

Dinner

To Share

Pelican Platter for Two

½ doz. Wings with choice of sauce, beef curry puffs, conch fritters | 30

Chicken Wings and Crudité

Choice of sauce; buffalo, jerk, bbq, sweet chili, calypso
½ dozen | 16 1 dozen | 25

Nachos **GF**

Cheddar and pepper jack cheeses, sour cream, guacamole, salsa, tortilla chips, choice of beef or chicken | 25

Roasted Red Pepper Hummus **VG, V**

Mango pico de gallo, pomegranate, cilantro, crispy pita chips & crudité | 16

Conch Fritters

Island remoulade, plantain chips, green herb oil | 18

Philly Cheesesteak Spring Rolls

Spicy ketchup | 18

Snacks

Chips and Dips **GF, VG, V**

Sour cream, guacamole, salsa verde, assorted vegetable chips | 16

Curried Beef Puffs

Spicy ketchup | 16

Daily Ceviche **GF**

Tomato, scotch bonnet, red onions, citrus, fresh avocado, plantain chips | 20

Salads

Caesar Salad

Homemade anchovy dressing, romaine lettuce, garlic croutons, parmesan, bacon | 18

Peter Island Salad **GF, VG, V**

Baby greens, orange, charred pineapple, queso de hoja, pigeon peas, spiced cashews, honey ginger vinaigrette | 16

Caribbean Cobb Salad **GF**

Grilled jerk chicken, romaine, gorgonzola, bacon, mango pico de gallo, avocado, roasted pineapple vinaigrette | 18

Lobster and Mango Salad **GF**

Thai green papaya salad with garlic, mango, Thai chilies, poached lobster, cherry tomatoes, pickapeppa and mango dressing | 22

Main Course

Grilled USDA Prime Steaks **GF**

New York Strip 16 oz | 58
Filet Mignon 8 oz. | 50
Served with grilled asparagus, mushroom sauce, truffle fries

Blackened Mahi Mahi

Seasoned rice, grilled asparagus, fried plantain | 26

Baby Back Ribs

Charred pineapple and chipotle BBQ sauce, fries and side salad
Half rack | 28 Full rack | 38

Split Caribbean Spiny Lobster **GF**

Roasted with garlic butter, thyme, citrus, choice of fries or side salad | Market Price

Crispy Coconut Prawns

Casava fries, spicy papaya salsa, side salad | 35

Jerk Chicken **GF**

Served on the bone, beer basted, medium spiced, plantains, fruit chutney, pigeon peas and rice | 30

Spiny Lobster Mac and Cheese Al Forno

Baked in the shell, house made five cheese sauce, herb panko bread crumbs | 45

Red Grouper **GF**

Grilled Caribbean red grouper, escoveitch garnish, seasoned rice, grilled asparagus | 26

Chef Albert's Curry Corner

Caribbean Vegetable Curry **GF, VG, V**

Locally sourced seasonal vegetables, coconut curry, crispy carrots, basmati rice | 20

Butter Chicken

Tandoori style chicken, tomato makhni sauce, ground spices, cream, basmati rice and naan | 22

Lamb Vindaloo

Braised lamb in a spicy Goan curry sauce, garlic, ginger, basmati rice and naan | 24

DRUNKEN PELICAN

PETER ISLAND RESORT

Handhelds

All handhelds served with choice of fries or Peter Island side salad

Peter Island Burger

Brioche bun 8oz. free range grass-fed Australian wagyu beef patty, burger mayo, cheddar cheese, pickle, tomato, lettuce | 26

Roti

Curried chicken or vegetarian, medium West Indian curry, with mango chutney | 20

Quesadilla

Choice of Cajun roasted chicken, beef, shrimp or vegetarian sweet peppers, cheddar cheese, sour cream, guacamole, salsa | 20

Sides

Fried Plantains | 9

Prawn Skewer | 12

Casava Fries | 7

Baked Potato | 7

Sweet & Sour Cucumber Salad | 7

Fresh Fruit Cup | 6

Seasoned Rice | 7

Dessert

Drunken Coconut

Our signature dessert, dark chocolate, coconut mousse, piña colada cream, coconut cake, pineapple marmalade | 16

Key Lime Pie

Key lime custard, fresh fruits, lime Jello, white whipped ganache, red fruit gel | 16

Coconut Blueberry Cheesecake **GF**

Coconut sable crumble, blueberry filling, fresh berries, blueberry chocolate ganache | 16

Banana Cream Pie

Caribbean bananas, custard, whipped cream, graham crust | 16

Chocolate Rum Cake

Chocolate rum ganache, fresh berries, chocolate fruit cake, raspberry gel | 16

Frozen Confections

Rotating ice cream and sorbet flavors | 8

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

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