

APPETIZERS

BLUE POINT OYSTERS	2.85/EACH	OYSTER ROAST (dozen/half)	26/13.5
GULF OYSTERS	2.25/EACH	Gulf oysters, garlic butter, Parmesan	
On the half shell, cocktail sauce, horseradish, mignonette, lemon		ROYAL RED SHRIMP (1/2 lb)	16.5
PEEL AND EAT SHRIMP	1.30/EACH	Steamed Argentinian shrimp, drawn butter, lemon	
Chilled gulf shrimp, cocktail sauce, lemon		MUSSELS ROCKEFELLER	15.75
SOUPS	9	PEI blue mussels, garlic, cream, spinach, Swiss cheese, Pernod	
New England clam chowder or lobster bisque		SCALLOP "POPPERS"	18.75
SEASONED FRIED CALAMARI	13.5	Quick fried bacon wrapped sea scallops, onion straws, BBQ sauce	
Lightly battered rings, marinara sauce, lemon		FRIED GULF OYSTERS (5)	11.5
BUFFALO FRIED CALAMARI OR SHRIMP	14.5	Lightly battered oysters, onion straws, creamy horseradish sauce	
Lightly battered rings or gulf shrimp, Buffalo sauce, spicy mayo, celery, blue cheese crumbles		HUMMUS	8.5
SMOKED FISH SPREAD	10.5	Chickpeas, roasted garlic, Kalamata olives, shaved feta, olive oil, grilled sourdough	
Salmon, Cajun spices, cream cheese, grilled sourdough			

SALADS

PELICAN SALAD (sm/lg)	7.25/11.5	FITNESS SALAD	11.5
Mixed greens, tomato, cucumber, red onion, carrot, artichoke hearts, goat cheese, honey balsamic vinaigrette		Spinach, dried cranberries, toasted walnuts, red onion, pomegranate vinaigrette	
GREEK SALAD (sm/lg)	7.25/11.5	ROCKET SALAD	11.5
Romaine, tomato, cucumber, red onion, pepperoncini, Kalamata olives, shaved feta, Greek vinaigrette		Arugula, shaved almonds, grape tomatoes, mango, sherry vinaigrette	
CAESAR SALAD (sm/lg)	6.25/10.5	COBB SALAD	12.5
Romaine, Parmesan, croutons, Caesar dressing		Mixed greens, tomato, cucumber, red onion, bacon, egg, avocado, cheddar jack, buttermilk blue cheese dressing	

See Specials Menu for protein add ons

SIDES

STARCHES

BISTRO CHIPS	3.25
FRENCH FRIES	3.25
YELLOW RICE	3.25
BISTRO POTATOES	3.25
COUSCOUS	3.25
SWEET POTATO FRIES *	5.25
VEGGIE PANCAKES **	7.25

VEGGIES

COLESLAW	3.25
STEAMED VEGGIES	3.25
DRESSED GREENS *	5.25
ASPARAGUS *	5.25
TEMPURA VEGGIES *	5.25
GARLIC SPINACH *	5.25
CORN ON THE COB *	5.25

Sides can be substituted for any menu item. For premium sides (*) add 2. For veggie pancakes (**) add 4

All menu items include one small complimentary extra sauce/dressing per request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SANDWICHES

Served with chips or coleslaw

SHRIMP TACOS (2)	15.5	OCEAN BURRITO	17.75
Lightly blackened gulf shrimp, tomato, cilantro, shredded cabbage, toasted pumpkin seeds, Baja sauce, grilled flour tortillas		Gulf shrimp, fried cod, crawfish, jambalaya rice, cilantro, cheddar jack, corn salsa, Baja sauce, sour cream, flour tortilla	
Avocado 2 Extra taco 7.25		SCALLOP SLIDERS	20.75
LOBSTER ROLL (limited)	31	6 lightly blackened sea scallops, tomato, onion straws, chipotle aioli, toasted slider rolls	
1/3 lb chilled Maine lobster meat, romaine, shallot mayo, toasted hoagie roll, fries, slaw		CLASSIC BURGER	14.50
FRIED OYSTER PO BOY	17.75	1/2 lb ground beef, mixed greens, tomato, red onion, toasted potato roll	
FRIED SHRIMP PO BOY	18.75	Cheese 1 Bacon 2.50	
Lightly battered gulf oysters or shrimp, mixed greens, tomato, red onion, rémoulade, toasted hoagie roll			

ENTRÉES

SAKE GLAZED SEA BASS	45.75	GRILLED OR BLACKENED FISH	MKT
Miso glaze, beurre blanc, veggie pancakes, snap peas, tomato, mushrooms		See Specials Menu for availability	
PANKO CRUSTED HADDOCK	25	<i>Grilled Entrée:</i> beurre blanc, potatoes, veggies	
Dijon mustard, white wine sauce (lemon, grape tomatoes, capers, basil) potatoes, veggies		<i>Blackened Entrée:</i> roasted red pepper sauce, potatoes, veggies	
ROASTED SALMON	25	<i>Sandwich:</i> mixed greens, tomato, red onion, tartar sauce, toasted brioche roll	
Whole grain mustard honey glaze and sauce, onion straws, couscous, veggies		FISH AND CHIPS	18.75
ROASTED COD	23	Beer battered cod, fries, slaw, tartar sauce	
Asian sesame glaze, beurre blanc, veggie pancakes, tempura veggies		FRIED SHRIMP AND/OR OYSTER PLATE	25
FRIED FLOUNDER POBLANO	26	Lightly battered gulf shrimp and/or oysters, fries, slaw, tartar sauce	
Lightly battered flounder, bacon guacamole, poblano Parmesan sauce, potatoes, garlic green beans, grape tomatoes		LOBSTER TAILS (2)	MKT
BACON WRAPPED SWORDFISH MARSALA	31.25	Lightly blackened Maine lobster, drawn butter, potatoes, veggies	
Creamy Marsala sauce, portobella mushrooms, caramelized onions, potatoes, veggies		GRILLED RIBEYE	32.25
SHELLFISH PUTTANESCA	26	12 oz ribeye, garlic herb compound butter, potatoes, veggies	
Gulf shrimp, clams, mussels, marinara sauce, capers, Kalamata olives, Parmesan, linguine		CHICKEN PICCATA	22
		Panko crusted chicken, creamy white wine sauce, portobella mushrooms, capers, lime, pappardelle	

PRICING NOTICE: WE OFFER A 3.5% CASH DISCOUNT

To help keep our prices low, we provide a discount to those customers paying with cash.

Thank you.

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