (really hot!), or Our Signature "Pelican Dust" Sweet & Spicy Dry Rub

GF Crispy Shrimp \$16

Hand Breaded Shrimp, Lemon, Cocktail Sauce, Caper-Dill Tartar Sauce

French Fry or Tots Basket \$5

Sweet Potato Waffle Fries or Add Cheese +\$1

GF Fish 'n' Chips \$14

Hand Breaded Alaskan Haddock, Lemon, Cocktail Sauce, Caper-Dill Tartar Sauce

Greens & Grains



Salad Dressings : Balsamic Vinaigrette, Honey Mustard, Toasted Sesame Vinaigrette, Caesar, Creamy Blue Cheese, Buttermilk Ranch

GF/V "The Nest" \$8/\$11

Baby Greens, Tomato, Cucumber, Cheddar, Croutons, Red Onion, Choice of Dressing

GF/V Caesar \$8/\$11

Hearts of Romaine, Asiago Croutons, Heirloom Cherry Tomatoes & Grated Romano anchovies available upon request

GF/V Greens & Grains \$8/\$11

Baby Greens & Arugula, 5 Grain/Veggie Blend, Avocado, Cucumber, Pepitas, Sprouts, Toasted Sesame Vinaigrette

Add it On!

Grilled Chicken or Crispy Chicken +\$5 Crispy or Grilled Shrimp +\$8 Grilled Mahi Mahi or *Rare Tuna +\$9

Sandwiches & More



Served with Choice of Side: Fries, Tots, Slaw or Fruit, add \$1 for Sweet Potato Waffle Fries

GF/V Fish Tacos (2) \$12

Grilled Mahi on Soft Flour Tortillas with Salsa, Shredded Lettuce, Key Lime Aioli

make it 3 tacos! +\$3

GF Mahi-Mahi Diablo \$14

Blackened Mahi, Pepper Jack Cheese, Mango-Peach Salsa, Shredded Lettuce, Tomato, Toasted Hawaiian Bun

*GF Angus Burger \$15

Grilled Angus Patty, Choice of Cheese, Shredded Lettuce, Onion & Tomato on Ashley Bakery Onion Bun with Fancy Sauce & Pickle Chips on the Side

*GF Island Tuna Wrap "Ya' Mon" \$15

Jerk Grilled Rare Tuna, Black Beans & Rice, Smashed Avocado, Baby Greens, Sprouts, Griddled Soft Tortilla Wrap

GF Cali Club Sub \$12

Sliced Turkey & Ham, Apple Smoked Bacon, Cheddar, Baby Greens, Tomato, Smashed Avocado, Chipotle Mayo, Toasted Ashley Bakery Sub Roll

also available as traditional club

GF Crispy Chicken Sandwich \$12

Southern Fried Chicken Breast, House Pickles, Toasted Hawaiian Bun, Spicy Mayo

also available as a simply grilled chicken breast sandwich

GF Chili Cheese Dog \$9

Jumbo All Beef Hebrew National Frank on Toasted Gourmet Bun with Chili & Cheddar

also available as a plain grilled hot dog

GF item is or can be prepared gluten free V item is or can be prepared vegetarian

*Contains ingredients that are raw or under-cooked.

Consuming raw or under-cooked meats, poultry, shellfish, or eggs may increase your risk for foodborne illness

Chef's Daily Specials & Desserts



DAILY SPECIALS!!!

Desserts

Key Lime Pie

Chocolate Chip
Cookie Ice Cream
Sandwich

Toasted Coconut/
Pineapple Ice cream

\$6

Dinner Entrées (available after 5pm)



All Entrées Served with our Vegetable of the Day



*GF **Grilled "Flat Iron" Steak \$23**

*Balsamic Marinated/Grilled 6oz Certified Angus Steak, Pimiento Cheese,
Crispy Smashed "Baby Baker" Potatoes*

make it a "Surf 'n' Turf" with Grilled or Crispy Shrimp +\$8

GF **Citrus BBQ Mahi Mahi \$21**

*Grilled Mahi, Citrus "Q", Pepita Black Beans & Rice, Fire Roasted Corn Guacamole
(may also be served simply grilled)*

The Captain's Platter \$26

Crispy Haddock, Shrimp & Oysters, Fries, Slaw, Lemon, Tartar & Cocktail Sauces



From the Bar



Specialty Cocktails & Frozen Drinks

Pink Pelican \$12

*Ketel One, Grand Marnier, Lime,
Pomegranate, Cranberry*

Jones Island Oasis \$12

*Grey Goose, Malibu, Banana,
Pineapple, Cranberry*

Dim & Blustery \$12

*Seabrook Island Single Barrel Rum,
Ginger Beer*

Perfect Piña Colada \$12

*Gosling's Black Seal Rum, Coconut,
Pineapple*

Seabrook Margarita \$14

*Patron Silver, Grand Marnier,
Lime Juice, Triple Sec*

Domestics & Imports

*Budweiser, Bud Light, Miller Lite, Coors Light,
Michelob Ultra, Yuengling, Miller High Life \$4*

*Corona, Corona Light, Heineken, Stella Artois,
Boddington, Heineken 0.0 (zero alcohol) \$4.50*

Wines by the Glass & Bottle

Chardonnay, Brioche by Kimberly Jones, California \$11/40

Pinot Grigio, Pasqua, Veneto, Italy \$7/24

Sauvignon Blanc, Spy Valley, Marlborough, New Zealand \$11/40

White Blend, Upshot by Rodney Strong, California \$10/36

Sparkling, Chandon Brut, California, 187ml \$12

Sparkling, Chandon Rosé, California, 187ml \$12

Rosé, Gassac Guilhem, Languedoc, France \$8/28

Cabernet, Klinker Brick, Lodi, California \$10/36

*Pinot Noir, Sokol Blosser Evolution, Willamette Valley, Oregon
\$10/36*

*Malbec, Irvina Sierra Batuco Reserva, Maule Valley, Chile
\$8/28*

Craft & Local Beers

Palmetto Huger Street IPA

Cigar City Jai Alai IPA

Wicked Weed Coastal Love Hazy IPA

Westbrook One Claw Pale Ale

Palmetto Idle Speed Salted Lime Lager

Lo-Fi Mexican Lager

Shock Top Belgian White

Allagash White

Fat Tire Amber Ale

Dogfish Head SeaQuench Session Sour Ale

*Wicked Weed Watermelon Dragonfruit
Session Sour*

Wolffer Rose Cider

GF Glutenberg American Pale Ale

\$5.50

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