

PELICAN'S NEST

Dinner Menu

RAW BAR

Local Peel + Eat Shrimp
Half Pound \$15 / Full Pound \$30
Charred lemon, cocktail sauce, Comeback sauce

Oysters on the Half-Shell
1/2 Dozen \$18 / Dozen \$36
Mignonette, cocktail sauce, charred lemon

Chilled Blue Crab Dip \$14
Crackers and crudité

HOT APPETIZERS

Lobster Mac \$18
Gouda, cheddar, breadcrumbs, cavatappi

Fried Grouper Bites \$17
Old bay remoulade

Fried Calamari \$18
Banana peppers, parmesan, herbs, marinara

Shrimp Hush Puppies \$18
Sweet onion jam

Honey Roasted Brussels Sprouts \$15
Bacon, hot honey, benne seeds, basil aioli

BOWLS

Quinoa Bowl (V/GF) \$17
Arugula, blistered tomatoes, pickled red onion, green beans, parmesan
Add: Chicken, Shrimp, Salmon \$8

Tuna Poke Bowl \$27
Ahi tuna, arugula, seaweed, farro, ponzu, pickled jalapeno, avocado

SOUP

Lobster Bisque \$14
Sherry Cream

Shrimp Gazpacho \$12
Grilled shrimp, garden vegetables, crème fraiche



ALL DAY MENU

Choice of One Side

Southern Smash Burger \$18
2 beef patties, pimento cheese, bacon jam, brioche bun

Grouper Sandwich \$24
Blackened or fried, dill pickled tartar, arugula, tomato, brioche bun

Chicken Sandwich \$19
Grilled or fried, Duke's mayo, lettuce, tomato, pickled onion, dill pickles, brioche bun

Springer Mountain Wings \$19
Nine Char-Grilled Wings
Choice of sauce. Served with house ranch, celery, carrots

SIDES

All Sides \$4
Shoestring French Fries
Mash Potatoes
Parmesan Gnocchi
Cucumber Tomato Salad
House Salad

SALADS

Baby Gem Caesar \$13/15
Classic Caesar dressing, croutons, parmesan reggiano

Cobb Salad \$13/15
Burrata, bacon, hard-boiled eggs, cucumbers, carrots, pickled onions, balsamic glaze, EV00

Asian Chop Salad \$13/15
Cabbage, carrots, cucumbers, sweet peppers, wontons, toasted sesame dressing

Salad Add-Ons: Chicken, Shrimp, Salmon \$9

ENTRÉES

Nest Fish Fry Basket
1 for \$26 / 2 for \$30 / 3 for \$34
Shrimp | Grouper | Chicken
Shoestring French fries, Duke's slaw

Grilled Filet \$37
7 oz CAB Filet, parmesan gnocchi, grilled asparagus, wild mushroom bordelaise

Jumbo Lump Crab Cakes \$34
Cajun corn succotash, butter beans, tomatoes, leeks

Lobster Ravioli \$33
Vodka sauce, lobster, herbs, Parmigiana

Butter Roasted Grouper \$36
Sweet basil, Parmigiana risotto, grilled white asparagus

Southern Fried Chicken \$28
Two Springer Mountain chicken breasts, sage gravy, mashed potatoes, country green beans