



## STARTERS

MOZZARELLA STICKS  
With marinara

SIZZLING MUSSELS  
1 lb. of black mussels sautéed in white wine & garlic - served on a sizzling platter

FRESH ZUCCHINI - BATTERED TO ORDER  
With ranch dressing

FRESH MUSHROOMS - BATTERED TO ORDER  
With ranch dressing

COMBINATION PLATTER

OYSTERS ROCKEFELLER (5)

CALAMARI

TOPLESS OYSTERS\*

STEAMED ARTICHOKE (LIMITED)

SHRIMP COCKTAIL

PELICAN'S CRAB CAKES

Two lump crab cakes served with Pelican's remoulade sauce

SMOKED SALMON

Smoked in-house with capers, and a mustard/dill "Gravlaxsas" sauce

\*There is a risk associated with eating raw oysters. If unsure of your risk, consult your physician.



**SEAFOOD  
FISH OF THE DAY**

COLD WATER AUSTRALIAN LOBSTER TAIL - MARKET

SHRIMP SCAMPI

Sautéed in garlic butter & wine with capers

PELICAN'S BEER BOILED SHRIMP

Served cold - You peel 'em, you'll love 'em

GRILLED SALMON

SHRIMP PELICAN

Butterflied and golden brown in our famous beer batter

CHARBROILED SCALLOPS WRAPPED IN BACON

ALASKAN KING CRAB LEGS - MARKET

**CHICKEN**

GRILLED CHICKEN WITH ROASTED GARLIC & MUSHROOMS

HAWAIIAN CHICKEN

CHICKEN RANCHERO



## **STEAKS & PRIME RIB**

TERI YAKI BEEF KABOBS

CHOICE CENTER-CUT TOP SIRLOIN

CHOICE RIB EYE

FILET MIGNON - MARKET

TERI YAKI CENTER-CUT TOP SIRLOIN

NEW YORK STRIP

SLOW ROASTED TENDER PRIME RIB AU JUS  
While it lasts!

RANCHERO CENTER-CUT TOP SIRLOIN  
With cheddar & green chiles

## **COMBINATIONS**

STEAK & LOBSTER TAIL - MARKET

STEAK & ALASKAN KING CRAB - MARKET

STEAK & SHRIMP PELICAN

VEGETABLE PLATE

A combination of sautéed mushrooms & asparagus  
covered with Parmesan, and a large baked Idaho