

APPETIZERS

Fried Mushrooms 11

freshly prepared mushrooms dipped in our signature beer batter, deep fried & served with remoulade sauce.

Southwest Eggrolls 10

crispy fried eggrolls stuffed with chicken, black beans, corn, jack cheese & cilantro & served with avocado ranch

Eggplant Fries 9

freshly cut eggplant battered with Italian bread crumbs, deep fried & served with house made marinara sauce.

Hummus & Pita 10

homemade hummus, prepared by the chef daily & served with pita bread & fresh vegetables.

Chicken Wings 10

five naked, deep fried wings tossed in your choice of mango habanero, buffalo or bbq sauces.

Spinach & Artichoke Dip 10

homemade spinach & artichoke dip, created in house daily & served with fried tortilla chips.

Gumbo or Soup Du Jour

Cup 7 Bowl 12

SMALL BITES

Shrimp Fury 13

jumbo gulf shrimp, grilled or fried, tossed in our signature mango habanero sauce

Pollo Tostada 17

a member favorite 12" crispy flour tortilla topped with chicken or shrimp, bacon, spinach & artichoke cream, sun dried tomatoes & four cheeses baked to perfection.

HANDHELDS & MORE

All handhelds served with french fries, sweet potato fries, onion strings, chips or vegetable du jour

The Clubhouse Burger 14

fresh ground chuck (or marinated chicken breast), chargrilled & seasoned to perfection, dressed with mayo, lettuce, tomatoes, onions & pickle spear (add cheese +1).

Pelican Po'boy 15

choice of fried catfish or shrimp on french bread dressed with remoulade sauce, lettuce & tomatoes.

Whack A Moley Burger 16

fresh ground chuck, chargrilled & seasoned to perfection, dressed with guacamole, cheddar cheese, cilantro aioli, applewood bacon, lettuce & pickle spear.

Pork Debris Po'boy 15

slow cooked pork on french bread with swiss cheese, savory brown gravy, mayonnaise, lettuce and tomatoes

Caesar Wrap 14

fried or grilled chicken (sub shrimp +3) with romaine ribbons, tomatoes, onions, parmesan & house caesar dressing wrapped in a flour or wheat tortilla.

Chicken Tender Basket 15

six fried golden brown crispy tenders served with your choice of dipping sauces. ranch, bbq or honey mustard

The Country Club 15

ham, turkey, applewood bacon, cheddar, swiss, mayo, lettuce, tomato | white or wheat bread | add avocado +2

Pelican's Cousin 15

two marinated chicken breasts topped with garlic & herb butter and served with mashed potatoes

Shrimp Tacos (2) 16

a member favorite fried or grilled gulf shrimp tacos topped with avocado, pickled red onions, cabbage slaw, cilantro aioli & mango habanero glaze

Hamburger Steak 17

house grind, grilled onions & mushroom, garlic brown gravy served with choice of side



FLIGHT

The Restaurant at Pelican Point

LUNCH

Tuesday – Sunday

10:30am – 5:00pm

SALADS

Fajita Salad 17

choice of usda choice tenderloin, chicken or grilled shrimp sautéed with peppers & onions served on a bed of mixed greens & topped with cucumbers, avocado, sour cream, pico de gallo & fried tortilla chips.
served with salsa or avocado ranch dressing | combo +5 | trio +10

Salmon Salad 17

blackened or seared salmon filet served over a caesar salad topped with boiled eggs & tomatoes. served with your choice of dressing.

Chicken Avocado Salad 17

homemade chicken salad on two avocado halves served over seasonal greens & topped with cucumbers, tomatoes, red onions. served with your choice of dressing (sub shrimp +3).

Wedge Salad 10

traditional full size lettuce wedge topped with bleu cheese crumbles, bleu cheese dressing, bacon bits, cherry tomatoes, purple onions & course ground black pepper.

Caesar or House Salad

caesar or house salad: small 6 | large 11
add chicken +5 | add shrimp +6
fried or grilled

Dressings

buttermilk ranch, blue cheese, Italian, honey mustard, balsamic vinegar,
caesar, avocado ranch, red wine vinegar