



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
roquefort buttermilk dressing, little gem lettuce, apple smoked bacon, watermelon radish and tomato
NEW ORLEANS STYLE BBQ SHRIMP* \$18
U/12 head-on shrimp served in cast iron skillet with garlic bread

ENTRÉES

HALF FRIED CHICKEN \$36
served in an iron skillet with corn pudding, black eyed peas & collard greens, cojito cheese, housemade hot sauce
PRIME PORK CHOP* \$36
mustard sauce, bourbon molasses sweet potatoes, collard greens
WHOLE CRISPY FISH* \$36
citrus chili sauce, jasmine rice
CRAB AND CRAB SPAGHETTI FINO \$36
jumbo lump crab, 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 onion rings, 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