

THE PELICAN

SEAFOOD BAR & GRILL

Raw Bar

WHOLE MAINE LOBSTER 500-600g, grilled or cold	80
BROWN CRAB cold or sautéed	69
CLAMS steamed	18
PRAWNS cooked	18
SCAMPI raw or torched	18
SCALLOP shaken rice dressing	18
TUNA torched	18



OYSTERS

Market Price

RAW BAR SPECIAL

please ask your server for more information

18

ROE & CAVIAR SELECTION

served with seaweed cracker

TROUT ROE 30G	18
SALMON ROE 30G	18
STURGEON CAVIAR 15G	69
TROUT ROE BRIOCHE marinated, dill, brioche	18

Starters

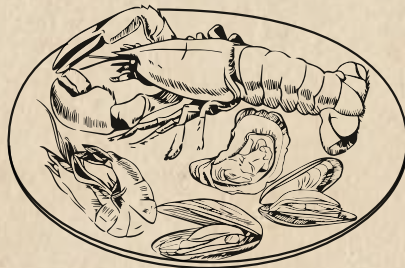
CHOPPED 'BEACH' SALAD tomato, cucumber, olive, feta, pomegranate	18
CRUMBLIED BLEU COBB tomato, bacon, avocado, chopped egg	18
POACHED LOBSTER fennel, avocado dressing	28
NEW ENGLAND CLAM CHOWDER brown butter, bacon	18
CREAM OF CORN mussels, polenta	18
RHODE ISLAND FRIED SQUID green olive, capers, peppers	18
KING FISH sliced, salt-cured, tomato & sesame seed dressing	18
QUICK SEARED SCALLOPS pasta beads, green peas, fresh mint	24
OLD FASHIONED CRAB CAKES quick pickle slaw	24

Sides

All Sides 12

BROCCOLINI & LEMON BUTTER	
BLUE CHEESE CREAMED SPINACH	
CORNBREAD PUDDING	
OLD BAY FRIES	

THE PELICAN PLATTER



daily selection of raw oysters &
clams, steamed whole lobster,
crab & prawns, mussels

138

(serves 2 - 3)

SEAFOOD BOIL

whole lobster, seasonal crab,
mussels, clams, prawns,
corn and potato boiled
in Old Bay Spice

138

(serves 2 - 3)

Mains

From Sea


PANFRIED BARRAMUNDI carrot, shallots	42
GLACIER 51 TOOTHFISH brioche crust, olive, saffron corn sauce, kailan	45
SNAPPER PIE asparagus, mushroom,  cream sauce	40
CLAM LINGUINI 	32

DAILY CATCH

*The freshest seafood of the day
prepared specially by our chefs*

please ask your server for more information

From Land

"FAT FREE" RIBEYE american grass-fed 365 days	58
THE PELICAN BURGER  chopped steak, smoked ketchup, fries	35

Desserts

HOMEMADE ICE CREAM flavour of the day	5
LEMON MERINGUE 'MESS' fresh graham cracker	14
BANANA BREAD & BUTTER PUDDING caramel sauce	16
WHOOPIE PIE extra whoopie	16