All Day Menu

DRUNKEN PELICAN
PETER ISLAND RESORT

To Share

Nachos
Cheddar & pepper jack cheese, sour cream, guacamole, salsa, tortilla chips | 19

Chicken Wings and Crudité
Choice of sauce: buffalo, jerk, bbq, sweet chilli, calypso | 24

Conch Fritters
Island remoulade, plantain chips | 22

Daily Ceviche GF
tomato, scotch bonnet, red onions, citrus, fresh avocado, plantain chips | 21

Philly Cheese steak Spring Rolls
Spicy ketchup | 21

Chef Albert's Curry Corner

Butter Chicken
Tandoori style chicken, tomato makhni sauce, ground spices, cream, basmati rice and naan | 34

Lamb Vindaloo
Braised lamb, spicy goan curry sauce, garlic, ginger, basmati rice and naan | 36

Add a Sides

Grilled Chicken Breast | 15
Fried Plantains | 12
Baked Potato | 12
French Fries | 12
Seasoned Rice | 12
Fresh Fruit Cup | 9

Handhelds

All handhelds served with choice of fries or side salad

Peter Island Burger
Brioche bun 8oz. free range grass-fed Australian wagyu beef patty, mayo, cheddar cheese, pickle, tomato, lettuce | 36

Crispy Chicken Wrap
Avocado, papaya chutney, pepper slaw, jerk aioli, warm spinach tortilla | 34

Roti V
Vegetarian, medium west Indian curry, with mango chutney | 20

Baby Back Ribs
Charred pineapple and chipotle BBQ sauce
Half rack | 32 Full rack | 45

Quesadilla
Choice of cajun roasted chicken, beef, shrimp or vegetarian sweet peppers, cheddar cheese, sour cream, guacamole, salsa | 28

Salads

Caesar Salad
Homemade anchovy dressing, romaine lettuce, garlic croutons, parmesan, bacon | 21

Peter Island Salad GF, VG, V
Baby greens, orange, charred pineapple, queso de hoja, pigeon peas, spiced cashews, honey ginger vinaigrette | 21

Caribbean Cobb Salad GF
Grilled jerk chicken, romaine, gorgonzola, bacon, cherry tomatoes, mango pico de gallo, avocado, roasted pineapple vinaigrette | 25

Main Course

Jerk Chicken
Served on the bone, beer basted, medium spiced, plantains, fruit chutney, pigeon peas and rice | 34

Fish and Chips
Battered fried cod, crispy fries, house made tartar sauce, lemon, malt vinegar | 32

Red Grouper GF
Grilled Caribbean red grouper, escoveitch garnish, seasoned rice, grilled asparagus | 32

Grilled USDA New York Strip 10oz GF
Grilled asparagus, mushroom sauce, baked potato| 58

Fillet Mignon 8oz GF
Grilled asparagus, mushroom sauce, baked potato| 60

Chicken Alfredo
House made cheese sauce, grilled chicken, penne pasta, parmesan | 34

Tuna Tostadas GF
Sushi grade ahi, red onions, citrus, fresh avocado, chipotle mayo, crispy corn tortillas | 32

Dessert

Key Lime Tart
Key lime custard, baked meringue, red coulis, whipped ganache | 21

Coconut Blueberry Cheesecake
Blueberry compote & coconut crumble | 21

Chocolate Rum Cake
Chocolate rum ganache, fresh berries, island rum | 21

Frozen Confections
Ask your server for home made ice cream and sorbet special | 17

GF (Gluten Free) | **V** (Vegetarian) | **VG** (Vegan)

Items are served raw or undercooked, or may contain raw or undercooked ingredients.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All prices are in USD and subject to 18% servoce charge