

THE Pelican Club

SHAREABLE

STEAMED EDAMAME GF 8

Sea salt

SEAWEED SALAD GF 12

Sesame seeds, lemon

CHIPS AND DIP GF 10

House salsa verde, Hatch queso,
tortilla chips

SMOKED FISH DIP GF 17

House smoked fish, vegetable
crudite, tortilla chips

CEVICHE* GF 18

Mahi mahi, fresh citrus, jalapeño,
red onion, wonton crisps

STEAMED DUMPLINGS 16

Lemongrass marinated chicken,
ponzu, chili oil



SUSHI

DAYBOAT CRUDO* GF 28

Scallop, ginger, scallion, ponzu

CHILMARK TUNA ROLL* GF 22

Yellowfin tuna, avocado, herbs,
daikon, spicy mayo

EAST CHOP ROLL* GF 20

Smoked salmon, dill cream cheese,
cucumber, crispy onion

KANI ROLL* 20

krab salad, avocado, cucumber,
chives, masago, eel sauce

CHAPPY ROLL* GF 19

Radish, avocado, pickled peppers,
herbs, ginger scallion sauce

DAILY NIGIRI SELECTION* GF MP

Ask your server about our
rotating seasonal highlights
and daily market finds

GF - Gluten Free

* Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness,
especially if you have certain medical
conditions.

SALADS & BOWLS

CHOPPED SALAD GF 16

Napa cabbage, mandarin orange,
crispy onion, sesame vinaigrette
Add: chicken 9, shrimp 11,
tuna 14, lobster 16

SPICY SHRIMP NOODLE BOWL 25

Soba noodles, pickled chili
pineapple salsa, edamame

POKE BOWL* GF 26

Tuna, yellowtail, salmon, avocado,
edamame, pickled chili, cucumber,
spicy mayo

SHORT RIB BOWL 28

Braised short rib, avocado, edamame,
pickled chili, cucumber, spicy mayo

LOBSTER BOWL* GF 30

Lobster, avocado, edamame, pickled
chili, cucumber, spicy mayo

SOMETHING SWEET

MAD MARTHA'S ICE CREAM 7

Vanilla, matcha powder

KEY LIME PIE 9

Graham cracker crust, whipped cream

COCKTAILS 20

FARAWAY MERMAID

tequila or mezcal,
dry curaçao, jalapeño agave, lime

THE WHITE LOTUS

botanical vodka, bermutto,
luxardo maraschino

SEAVIEW

gin, framboise, strawberry,
cucumber, soda, lemon

PELOMA

mezcal, chinola, orgeat, grapefruit,
soda, lime

SMOKE ON THE HARBOR

blanco tequila, reposado tequila,
ginger honey, angostura, mezcal
mist, lemon

THE PIÑA COLADA

coconut cartel rum, amaro
montenegro, coconut cream,
pineapple, angostura mist

UMAMI OLD FASHIONED

suntory toki whisky, brown turbinado
sugar, angostura, umami bitters

SAKE

TOZAI NIGHT SWIM (180ML) 12

Futsu, ABV 14%

TOZAI BUSHIDO WARRIOR (180ML) 14

Genju Genshu, ABV 18%

SPRITZES 16

VENETIAN

select apertivo, sparkling wine,
orange, soda

HUGO

st.germain, sparkling wine, mint,
soda

AMARO

amaro montenegro, sparkling wine,
grapefruit, soda

ZERO PROOF 12

CITRUS CLEANSE

seedlip grove 42, orange,
grapefruit soda

GARDEN VARIETY

seedlip notas de agave, pineapple,
lime, jalapeño agave, soda

PAIN RELIEVER

lyre's white cane, coco lopez,
pineapple, orange

BEER

PACIFICO 9

Mexican Pilsner 4.4%

NITE LITE 9

Night Shift Brewing Light Lager
Boston ABV 4.3%

JUST A KITTEN 10

Exhibit A Brewing New England IPA, MA 5%

BUBBLES & ROSÉ

VALDO NUMERO 1 12/55

CÔTÉ MAS 12/55

VEUVE CLICQUOT YELLOW LABEL 24/120

CHAMPAGNE PAILLARD LES PARCELLES (375 ML) 65

VEUVE CLICQUOT MAGNUM (1.5 L) 450

LOUIS ROEDERER CRISTAL 900

CÔTÉ MAS ROSE AURORE (1 L) 12/70

AMEZTOI ROSADO RUBENTIS SERVED IN A PORRON 70

CLOS CIBONNE CUVÉE TRADITION ROSE 90

RED

BROADLEY 15/75

CHATEAU LES CLAUZOTS 15/75

KATHERINE GOLDSCHMIDT 16/80

DOMAINE ANDERSON 130

FAUST 147

WHITE

BAILLY-LAPIERRE 14/60

JOSEPH DROUHIN VAUDON 20/90

CAMBRIA KATHERINE'S VINEYARD 14/60

OVUM "LOVE OF LOVE" GEWURZTRAMINER 70

MATTHIASSEN CHARDONNAY LINDA VISTA 80