

Lunch

DRUNKEN PELICAN

PETER ISLAND RESORT

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

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, spicy goan curry sauce, garlic, ginger, basmati rice and naan | 24

Sides

Grilled Chicken Breast | 7

Fried Plantains | 9

Prawn Skewer | 12

Casava Fries | 7

Baked Potato | 7

Sweet & Sour

Cucumber Salad | 7

Fresh Fruit Cup | 6

Seasoned Rice | 7

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

Crispy Chicken Wrap

Avocado, papaya chutney, pepper slaw, jerk aioli, warm spinach tortilla | 20

Roti **V**

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

Quesadilla **V**

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

Caribbean Lobster Roll

Golden brown Milano roll, chilled rock lobster meat tossed with celery, mayonnaise, lemon juice and Old Bay, iceberg lettuce | 32

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

Jerk Chicken

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

Fish and Chips

Battered fried cod, crispy fries, house made tartar sauce, lemon, malt vinegar | 23

Red Grouper **GF**

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

Grilled USDA Prime

New York Strip 10oz **GF**

Grilled asparagus, mushroom sauce, baked potato | 45

Grilled Tiger Prawn Skewers **GF**

Served with choice of fries or Peter Island side salad | 26

Chicken Alfredo

House made cheese sauce, grilled chicken, penne pasta, parmesan | 22

Tuna Tostadas **GF**

Seared sakura tuna, red onions, citrus, fresh avocado, chipotle mayo, crispy corn tortillas | 24

Dessert

Key Lime Pie

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

Coconut Blueberry Cheesecake

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)

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.