



Beginnings

Wok Tall Mussels

Jumbo Mussels, Garlic, Shallots, White Wine, Splash of cream. Served in a steaming Wok \$12

Shrimp Cocktail

Jumbo Gulf Shrimp. \$12

Oysters Rockefeller

Gulf Oysters, Cream Spinach, Hollandaise. \$12

Pelican Crab Cake

Blue Crab Meat, served over Mango Coulis \$11

Tomato Mozzarella Stack

Buffalo Mozzarella Cheese, Vine Ripe Tomatoes Stacked and finished with Balsamic Vinaigrette \$11

Crab Stuffed Mushrooms

Chefs Crabmeat Stuffing \$11

Blackened Scallops

Sea Scallops Blackened, Citrus Beurre Rouge. \$12

Chicken Spanikopita

Chicken Breast and Spinach wrapped in Phyllo, Greek style sun dried tomato sour cream dip. \$10

Escargot en Croute

Escargot in Herb Butter, Served in a Puff Pastry shell. \$11

Oysters on the Half Shell

Half Dozen \$9 Dozen \$18

Steak Tartare "DIY"

Freshly ground filet mignon served raw. Accompanied by capers, parsley, shallots, garlic, sea salt, fresh seasonings & quail egg \$11

Soups & Salads

New England Clam Chowder \$5

Traditional Caesar Salad
The Classic! Prepared Tableside \$8

Seasonal Mixed Greens
Baby Greens, Candied Walnuts, Blue Cheese and Balsamic Vinaigrette \$7

Pelican Salad
Our Chef's House Salad \$6

Fresh Seafood

Lobster Tail

Select Cold Water Tail, Broiled & Served with Drawn Butter \$40

Blackened Swordfish

Swordfish Steak Blackened Served over Mango and Kiwi Coulis, with Roasted Plantain Garnish \$25

Rocky Point Grouper

Grouper Sautéed with Wine and Butter, topped with Roasted Asparagus, Artichokes and Stone Ground Mustard Sauce \$26

Shrimp Rustico

Jumbo Shrimp Sautéed & Finished with Sherry Wine, Pomodoro Tomatoes, Mushrooms, Garlic and Butter. Served with Angel Hair Pasta \$24

Seafood Mixed Grill

Salmon, Balsamic & Sweet Vermouth Sauce, Crab cake, Mango Coulis, and a Skewer of Shrimp and Scallops topped with Citrus Beurre Rouge \$28

Mediterranean Ahi

Grilled ahi tuna topped with Mediterranean salsa, tomatoes, olives and capers. Cooked medium-rare \$27

Maple-Soy Salmon

Grilled salmon filet marinated in maple soy. Served atop a homemade wild rice hot cake \$26

Featured Specials

All Entrees Served with choice of Cream Cheese and Chive Mashed Potato, Baked Potato, Seasonal Vegetables, or Pelican Wild Rice

Chef's Preparation of Filet Mignon

Au Poivre

Searred with Peppercorns finished with Brandy Cream sauce \$32

Filet Oscar

Grilled to perfection. Topped with crabmeat, asparagus & homemade hollandaise sauce \$32

Diane

Sautéed & Finished with Creamy Dijon Sauce \$32

Butcher Shoppe Selections

All Steaks are Hand Carved in House from Choice Cuts of Midwestern Beef. Chargrilled in a 1400 degree broiler to sear in the natural juices. Served with Onion Marmalade and Choice of Cream Cheese and Chive Mashed Potato, Baked Potato, Pelican Wild Rice or Seasonal Vegetables.

New York Strip

\$32

Filet Mignon

Petite \$26 Standard \$30

Ribeye Delmonico

Dry aged Ribeye topped with Cippolini Onions \$30

The Most Flavorful Steak, Choice Center Cut Gorgonzola Strip Steak

Char-Broiled New York Topped with Gorgonzola Cheese and Served with Port Wine Sauce \$33

Other Features from Chef Lowe

Patiently Crafted Pork Osso Bucco

Slow Roasted on the Bone, with a Mirepoix of Celery, Carrots, Onions, Red Wine, and Beef Stock \$25

Grilled Duck Breast

Duck Breast Grilled Topped with Grilled Asparagus Served with Guava Beaujolais Sauce \$23

Seafood Fettuccine

Scallops, Shrimp, & Lobster Sautéed with Garden Seasonal Vegetables, Garlic & Cream \$25

Cioppino Exquisite

Crab legs, shrimp, scallops, mussels, fresh fish in a San Francisco style savory red broth with garlic, fresh herbs & mild chiles \$25

Vegetable Pasta

Artichoke hearts, asparagus spears, oyster mushrooms, sun-dried tomatoes, roasted bell peppers, Roma tomatoes, pine nuts and capers tossed in our signature parmesan cream sauce \$20

Chicken Scallopini

Grilled chicken breast topped with marinated mushrooms, spinach and fresh rosemary. Served with whipped mashed potatoes and seasonal vegetables \$20

Sides

Sugar Peas with Mushrooms \$5

Asparagus with Hollandaise Sauce \$5

Seafood Risotto \$7

Add a Cup of New England Clam Chowder \$2.95
or Side Salad \$3.95

Warning: there is a risk associated with consuming raw or undercooked oysters or other animal proteins. If you have a chronic illness of the Liver, Stomach, Blood, or have immune disorders you are at greater risk of serious illness or even death. If you are unsure, please consult your physician



Lunch Menu

Appetizers

Wok Tall Mussels

Jumbo Mussels, Garlic, Shallots, White Wine, Splash of cream. Served in a steaming Wok \$12

Shrimp Cocktail

Chilled Jumbo Gulf Shrimp \$12

Crab Stuffed Mushrooms

Roasted with Chef's Crabmeat Stuffing \$11

Tomato and Buffalo Mozzarella

Vine Ripened Tomato and Imported Mozzarella \$11

Seared Ahi

Fresh Ahi Sashimi, seared ruby rare, with Pickled Ginger, Wasabi, and Balsamic Syrup \$9

Chicken Spanikopita

Chicken Breast and Spinach wrapped in Phyllo, Greek style sun dried tomato sour cream dip. \$10

Sides - Soups - Salads

New England Clam Chowder

A Rusty Pelican Favorite \$5

French Onion

Baked with Provolone Cheese \$5

Pelican Salad

Fresh Greens with Topping of Peppers, Tomatoes, Black Olives, Cucumbers and choice of Dressing \$6

Caesar Salad

With Traditional Dressing and Homemade Croutons \$5

Fresh Salads

Cobb Salad

Fresh Garden Greens layered with Bacon Bits, Avocado, Chopped Eggs and Diced Turkey, Served with your Choice of Dressing. \$12

Shanghai Chicken Salad

Grilled Chicken over a bed of Lettuce with Snow Peas, Rice, Noodles, Peanuts, Mandarin Oranges, Bell Peppers and a Hint of Cilantro Served with a Spicy Peanut Dressing \$12

Grilled Chicken Caesar

Breast of Chicken on Romaine with Traditional Dressing and Homemade Croutons \$10

Balsamic Chicken Salad

A mix of currants, glazed walnuts, gorgonzola cheese and apples over a bed of mixed greens topped with fresh basil \$11

Pelican's Favorite Sandwiches

Served with your choice of French Fries, Fresh Fruit, Pelican Wild Rice or Seasonal Vegetables

All American Kobe Bacon Cheeseburger

8oz Charbroiled to Order \$11

Rocky Point Chicken

With Sautéed Mushrooms and Provolone \$10

Gulf Fried Grouper

Tempura Fried Gulf Grouper \$10

Blackened Grouper Wrap

Spinach Herb Tortilla with Pico de gallo and a side of Chipotle Sour Cream \$10

Pelican Beach Club

Double Decker Made with Smoked Turkey, Bacon Tomato & Mayonnaise on Toasted White Bread \$10

Pastas

Chicken Alfredo

Grilled Strips of Chicken Breast in a Rich Cream Cheese Sauce Served over Homemade Red Pepper Fettuccine \$11

Fettuccine Primavera

Sautéed with Broccoli, Snow Peas, Mushrooms, Peppers and Zucchini, Served with a Garlic White Wine, Topped with Parmesan Cheese \$10

Shrimp and Chicken Oregano

Breast of Chicken, Gulf Shrimp, Sautéed with Olive Oil, Butter and Fresh Oregano. Served over Angel Hair Pasta \$12

Entrees

Served with your choice of French Fries, Fresh Fruit, Pelican Wild Rice or Seasonal Vegetables

Coconut Shrimp

Tempura Fried Shrimp rolled in Sweet Coconut Cashew \$13

Gulf Coast Grouper

Sautéed on a Bed of Wilted Spinach Topped with Lump Crabmeat and a Lemon Buerre Blanc \$15

Petite Filet

Charbroiled to Order \$20

Add a Cup of New England Clam Chowder \$2.95
or Side Salad \$3.95

Lunch Monday through
Saturday, Dinner Nightly

2425 North Rocky Point Drive
Tampa, FL 33607-1437
Telephone (813) 281-1943

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Budweiser Light \$4.25	Coors Light \$4.25
Budweiser \$4.25	Sierra Nevada \$5.50
Miller Lite \$4.25	Stella Artois \$5.50
Samuel Adams \$5.50	Heineken \$5.50
Michelob Ultra \$4.25	Corona \$5.50

Beer

Ybor Gold \$5.50	Bass Ale \$5.50
Bells Amber Lager \$5.50	Anchor Steam \$5.50
Yuengling Lager \$5.50	Blue Moon \$5.50
Guinness \$5.50	
Sierra Nevada Pale Ale \$5.50	

Wine

Champagne & Sparkling Wine

Krug Grand Cuvee, Reims, NV	\$390.00
Dom Perignon, Epernay, '02	\$275.00
Veuve Cliquot Yellow Label, Reims, NV	\$85.00
Moet & Chandon Imperial, Epernay, NV	\$78.00
Taittenger La Francaise, Reims, NV	\$81.00
Chandon, Brut, California, NV	\$39.00
Astoria Prosecco, Italy, NV	\$35.00
Piper Heidseick, Reims, NV	187ml \$19.00
Chandon, Brut, California, NV	187ml \$12.95
Astoria, Prosecco, Italy, NV	187ml \$10.95

Chardonnay

Bourgogne Chardonnay, Faiveley, Burgundy	\$48.00
Pouilly-Fuissé, Louis Jadot, France, '10	\$58.00
Puligny Montrachet, Olivier Le Flaive, France, '08	\$148.00
Corton Charlemagne Grand Cru, Vincent Girardin, Burgundy, '06	\$216.00
Chardonnay, William Hill, Central Coast, '10	\$8.00 / \$30.00
Chardonnay, MacMurray, Sonoma, '09	\$9.50 / \$36.00
Chardonnay, La Crema, Sonoma Coast, '09	\$45.00
Chardonnay, St. Francis, Sonoma, '09	\$12.00 / \$47.00
Chardonnay, Au Bon Climat, Santa Barbara, '09	\$48.00
Chardonnay, Ferrari-Carano, Alexander Valley, '07	\$58.00
Chardonnay, Talbot Sleepy Hollow, Monterey, '06	\$81.00
Chardonnay, Cakebread, Napa, '10	\$82.00
Chardonnay, Beringer Private Reserve, Napa, '08	\$86.00
Chardonnay, Far Niente, Napa, '10	\$89.00

Pinot Gris / Pinot Grigio

Pinot Grigio, Ecco Domani, Italy, '10	\$9.00 / \$34.00
Pinot Grigio, Maso Canali, Trentino, '10	\$11.00 / \$43.00
Pinot Grigio, Santa Margherita, Alto Adige, '10	\$49.00
Pinot Gris, MacMurray Ranch, Sonoma, '10	\$38.00

Sauvignon Blanc

Sauvignon Blanc, Nobilo, Marlborough, '10	\$39.00
Sauvignon Blanc, Whitehaven, Marlborough, '10	\$10.25 / \$41.00
Sauvignon Blanc, Kim Crawford, New Zealand, '11	\$45.00
Sancerre, Vincent Delaporte, Loire, '10	\$49.00
Sauvignon Blanc, St. Supery, Napa, '09	\$12.50 / \$49.00

Interesting Whites

White Zinfandel, Beringer, California, '09	\$5.50 / \$21.00
Riesling, Chateau Ste. Michelle, Washington, '10	\$7.75 / \$30.00
Riesling, St. Urbans-Hof Ockfener Bockstein, Mosel, '09	\$46.00
Torrontes, Conquista, Argentina, '10	\$32.00
Pinot Blanc, Ponzi, Oregon, '08	\$45.00
Viognier, Maryhill, Washington, '09	\$40.00
Gewurztraminer, Cuvée Anne Laure, Alsace, '08	\$44.00
White Blend, Conundrum, California, '09	\$39.00

Pinot Noir

Pommard, Les Grands Epenots 1er Cru, Vincent Girardin, Burgundy, '06	\$210.00
Pinot Noir, Mirassou, California, '10	\$7.75 / \$30.00
Pinot Noir, Kenwood, Russian River Valley, '09	\$11.50 / \$44.00
Pinot Noir, DeLoach, Russian River Valley, '08	\$45.00
Pinot Noir, King Estate, Oregon, '10	\$65.00
Pinot Noir, Etude, Carneros, '08	\$78.00
Pinot Noir, David Bruce, Sonoma Coast, '09	\$68.00
Pinot Noir, Bergstrom "Cumberland Reserve", Oregon, '07	\$89.00

Shiraz / Syrah / Zinfandel

Shiraz, McWilliams Hanwood Estate, S.E. Australia, '09	\$9.50 / \$36.00
Shiraz, Robertson Wolfkloof, South Africa, '07	\$45.00
Syrah, LaJoya Reserve, Chile, '09	\$9.00 / \$34.00
Syrah, Qupe, Central Coast, '08	\$80.00
Syrah, Vina Montes "Folly", Chile, '05	\$138.00
Crozas Hermitage, Jaboulet Les Jalets, Rhone, '07	\$61.00
Zinfandel, St. Francis "Old Vines", Sonoma, '08	\$62.00
Zinfandel, Ghost Pines, Napa, California, '08	\$11.50 / \$44.00
Zinfandel, Karly, Warrior Fires, Amador, '05	\$49.00

Cabernet Sauvignon

Cabernet/Shiraz, Penfold's Koonunga Hill, S.E. Australia, '08	\$42.00
Cabernet Sauvignon, William Hill, Central Coast, '09	\$8.00 / \$30.00
Cabernet Sauvignon, Louis M. Martini, Napa, '09	\$12.00 / \$47.00
Cabernet Sauvignon, Sterling, Napa, '08	\$66.00
Cabernet Sauvignon, B.R. Cohn Olive Hill Estate, Sonoma, '08	\$89.00
Cabernet Sauvignon, Joseph Phelps, Napa, '08	\$86.00
Cabernet Sauvignon, Robert Mondavi "Oakville", Napa, '05	\$84.00
Cabernet Sauvignon, Penfold's Bin 707, South Australia, '08	\$153.00

Cabernet Sauvignon

Cabernet Sauvignon, Stag's Leap Artemis, Napa, '08	\$89.00
Cabernet Sauvignon, Stag's Leap Cask 23, Napa, '06	\$273.00

Cabernet Sauvignon, Jordon, Napa, '01	\$180.00
Cabernet Sauvignon, Jordon, Napa, '02	\$160.00
Cabernet Sauvignon, Jordon, Napa, '03	\$150.00
Cabernet Sauvignon, Beringer Private Reserve, Napa, '95	\$280.00
Cabernet Sauvignon, Beringer Private Reserve, Napa, '96	\$260.00
Cabernet Sauvignon, Beringer Private Reserve, Napa, '97	\$320.00
Cabernet Sauvignon, Far Niente, Napa, '03	\$450.00
Cabernet Sauvignon, Far Niente, Napa, '04	\$400.00
Cabernet Sauvignon, Far Niente, Napa, '05	\$375.00

Merlot

Merlot, Red Rock, California, '09	\$8.00 / \$30.00
Merlot, Rodney Strong, Sonoma County, '08	\$42.00
Merlot, Benziger, Sonoma, '06	\$12.00 / \$47.00
Merlot, Swanson, Napa, '07	\$68.00
Merlot, Markham, Napa, '08	\$12.00 / \$47.00
Merlot, Burgess, Napa, '07	\$56.00
Merlot, Sterling, "Three Palms", Carneros, '05	\$97.00
Merlot, Duckhorn, Napa, '08	\$87.00
Merlot, Chalk Hill, Napa, '05	\$89.00

Interesting Reds

Moulin-à-Vent, Louis Jadot, Chateau des Jacques, Beaujolais, '09	\$54.00
Côtes-du-Rhône, Michel Picard, '09	\$10.25 / \$41.00
Côtes-du-Rhône Villages, Perrin Reserve, Rhone, '09	\$42.00
Chateauneuf-du-Pape, Mont-Redon, Rhone, '07	\$77.00
Chateauneuf-du-Pape, Chateau de Beaucastel, Rhone, '07	\$218.00
Torres, Sangre de Toro, Spain, '06	\$26.00
Rioja, Martin Codax "ERGO", Spain, '09	\$10.25 / \$41.00
Faustino, Gran Reserva, Rioja, '99	\$71.00
Marques de Caceres Gaudium, Rioja, '04	\$105.00
Malbec, Alamos, Argentina, '10	\$8.75 / \$34.00
Las Rocas, Garnacha, Spain, '08	\$37.00
Cabernet Franc, Alexander Valley Vineyards, California, '07	\$49.00

Italian Reds

Chianti, DaVinci, Tuscany, '09	\$9.50 / \$36.00
Chianti Classico, Antinori Peppoli, Tuscany, '08	\$52.00
Chianti Classico Riserva, Ruffino Ducale Oro, Tuscany, '08	\$98.00
Velletri Rosso, Italy, '06	\$42.00
Barolo, Fontanafredda "Serralunga", Piedmont, '06	\$82.00
Barbaresco, Batasiolo, Piedmont, '05	\$108.00
Amarone, Falasco, Veneto, '05	\$89.00
Brunello di Montalcino, Castello Banfi, Tuscany, '03	\$108.00
Super Tuscan, Antinori, Tignanello, Tuscany, '05	\$120.00
Super Tuscan, Antinori "Guado al Tasso", Tuscany, '06	\$98.00
Super Tuscan, Tenuta San Guido "Sassicaia", Tuscany, '05	\$165.00

Bordeaux

Chateau Fleur, St. Emilion, '06	\$51.00
Chateau Lascombes, Margaux, '06	\$143.00
Chateau Calon Segur, St. Estephe, '04	\$157.00
Chateau Monbousquet, St. Emilion, '04	\$104.00
Chateau Pape Clement, Graves, '06	\$320.00

Meritage / Blend

Apothic, California, '09	\$9.00 / \$34.00
Swanson Alexis, Napa, '06	\$66.00
BV tapestry, Napa, '05	\$82.00
Girard Artistry, Napa, '08	\$78.00
Flora Springs Trilogy, Napa, '06	\$88.00
Frog's Leap, Rutherford, '06	\$118.00
Merryvale Profile, Napa, '04	\$174.00
Quintessa, Rutherford, '06	\$208.00
Fortis Pine Ridge, Napa, '05	\$217.00
Opus One, Napa, '04	\$275.00

Ports / Sherries

Harvey's Bristol Cream	7.00
Osbourne	7.50
Dry Sack	8.00
Fonseca Bin 27	7.75
Taylor Fladgate 20 year Tawny	18.00
Sandemans Vintage 2000	19.00
Dow's Tawny 30 year	25.00

Dessert Wines

Late Harvest Gewurztraminer, Robertson, South Africa, '09	9.50
Eiswein, Nachtgold, Germany, '05	15.00
Sauternes, Oriol Ondine, France, '03	18.00
Robert Mondavi, Moscato, California	55.00
Dolce, Far Niente, California, '09	½ btl 87.00