

Saturday Brunch

DRUNKEN PELICAN
PETER ISLAND RESORT

Continental Breakfast

Breakfast Buffet | 25

Juice Station

Orange, apple, grapefruit, cranberry, guava nectar, mango

Cold Food

Croissants, breakfast pastries, compotes, jams, charcuterie, rolls, cheese, fresh fruit

Health Station

Our granola blend, Greek yogurt, Caribbean fruit cocktail, dried fruit, pumpkin seeds, chia pudding mason jar, açai pudding mason jar, overnight oats mason jar, honey, chocolate chips, peanut butter

To Start the Day

American Breakfast

GF (without toast)

Two eggs your way, hash browns, bacon, sausage, toast | 21

Denver Omelet GF

Ham, onion, green pepper, cheddar, cayenne pepper, hash browns | 20

Eggs Benedict

Back bacon, hash browns | 24

Smoked Salmon Quiche

Grilled asparagus | 22

Entrees

Steak and Eggs

USDA Prime 6 oz. New York steak, eggs your way, hash browns, toast | 32

Frittata GF

Choice of three:
Mortadella, spinach, tomato, brie cheese, cheddar cheese, lobster, chicken, bacon, sausage, onion | 24

Popcorn Fish Bites

Today's catch, crunchy off the bone, Old Bay and paprika dredge, citrus, duo of dipping sauces, crudité | 24

Baked Snapper With Blue Crab

Locally caught red snapper stuffed with Chesapeake Bay Blue crab meat, Chardonnay cream sauce, panko breadcrumbs, fries or salad | 30

A Dozen Stone Crab Claws

Served on ice, horseradish, cocktail sauce, citrus | Market Price

Jerk Pork Sandwich

Jerk pork butt, shredded cabbage, provolone, tomato, dill pickle, pimento mayo | 24

Prawn Pepperpot GF

Callaloo, black tiger prawns, Caribbean style gumbo | 26

Lobster Grilled Cheese

Toasted sourdough, garlic remoulade, rock lobster, tobiko, pineapple coleslaw, sweet potato fries | 28

Sumeshi Bowl

Vinegared sushi rice, roasted beets, fried tofu, grilled broccolini, roasted sweet potato, watermelon radish, Miso dressing | 24

Sides

Avocado Toast | 6 V

Grilled Chicken Breast | 6 GF

Sweet Potato Fries | 5 GF, V, VG

Bacon | 5 GF

Fresh Cut Fruit Cup | 4

1/2 Rock Lobster | 17 GF

Tiger Prawn Skewer | 9 GF

Honey Glazed Ham | 5 GF

Breakfast Sausage | 5 GF

Desserts

Coconut Cheesecake

Light and fluffy Japanese take on cheesecake, coconut syrup, shaved chocolate | 15

Macarons

Nutella, red velvet, salted caramel, lemon | 13

Raspberry and White Chocolate Mousse

Dark chocolate gaufrettes | 15

Kahlúa Affogato

Vanilla ice cream, Kahlúa, espresso, chocolate biscotti | 13

Island Fruit Tart

Vanilla pastry cream, apricot glaze | 13

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.