



**PELICAN'S
NEST**
SEABROOK ISLAND

PELICAN'S NEST

Drink / Kids' Menu

WHITE WINE

Prosecco, Tiamo

Italy, NV, 187ml
\$9

Pinot Grigio, Seaglass

Santa Barbera, 2016
\$8 / \$26

Sauvignon Blanc, Ponga

New Zealand, 2016
\$8 / \$26

Chardonnay, Folie a Deux

Russian River Valley, 2014
\$9 / \$30

ROSE WINE

Finca El Origen Malbec

Mendoza, 2016
\$8 / \$26

Azul y Garanza

Spain, 2017
\$9 / \$30

RED WINE

Pinot Noir, Stephan Vincent

Monterey, 2014
\$9 / \$30

Malbec, Belasco de Baquedano "Llama"

Mendoza, 2015
\$9 / \$30

Cabernet, Vigilance

California, 2014
\$9 / \$30

SEABROOK ISLAND RUM COCKTAILS

Featuring a Custom, Single-Barrel Thomas Tew Rum made only for Seabrook Island from Newport Distillery, Newport, RI

Dark & Stormy

Seabrook Rum,
Ginger Beer
\$10

Daiquiri

Seabrook Rum, Lime,
Simple Syrup
\$10

Mojito

Seabrook Rum, Lime,
Mint Simple Syrup, Soda
\$10

SPECIALTY COCKTAILS

Pink Pelican

Ketel One, Grand Marnier, Lime,
Pomegranate, Cranberry
\$12

Patron Margarita

Patron Silver, Triple Sec, Lime, Sour, Grand
Marnier
\$12

Jones Island Oasis

Grey Goose, Malibu, Banana, Pineapple,
Cranberry
\$12

Perfect Pina Colada

Gosling's Black Rum, Pineapple, Coconut
\$11

BEER

Domestic \$4

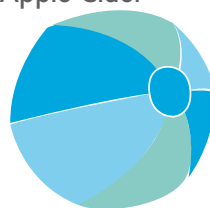
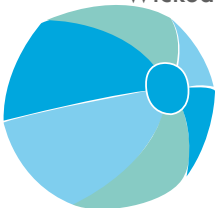
Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling, Miller High Life
(16oz)

Imported \$4.5

Corona, Corona Light, Heineken, St. Pauli Girl N/A, Stella Artois, Boddingtons

Craft & Local \$5.5

Palmetto Pilsner, Palmetto Amber, Palmetto Huger Street IPA, Westbrook One Claw Rye IPA,
Bell's Oberon, Shock Top, New Belgium Fat Tire, Island Coastal Lager,
Moody Tongue Lemon Saison, Freehouse Folly's Pride Blonde Ale, Revelry Gullah Cream Ale,
Wicked Weed Napoleon Complex Pale Ale, Bold Rock Apple Cider



KIDS' MENU

\$6 Includes One Side: French Fries, Potato Chips, Fresh Fruit, Veggie Sticks with Ranch, Coleslaw, or Grapes

*** Shrimp Basket**

with Tartar Sauce

*** Grilled Chicken Wrap**

can also be prepared as a salad

*** Chicken Tender Basket**

with BBQ or Honey Mustard

Grilled Cheese**Pita Pizza**

Cheese or Pepperoni

*** Hamburger or
Cheeseburger****Mac and Cheese**

Or Buttered Noodles

PELICAN'S NEST

Menu

MUNCHIES & FAVORITES

^{GF} **Peel & Eat Shrimp**

Seasoned & Poached East Coast Shrimp (when available) served with Lemon, Crackers, & Sriracha Cocktail Sauce (mild cocktail available on request)
\$14 (1/2 pound)

^{GF} * **"Pelican" Wings**

Crispy or Grilled Jumbo Chicken Wings tossed with choice of BBQ, Buffalo, "Molten" (Habanero Hot), "Pelican Dust" (spicy/sweet dry rub), or "As-Is"
\$6 / \$10

Chicken Tenders

Crispy Southern Style Tenders, Choice of Buttermilk Ranch, Honey Mustard, or BBQ Dipping Sauce
Appetizer \$7
Basket (Fries & Slaw) \$10

Hand Breaded Shrimp

Crispy Shrimp, Fresh Lemon, Sriracha Cocktail Sauce
Appetizer \$11
Basket (Fries & Slaw) \$14

BBQ Chicken Nachos

BBQ Pulled Chicken, Cheddar & Pepperjack Cheese, Black Beans, Mustard "Q," Shredded Lettuce, Pico de Gallo, & Sour Cream
\$11

^{GF} **French Fry Basket**

\$5
Add Chili/ Cheese \$2

GREENS & GRAINS

Salad Dressings: Tangy Tomato Vinaigrette, Chipotle Honey Mustard, Citrus-Sesame Vinaigrette, Caesar, Creamy Blue Cheese, Buttermilk Ranch, Creamy Monterey

^{VG} **"The Nester"**

Mixed Greens & Romaine Hearts, Heirloom Cherry Tomatoes, Cucumbers, Red Onion, Artichoke Hearts, Carrots, Cheddar, Broccoli, Croutons, Tangy Tomato Vinaigrette
\$7 / \$10

^{VG} **Caesar**

Hearts of Romaine, Crunchy Cheese Straws, Heirloom Cherry Tomatoes, & Grated Romano
\$7 / \$10

^{VG} **"Grain Goodness"**

Arugula, Quinoa, Chickpeas, Fresh Avocado, Cucumber, Edamame, Sunflower Seeds, Sprouts, Citrus-Sesame Vinaigrette
\$7 / \$10

^{VG} **The "Becky"**

Hearts of Romaine, Candied Pecans, Pineapple, Strawberries, Blueberries, Granny Smith Apple, Chipotle Honey Mustard
\$7 / \$10

Monterey Shrimp

Grilled Shrimp, Mixed Greens, Pepperjack Cheese, Fresh Avocado, Marinated Black Beans, Creamy Monterey Dressing, Crisp Tortilla Bowl
\$15

* **Add to Your Salad**

Grilled or Crispy Chicken \$4, Grilled or Crispy Shrimp \$8,
Grilled Coho Salmon \$9

* Contains ingredients that are raw or under-cooked.
Consuming raw or under-cooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

PELICAN'S NEST

Menu

SANDWICHES & BURGERS

Sandwiches served with Choice of Fries, Slaw, Tater Tots, Fresh Fruit, or Sweet Potato Fries +\$1

^{GF} * **Angus Burger**

Custom Angus Short Rib, Brisket, & Chuck Patty, American Cheese, Shredded Lettuce, Plum Tomato, Toasted Bun, Special Sauce & Pickle Chips on the side
\$12

^{GF} * **Turkey "Caesar" Burger**

Grilled Ground Lean Turkey, Shredded Romaine, Feta & Romano Cheeses, Plum Tomato, Caesar Dressing, Toasted Roll
\$11

^{VG} **Veggie "Burger"**

Quinoa, Roasted Peppers, & Mushroom Patty, Chipotle Honey Mustard, Boursin Cheese, Arugula, Plum Tomato, Toasted Roll
\$10

* **Grilled Chicken Club**

Marinated & Grilled Chicken Breast, Pepper Bacon, Griddled Non-GMO French Bread, Arugula, Boursin Cheese, Avocado Mayo, Plum Tomatoes

~Also Available as Plain Grilled Chicken Breast with Cheese~
\$12

^{GF} * **Blackened SC Red Grouper**

Toasted Bun, Roasted Red Pepper Aioli, Shredded Romaine, Plum Tomatoes
~local grouper used whenever possible~
\$16

* **"Big Island" Tuna Wrap**

Grilled/ Chopped Rare Yellowfin Tuna, Sticky Rice, Edamame, Daikon Sprouts, Wasabi Aioli, Soft Tortilla Wrap
\$16

^{GF} * **Grilled Fish Tacos**

Today's Fresh Catch, Soft Tortillas, Fresh Avocado, Shredded Lettuce, Red Pepper Sauce
\$12

* **"Pee-Paw's" Fish Sub**

Crispy Battered Alaskan Pollock, American Cheese, Toasted Baguette, Tartar Sauce, Cocktail Sauce, Shredded Lettuce, Tomato, Pickles
\$14

"Everything" Club

Triple Decker of Sliced Cajun Style Turkey, Black Forest Ham, Crisp Applewood Smoked Bacon, Cheddar & Swiss Cheeses, Baby Greens, Tomato, Toasted "Everything" Wheat Bread, Avocado Mayo
\$12

Chicken Cashew Salad or Tuna Salad

Creamy Chicken/ Cashew Salad OR Albacore Tuna Salad, Toasted "Everything" Bread, Arugula, Tomato, Sprouts
\$11

"Skyline" Dog

All Natural (Uncured/Antibiotic Free) Hot Dog with Chili & Shredded Cheddar on Toasted Bun
\$9

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Menu

POOLSIDE PERFECTION

Lighter Selections Perfect for Swimsuit Season

^{GF} * **"Zeus" Salmon**

Grilled Coho Salmon, Baby Greens, Arugula, Broccoli, Chickpeas, Artichoke Hearts, Red Onion, Feta Cheese, Cucumber, Heirloom Cherry Tomato, Nicoise Olives, Grilled Naan Triangles, Tomato Vinaigrette
\$18

Avocado Toast

Mashed Avocado & Farm Egg Salad,
Whole Grain Toast, Petite Salad on Top
\$10

Nest Trio

Chicken/Cashew Salad, Albacore Tuna Salad, Avocado/Egg Salad,
Bed of Lettuce, Sliced Tomato & Cucumber, Grilled Naan Triangles
\$13

^v **Noodle Bowl**

Rice Noodles, Broccoli, Edamame, Mushrooms, Sprouts, Cashews,
Savory Red Curry/Coconut Broth
\$10

*Add Chicken \$4, *Add Shrimp \$8

DINNER ENTREES

Available after 5:30pm

Local Shrimp Stir Fry

East Coast Jumbo Shrimp, Seasonal Vegetables, Broccoli, Sticky Rice,
Edamame, Crunchy Lo Mein, Citrus-Sesame Teriyaki
\$18

Sesame Grilled Tuna

Grilled Rare Sushi Grade Yellowfin Tuna, Sticky Rice, Broccoli Tempura,
Wasabi Aioli, Ginger-Soy Drizzle
\$26

Grilled Local Grouper & Grits

Creamy Pepper Jack "Jimmy Red" Grits, Sauteed Baby Spinach,
Peppers & Onions, Tasso-Tomato Gravy
\$26

Grilled Coho Salmon

Sustainable Salmon, Chef's Daily Seasonal Preparation
MKT

Grilled Ribeye

Southeastern Family Farms 12oz. Ribeye,
Roasted Fingerling Potato Medley, Sauteed Baby Spinach,
Cognac/Black Garlic Butter
\$29

*add Grilled or Crispy Shrimp +\$8

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