# Pelican's Nest Lunch 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**
  - Crackers and crudité $14

## Salads
- **Baby Gem Caesar**
  - Classic Caesar dressing, croutons, parmesan reggiano $13/15
- **Cobb Salad**
  - Burrata, bacon, hard-boiled eggs, cucumbers, carrots, pickled onions, balsamic glaze, EVOO $13/15
- **Becky Salad**
  - Blueberry, Granny Smith apples, pineapples, strawberries, candied pecans $13/15
- **Asian Chop Salad**
  - Cabbage, carrots, cucumbers, sweet peppers, wontons, toasted sesame dressing $13/15
- **Shrimp Salad Plate**
  - Celery, horseradish, dill, fruit, buttered crackers $25
  - Salad Add-Ons: Chicken, Shrimp, Salmon $8

## Hot Appetizers
- **Springer Mountain Wings**
  - Nine Char-Grilled Wings
  - Choice of sauce. Served with house ranch, celery, carrots $19
- **Lobster Mac**
  - Gouda, cheddar, breadcrumbs, cavatappi $18
- **Fried Grouper Bites**
  - Old bay remoulade $17
- **Fried Calamari**
  - Banana peppers, parmesan, herbs, marinara $18
- **Hush Puppies**
  - Honey butter $15
- **Honey Roasted Brussels Sprouts**
  - Bacon, hot honey, basil aioli $15

## Bowls
- **Quinoa Bowl (V/GF)**
  - Arugula, blistered tomatoes, pickled red onion, green beans, parmesan $17
  - Add Chicken, Shrimp, Salmon $8
- **Tuna Poke Bowl**
  - Ahi tuna, arugula, seaweed, farro, ponzu, pickled jalapeno, avocado $27

## Hand H olds
- **Shrimp Salad Croissant**
  - Lettuce, tomato, dijioinaise $19
- **Grouper Sandwich**
  - Blackened or fried, dill pickled tartar, arugula, tomato, brioche bun $24
- **Chicken Sandwich**
  - Fried, Blackened or grilled, lettuce, tomato, Comeback sauce, sliced brioche $19

## Sides
- **Tater Tots**
- **Shoestring French Fries**
- **Duke’s Slaw**
- **Cucumber Tomato Salad**
- **House Salad**
- **Fruit Cup**

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**Choice of One Side**