



PELICAN'S REEF

DINNER MENU

SOUP AND SALAD

CUBAN BLACK BEAN SOUP

SLIGHTLY SPICY, AN ISLAND FAVORITE 5

RED CONCH CHOWDER

LOCAL CONCH INFUSED WITH THYME 5

CLASSIC CAESAR SALAD

*ROMAINE, CROUTONS, GARLIC, ANCHOVIES AND PARMESAN 8
W/SHRIMP 12, JERK CHICKEN 11, MAHI MAHI 11*

GREEK SALAD

*FETA, CUCUMBER, ONIONS, OLIVES & TOMATOES 8
W/SHRIMP 12, JERK CHICKEN 11, MAHI MAHI 11*

HOUSE SALAD

FRESH GREENS, DICED CHICKEN, HAM, SHREDDED CHEDDAR & JACK CHEESE, HARD-BOILED EGG, TOMATO, BLACK OLIVES AND CROUTONS IN A BLUE CHEESE DRESSING 9

TROPICAL FRUIT PLATE

SEASONAL FRUIT TOPPED WITH FLAKED COCONUT AND NATURAL YOGURT 13

REEF SALAD

BEEF STEAK TOMATOES WITH MARINATED ONIONS AND BLUE CHEESE CRUMBLES 8

APPETIZERS

AVOCADO EGG ROLLS

THREE SPRING ROLLS STUFFED WITH AVOCADO & CORN SALSA 8

COCONUT SHRIMP

FOUR SHRIMP ROLLED IN FLAKED COCONUT, SERVED WITH MANGO SALSA 9

CONCH FRITTERS

GOLDEN CRISPY FRITTERS SERVED WITH JERK MAYO 7.5

CRAB CAKE

SERVED ON A BED OF MIXED GREENS WITH MANGO SALSA 9

FRIED CALAMARI

GOLDEN FRIED CALAMARI SERVED WITH A CHIPOTLE AIOLI DIP 9

SHRIMP COCKTAIL

SERVED CHILLED WITH A ZESTY HORSERADISH COCKTAIL SAUCE 9

STEAMED MUSSELS

COOKED IN CHARDONNAY WINE, TOMATOES AND FRESH HERBS 12

YELLOW FIN TUNA CARPACCIO

THIN SLICED TUNA AND WASABI 10



PELICAN'S REEF

DINNER MENU

ENTREES

CATCH OF THE DAY

SERVED AS YOU LIKE IT: GRILLED, BLACKENED, OR CAYMAN STYLE 26

CARIBBEAN SPINY LOBSTER TAIL

DELICIOUS CRUNCHY TAIL SERVED WITH DRAWN BUTTER MARKET PRICE

JAMAICAN JERK CHICKEN

JERK CHICKEN COOKED THE STREET VENDORS WAY FROM SPANISH TOWN 19

BLACKENED TUNA

FRESH DAILY 8—10 OZ SERVED WITH MANGO SALSA 26

PELICAN'S PRIDE SEA FOOD PLATTER

CATCH OF THE DAY, SCALLOPS AND SHRIMP WITH MANGO SALSA 29

BEEF TENDERLOIN & TIGER SHRIMP

6 OZ FILET WITH 4 JUMBO SHRIMP OR CATCH OF THE DAY 29

9 OZ FILET WITH 4 JUMBO SHRIMP OR CATCH OF THE DAY 35

CHEF'S CHOICE CERTIFIED ANGUS RIB EYE

ONE OF THE MOST TENDER CUTS OF BEEF 27

WITH FOUR JUMBO GRILLED SHRIMP 32

COCONUT CRUSTED CHICKEN BREAST

COCONUT CRUSTED CHICKEN WITH MANGO SALSA AND THREE SHRIMP 22

CONCH SAUSAGE

LOCALLY MADE SAUSAGE SERVED WITH CARAMELIZED ONIONS, POTATO, VEGETABLES AND GRAVY 17

PASTAS

CAJUN JAMBALAYA PASTA

SHRIMP, CONCH SAUSAGE, CHICKEN, PEPPERS OVER PASTA 19

FETTUCCHINE ALFREDO

WITH VEGETABLES IN A CREAM SAUCE 16



THIS PROJECT IS DEDICATED TO HELPING RESTAURANTS
AND THEIR CUSTOMERS MAKE INFORMED AND ECOLOGI-
CALLY POSITIVE SEAFOOD CHOICES.

ALL KITCHEN SPLIT 7 ~ ALL PRICES ARE IN CI DOLLARS ~ GRATUITIES NOT INCLUDED ~ 15% GRATUITY ADDED FOR PARTIES OF 6 OR MORE



PELICAN'S REEF

WINE LIST

WHITE WINES

SANTA MARGHERITA PINO GRIGIO, ITALY <i>DRY, LIGHT AND CRISP WITH DELICATE NOTES OF PECANS AND ALMONDS</i>	2 9
ROBERT MONDAVI SELECT RESERVE, CALIFORNIA <i>LIGHT AND CRISP, GOOD WITH GRILLED SEAFOOD</i>	2 4
KENDAL JACKSON VINTNER'S RESERVE CHARDONNAY, CALIFORNIA <i>CRISP ORANGE MARMALADE AND LEMON OIL AS WELL AS TROPICAL FRUIT</i>	3 0
LOUIS JADOT CHARDONNAY, FRANCE <i>MEDIUM BODIED, FULL-FLAVORED WINE</i>	6 4
WOLF BLASS CHARDONNAY, AUSTRALIA <i>DISPLAYS CLASSIC PEACH AND MELON CHARACTERISTICS, OAK AND A CLEAN SOFT TEXTURE</i>	2 9

DESSERT WINE

CONCHA Y TORO LH SAUVIGNON BLANC (HALF BOTTLE), CHILE <i>SWEET AND WELL-BALANCED LIGHT WINE</i>	1 6
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ROSÉ WINE

SUTTER HOME WHITE ZINFANDEL, CALIFORNIA <i>FRESH, LIVELY AND FULL OF FRUIT</i>	2 2
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CHAMPAGNE AND SPARKING WINES

CONCHO Y TORO BRUT N/V, CHILE	2 4
MOET & CHANDON BRUT IMPERIAN N/V, FRANCE	6 6
VEUVE CLICQUOT PONSARDIN BRUT N/V, FRANCE	6 8
CUVEE DOM PERIGNON 1999, FRANCE	1 8 8

RED WINE

ROSEMONT PINOT NOIR, AUSTRALIA <i>FRESH, LIGHT AND LIVELY WITH MODERATE OAK AND A SMOOTH FINISH</i>	3 0
ROSEMONT, SHIRAZ CABERNET, AUSTRALIA <i>SOFT, FRESH WINE WITH A RICH, FRUITY BOUQUET</i>	2 6
JACOB'S CREEK MERLOT, AUSTRALIA <i>BERRY FRUITS AND MULBERRY AROMAS WITH HINTS OF BLACK OLIVE AND VANILLA</i>	2 7
STERLING VINTNER'S COLLECTION MERLOT, CA <i>FULLY DRY OAKY</i>	3 0
WOLF BLASS CABERNET <i>MEDIUM-BODIED AND FRUITY, WITH A SOFT DRY FINISH</i>	2 9

WINES BY THE GLASS

CAVIT PINO GRIGIO	6
KENDAL JACKSON VINTNER'S RESERVE CHARDONNAY	6
FRONTERA MERLOT	6
FRONTERA CHARDONNAY	6
FRONTERA CABERNET SAUVIGNON	6
JACOB'S CREEK MERLOT	8

CARAFE 1 LT 25 CARAFE 1/2 LT 13



INDULGENCES

PELICAN'S REEF

DESSERTS

KAHULA HOT FUDGE BROWNIE <i>SERVED HOT WITH HOT FUDGE AND ICE CREAM</i>	7
KEY LIME PIE "THE TRUE LIME" <i>ENJOY THE FLAVORS OF THE COOL LIME`</i>	5
DARK CHOCOLATE MOUSSE CAKE <i>THREE LAYERS OF RICH CHOCOLATE CAKE WITH CHOCOLATE</i>	6
CHEESE CAKE <i>THICK, RICH NY STYLE CHEESE CAKE WITH CHOICE OF STRAWBERRY, MANGO, RASPBERRY OR BLUEBERRY TOPPING</i>	5
CRÈME BRULE <i>JUST HOW THE FRENCH MAKE IT</i>	5
STRAWBERRY SHORTCAKE	5
ICE CREAM <i>CHOICE OF VANILLA OR CHOCOLATE</i>	3

SPECIAL COFFEES

WE USE ONLY TORTUGA SPECIAL BLUE MOUNTAIN COFFEE FOR OUR SPECIALTY COFFEES

TORTUGA COFFEE <i>TORTUGA RUM AND KALUHA</i>	7
IRISH EYES <i>IRISH WHISKEY, BAILEYS AND GREEN CRÈME DE MENTHE</i>	7
KINGSTON TRIO <i>TORTUGA GOLD, TIA MARIA AND RUM CREAM</i>	7
PORFIDIO MARGARITA CAFÈ <i>GRAND MARNIER AND PORFIDIO</i>	8