



PELICAN CLUB SUMMER COOLINARY DINNER MENU 2026

THREE COURSES \$58 AND UP
(APPETIZER WITH ENTRÉE, WITH EITHER A SOUP OR DESSERT)
A LA CARTE PRICES LISTED NEXT TO EACH ITEM

ADD A SOUP FOR FOUR COURSES \$8

CREAMY SHRIMP BISQUE \$10
SHRIMP, CHICKEN, & SAUSAGE GUMBO \$10
VEGAN CARROT COCONUT GINGER SOUP* \$10

APPETIZERS & SALADS

PELICAN CLUB BAKED OYSTERS* \$17
applewood smoked bacon, parmesan, garlic herb butter
SEAFOOD MARTINI* \$17
crab, shrimp, lobster, creole potato salad, avocado, ravigote sauce
HEIRLOOM TOMATO, BURRATA & WALNUT SALAD* \$17
arugula, mixed lettuces, pickled red onions, creamy basil vinaigrette
VEGAN OPTION AVAILABLE
ESCARGOTS EN CROUTE* \$18
mixed mushroom duxelle, garlic butter, puff pastry
SEARED SCALLOPS & ARTICHOKE* \$20(+ \$2)
lemon garlic beurre blanc
CRISPY CALAMARI* \$17
spicy peanut noodles, curried aioli
LITTLE GEM LETTUCE WEDGE* 17
bleu cheese buttermilk dressing, little gem lettuce, pepitos, apple smoked bacon, pickled onion, radish and tomato
NEW ORLEANS STYLE BBQ SHRIMP* \$18
U/12 head-on shrimp served in cast iron skillet with garlic bread

ENTRÉES

PRIME PORK CHOP* \$36
mustard sauce, bourbon molasses sweet potatoes, haricots verts
WHOLE CRISPY FISH* \$36
citrus chili sauce, jasmine rice
SOFT-SHELLED CRAB SPAGHETTI FINO \$36
soft-shell crab, asparagus, sweet corn, pea pods, cream and lemon gremolata
PANÉED GULF FISH WITH CRABMEAT* \$36
jalapeño hollandaise, meunière, brabant potatoes, haricots verts
1 LB WHOLE MAINE LOBSTER & FRIED SHRIMP* \$40(+ \$4)
served butterflied, lemon garlic beurre blanc, baby potatoes, haricots verts
SEAFOOD THAI CURRY POT* \$36
spicy scallops, calamari, shrimp, mussels, and gulf fish coconut milk, lemongrass, jasmine rice, peanuts
VEGAN/VEGETARIAN WITH VEGETABLES AND TOFU OPTION AVAILABLE
SURF & TURF \$42 (+ \$4)
6 oz filet mignon, thai shrimp cake, lemongrass hollandaise, coconut cream scallion smashed red potatoes, DV
PAN SEARED USDA PRIME 12OZ RIBEYE* \$46(+ \$7)
crispy onions, roasted poblano chimichurri sauce
served with buttery mashed potatoes
12 OZ MUSTARD, WALNUT & HERB CRUSTED RACK OF LAMB* \$46(+ \$7)
mint-demi, buttery mashed potatoes, DV

DESSERTS

WHITE CHOCOLATE BREAD PUDDING \$10
white and dark chocolate sauces
COCONUT CREAM PIE \$10
chocolate sauce, whipped cream
BOURBON PECAN PIE \$10
chocolate sauce, ice cream
FLOURLESS CHOCOLATE DECADENCE CAKE* \$10
almonds
GRAND MARNIER CRÈME BRÛLÉE* \$10
fresh fruit
SORBET & FRESH FRUIT* \$10

BREAD SERVICE \$5
basket of our homemade focaccia bread and butter

*GLUTEN FREE AVAILABLE
MENU SUBJECT TO CHANGE
NO SEPARATE CHECKS
GRATUITY ADDED TO PARTIES OF 6 OR MORE

WINES BY THE GLASS

SPARKLING

ARTE LATINO CAVA BRUT SPAIN N/V	13
JEIO PROSECCO ROSÉ MILLESIMATO BRUT ITALY '23	13
SCHARFFENBERGER BRUT MENDOCINO CALIFORNIA N/V	15
FRE BRUT CALIFORNIA (NON-ALCOHOLIC)	13

WHITE/ROSE

HENRI BOURGEOIS "PETIT BOURGEOIS" SAUVIGNON BLANC LOIRE FRANCE '24	13
MAISON SALEYA ROSÉ PROVENCE FRANCE '25	13
VIETTI MOSCATO D'ASTI ITALY '24	14
CROWDED HOUSE SAUVIGNON BLANC MARLBOROUGH NEW ZEALAND '24	14
MARTIN RAY CHARDONNAY SONOMA COAST CALIFORNIA '24	14
LOUIS LATOUR ARDECHE CHARDONNAY FRANCE '23	14
BANFI SAN ANGELO PINOT GRIGIO TUSCANY '24	13
ABADIA DE SAN CAMPIO ALBARINO RIAS BAIXAS '23	13

RED

AMALAYA MALBEC SALTA ARGENTINA '24	13
CHALK HILL PINOT NOIR SONOMA COAST CALIFORNIA '23	15
WILLAMETTE VALLEY VINEYARDS WHOLE CLUSTER PINOT NOIR OREGON '23	14
HESS SHIRTAIL RANCHES CABERNET SAUVIGNON NAPA CALIFORNIA '22	14
KLINKER BRICK CABERNET SAUVIGNON LODI CALIFORNIA '23	14
FERRARI CARANO MERLOT SONOMA CALIFORNIA '22	14
SAINT COSME CÔTES DU RHONE FRANCE '24	14
CECCHI CHIANTI CLASSICO SANGIOVESE TUSCANY ITALY '24	13

BEER

URBAN SOUTH PARADISE PARK LAGER 9	MICHELOB ULTRA 9
URBAN SOUTH PARADISE PARK LIGHT 9	STELLA ARTOIS 9
GNARLY BARLEY KOROVA MILK PORTER 9	CHIMAY BLUE LABEL 14
PARISH BREWING CANEBRAKE 9	GNARLY BARLEY JUCIFER IPA 9
ATHLETIC GOLDEN ALE N/A 10	

COCKTAILS

STRAWBERRY LEMONADE* 15 housemade strawberry vodka, lemon juice	FEATURED WHISKEY OLD-FASHIONED 18 Weekly hand-picked featured whiskey. Made into a classic old-fashioned.
CLASSIC HURRICANE* 15 light and dark rum, passion fruit syrup, orange juice, cranberry juice, fresh lime juice	BLACK CHERRY MANHATTAN 16 bourbon, angostura, amaro, luxardo cherry juice
COOL HAND CUKE* 15 cucumber infused gin, fresh lemon, cava	PIMM'S MARTINI 15 housemade cucumber gin, Pimm's #1, and lime juice finished with splash of ginger beer
STORYVILLE SPRITZER* 15 gin, aperol, grapefruit juice floated with cava	RED OR WHITE SANGRIA 14 house-made to be fruity and refreshing - Red or White
ESPRESSO MARTINI 17 house-infused vanilla vodka, Mr. Black coffee liqueur, housemade cold brew	AMARETTO SIDECAR 16 Amaretto, Dry Curacao, and fresh lemon juice served up with a sugar rim
DESERT BLOOM 15 Condesa Prickly Pear Gin, fresh citrus, cranberry, cava	MARGARITA DEL FUEGO* 15 mezcal, triple sec, jalapeno, fresh citrus

*non-alcoholic version available