

# Dinner at the Pelican Club

## Pelican Club Salad

Heirloom Greens, Cucumber, Avocado, Tomato, Grapes and Pistachios with a Meyer Lemon Vinaigrette. \$7



## Shrimp Bisque

Handcrafted Classic Bisque with Sherry. \$9

## Appetizers



### The Lobster Pointe

A Decadent Salad of Maine Lobster in a Pointed Tower.  
\$12

### Texas Gulf Coast Crab Cakes

Two Jumbo Lump Crab Cakes with Red Pepper Coulis.  
\$12

### Zuppa di Pesce

Traditional Soup with Mussels, Clams and Fish in a Wonderful Handcrafted Clear Fish Stock with a Hint of Sherry. \$9

### Escargot Pomodori

Sautéed Escargot Served over Tomato Fondue with Toast Points and Basil Oil. \$12

## From the Glass Kitchen Butchery



### Ribeye

10 oz for \$20

*Go Texas - Go Bigger!*  
Add an Ounce for \$1.50 each ounce

### Filet Mignon

6 oz for \$26

*Go Texas - Go Bigger!*  
Add an Ounce for \$3 each ounce

Lump Crab and Shitake Mushroom Topping  
Add \$10

## From the Sea



### Orata al Cortoccio

Fresh Sea Bass, Mussels, Clams and Shrimp. Cooked in Parchment with White Wine Sauce. A Treasure Trove of Delights from the Chef is revealed when the Server opens this Goodie Bag Tableside. \$36

### Snapper with Aragosta Fra Diavolo

Snapper with Maine Lobster Meat in a Spicy Fra Diavolo Sauce. \$39

### Simply Snapper \$29

or Add Lump Crab and Shitake Mushroom Topping. Add \$10

### Risotto alla Vodka Gamberi

Tender Shrimp Sautéed "alla Vodka" - A spicy Vodka Sauce over Red Risotto. \$23

### Texas Gulf Coast Crab Cakes

Served over Risotto Milanese. \$23

### Pelican Club Fried Shrimp

Gulf Shrimp in Beer Batter with Meyer Lemon Remoulade and Tequila Cocktail Sauce. \$21



### Shrimp Matagorda

Five Baked Stuffed Shrimp, Stuffed with Cilantro, Crab, Bacon Bits and Jalapeño; Served with Tamarind Balsamic Glaze. \$27

## From the Pastaria

### Fresh Black and White Lobster Ravioli

Tender Pasta Stuffed with Maine Lobster in a Saffron Cream Sauce. \$26

### Lump Crab in Padella all'aglio

Fresh Lump Crab with Garlic and Paprika Over Tagliatelle Pasta. \$24

Note: This Symbol  Indicates Chef's Choice!

# Lunch at the Pelican Club

## Pelican Club Salad

Heirloom Greens, Cucumber, Avocado, Tomato, Grapes and Pistachios with a Meyer Lemon Vinaigrette. \$7



## Shrimp Bisque

Handcrafted Classic Bisque with Sherry. \$9

## Appetizers



### The Lobster Pointe

A Decadent Salad of Maine Lobster in a Pointed Tower. \$12

### Zuppa di Pesce

Traditional Soup with Mussels, Clams and Fish in a Wonderful Handcrafted Clear Fish Stock with a Hint of Sherry. \$9



### Texas Gulf Coast Crab Cakes

Two Jumbo Lump Crab Cakes with Red Pepper Coulis. \$12

## From the Garden

### Grilled Chicken Caesar

Housemade Dressing. \$12



### Spinach Salad

#### with Seared Scallops

With a Warm Bacon and Jalapeño Vinaigrette. \$13

### Seared Sea Bass Salad

With Meyer Lemon Vinaigrette. \$14

## From the Pastaria



### Fresh Black and White Lobster Ravioli

Tender Pasta Stuffed with Maine Lobster in a Saffron Cream Sauce. \$19

### Lump Crab in Padella all'aglio

Fresh Lump Crab with Garlic and Paprika Over Tagliatelle Pasta. \$17

## From the Sea

### Snapper with Aragosta Fra Diavolo

Snapper with Maine Lobster Meat in a Spicy Fra Diavolo Sauce. \$39

### Pelican Club Fried Shrimp

Gulf Shrimp in Beer Batter with Meyer Lemon Remoulade and Tequila Cocktail Sauce. \$17

### Simply Snapper \$29

or Add Lump Crab and Shitake Mushroom Topping. Add \$10



### Risotto alla Vodka Gamberi

Tender Shrimp Sautéed "alla Vodka" - A spicy Vodka Sauce over Red Risotto. \$19

## From the Glass Kitchen Butchery



### Ribeye

10 oz for \$20

*Go Texas - Go Bigger!*  
Add an Ounce for \$1.50 each ounce

### Filet Mignon

6 oz for \$26

*Go Texas - Go Bigger!*  
Add an Ounce for \$3 each ounce

Lump Crab and Shitake Mushroom Topping  
Add \$10

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