

DRUNKEN PELICAN
PETER ISLAND RESORT

Small Plates

Land | 12/Plate

**Red Stripe Jerk
Chicken Thigh GF**
Rice and peas

Pan Fried Gyoza
Green onion, ponzu

Smoked Duck Breast GF
Anjou pear, molasses

**Prosciutto Wrapped
Mesclun Greens GF**
Organic greens, balsamic
vinegar, prosciutto ham, extra
virgin olive oil

Stewed Oxtail GF
Butter beans

Peter Island Goat Curry GF
Ghost pepper oil, green
banana chutney

Personal Pizza | 22/Plate

Margherita
San Marzano tomato, mozzarella,
basil, extra virgin olive oil

Four cheese
Mozzarella, Monterey
Jack, Provolone, Blue,
San Marzano tomato

Prosciutto
Prosciutto ham, arugula,
fresh mozzarella

Frutti di mare | 36
Langoustine, scallops,
lobster, Ikura

Sea | 18/Plate

Crispy Calamari
Tzatziki sauce, parsley, red onion

Grilled Octopus GF
Lentils, preserved lemon

Conch Fritters
Sweet potato chips, passionfruit,
cocktail

Maki Rolls GF
Choice of:
California, spicy tuna, lionfish
with furikake

LLT
Toasted sourdough bun, lobster,
caper dill mayo, lettuce, tomato,
tobiko

Escoveitched Grouper GF
Fresh catch, cane vinegar, chayote,
sweet pepper, Scotch bonnet

Grilled Black Tiger Prawns GF
Ajillo sauce, plantain chips

Forrest | 12/Plate

**Mushroom and
Spinach Calzone V**
Marinara sauce

**House Made Potato
Gnocchi with Pesto V**

Spanakopita V
Tzatziki sauce

Casava Fries V
Truffle butter, garlic chips

**Miso Glazed
Japanese Eggplant V**

Vegan Sheppard's Pie V, VG

Sweet | 9/Plate

Crema Catalana GF
Custard, orange, cinnamon, vanilla

Ube Ice Cream GF
Sweet wafer

Tamarind Balls
Tamarind puree, sugar, ginger

Milk Chocolate and Dulce Tart
Milk chocolate ganache,
dulce de leche

Rum Cake
Dark rum, candied fruit, cinnamon,
allspice, brown sugar

Caramelized Pineapple Flan

Caribbean Fruit Plate

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.