

DRUNKEN PELICAN

PETER ISLAND RESORT

Appetizers

Chips and Dip GF, V, VG

Tri-color tortilla, breadfruit, plantain, grilled pineapple salsa, guacamole, salsa verde | 15

Quesadilla

Choice of cajun roasted chicken, beef or vegetarian, with sweet peppers, cheddar cheese, sour cream, guacamole, salsa | 18

Fried Chicken Wings

Choice of buffalo sauce, jerk sauce, bbq sauce, salt & pepper | 17

Peter Island Salad

Baby green, roasted pumpkin beets, edamame beans, mango, apple cider vinaigrette | 16

Traditional Caesar Salad

Homemade dressing, romaine lettuce, cajun croutons, parmesan, bacon | 18

Grilled Tiger Prawns

Chimichurri sauce, peperonata | 25

Conch Fritters

Island remoulade, plantain chips, green herb oil | 18

Mains

Peter Island Burger

Brioche bun, 8 oz. free-range grass-fed Australian Wagyu beef patty, cheddar cheese, pickle, lettuce, tomato, fries or side salad | 26

Grilled Chicken Burger

Brioche bun, 5 oz. chicken breast, bbq sauce, avocado, pickled onions, lettuce, tomato, fries or side salad | 26

Mahi Mahi Burger

Milano roll, arugula, micro greens, island remoulade, fries or side salad | 26

Baked Atlantic Salmon

Kimchi cucumber salad, fries or side salad | 28

Grilled USDA Prime 10 oz. New York Strip

grilled asparagus, mushroom sauce, truffle fries | 55

Baked Jerk Cornish Hen

Rice and peas, baked plantain, fruit chutney | 30

Curry Chicken Roti

West Indian curry, mango chutney, fries or side salad | 24

Grilled Octopus

Mango and black bean salsa, preserved lemon, micro greens | 26

Chef's Feature

Changes daily | Market price

Sides

Grilled Chicken Breast | 9 GF

Prawn Skewer | 12

Truffle Fries | 9 v, vG

Baked Plantains | 6 GF, V, VG

Casava Fries | 7

Avocado | 6

Kimchi Cucumber Salad | 7

Fresh Fruit Cup | 6

Desserts

Carrot Cake with Cream Cheese Frosting | 15

Key Lime Tart | 15

Chocolate Layer Cake | 15

Blueberry Cheese Cake | 15