



**PELICAN'S  
NEST**  
SEABROOK ISLAND

# PELICAN'S NEST

## Drink / Kids' Menu

### WHITE WINE

**Pinot Grigio, Villa Cornaro**

Veneto, Italy, 2017  
\$8 / \$28

**Chandon Brut**

California, NV, 187ml  
\$11

**Sauvignon Blanc, Santa Carolina**

Chile, 2016  
\$8 / \$28

**Chardonnay, Sea Sun**

California,  
\$9 / \$32

**Vinho Verde, Encostas do Lima**

Minho, Portugal, 2017  
\$8/\$28

### ROSE WINE

**Seaglass Pinot Noir**

Monterey, California,  
\$8 / \$28

**Domaine Houchart**

Provence, France, 2018  
\$10 / \$36

**Chandon Brut Rose**

California, NV, 187ml  
\$11

### RED WINE

**Pinot Noir, Le Charmel**

Languedoc, France, 2017  
\$8 / \$28

**Malbec, Tinto Negro**

Mendoza, Argentina, 2017  
\$9 / \$32

**Cabernet, Joel Gott**

California,  
\$10 / \$36

### SPECIALTY COCKTAILS

**Pink Pelican**

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

**Patron Margarita**

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

**Rum Old Fashioned**

Seabrook Island Rum, Sugar,  
Orange Bitters  
\$10

**Jones Island Oasis**

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

**"Dark & Stormy"**

Seabrook Island Rum, Ginger Beer  
\$10

**Perfect Pina Colada**

Gosling's Black Rum, Pineapple, Coconut  
\$12

### BEER

**Domestic \$4**

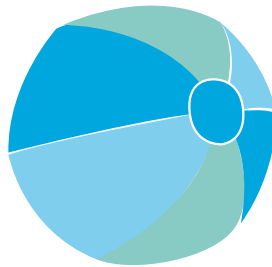
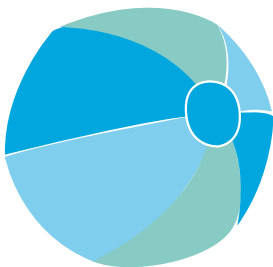
Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling,  
Miller High Life (16oz)

**Imported \$4.5**

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

**Craft & Local \$5.5**

Palmetto Huger St. IPA, Palmetto Nice & Brite Gose, Westbrook One Claw Rye Pale Ale,  
Palmetto Idle Speed Salted Lime Lager, Island Coastal Lager, Shock Top Belgian White,  
Wicked Weed Neapolitan Complex Pale Ale, Catawba White Zombie Belgian Wit,  
New Belgium Fat Tire Amber Ale, New Belgium Dayblazer Easygoing Ale,  
Golden Road Mango Cart Wheat Ale,  
Sycamore Rose Cider, Lakefront New Grist Pilsner (GF)



### KIDS' MENU

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

**Shrimp Basket**

with Tartar Sauce

**Chicken Tender Basket**

with BBQ or Honey Mustard

\* **Hamburger or Cheeseburger**

**Grilled Cheese**

**Grilled Chicken Wrap**

can also be prepared as a salad

**Pita Pizza**

Cheese or Pepperoni

**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, & Cocktail Sauce

\$14

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

V **Grilled Flatbread**

Chef's Daily Interpretation

MKT

**Crab Hushpuppies**

Crab, Cheddar, Scallions, Remoulade

\$9

**French Fry or Tots Basket**

Add Chili and Cheese +\$2

### BASKETS

Served with Fries and Slaw

**Chicken Tenders**

Crispy Southern Style Tenders.

Choice of Buttermilk Ranch, Honey Mustard, or BBQ Sauce

\$10

**Crispy Shrimp**

Hand Breaded Shrimp with Lemon, Sriracha Cocktail Sauce or Remoulade

\$15

**Crispy Oysters**

Hand Breaded Plump Fresh Oysters, Lemon, Cocktail Sauce or Remoulade

\$19

### GREENS & GRAINS

Salad Dressings: Creamy Balsamic Vinaigrette, Honey Mustard, Caesar, Creamy Blue Cheese,  
Buttermilk Ranch, Citrus-Toasted Sesame Vinaigrette, Blackberry-Peppercorn Vinaigrette

VG **"The Nest"**

Baby Greens, Tomato, Cucumber, Red Onion, Cheddar, Croutons,

Choice of Dressing

\$7 / \$10

VG **Caesar**

Romaine, Crunchy Cheese Straws, Heirloom Cherry Tomatoes, & Grated Romano

\$7 / \$10

VG **The "Becky"**

Hearts of Romaine, Candied Pecans, Pineapple, Strawberries, Blueberries,

Granny Smith Apple, Honey Mustard

\$7 / \$10

VG **Blackberry Beet**

Arugula, Roasted Beets, Goat Cheese, Candied Pecans, Blackberries,

Blackberry-Peppercorn Vinaigrette

\$7 / \$10

VG **"Grain Goodness"**

Baby Spinach, Shredded Kale, Mixed Veggies, Five Grains, Chickpeas, Avocado,

Cucumber, Edamame, Sunflower Seeds, Sprouts, Citrus-Sesame Vinaigrette

\$7/\$10

**Add to Your Salad**

Grilled or Crispy Chicken \$4, Grilled or Crispy Shrimp \$8,

Grilled Coho Salmon or Crispy Oysters \$9

### LUNCH ENTREES

Available All Day

VG **Ramen Bowl**

Rice Noodles, Broccoli, Edamame,

Mushrooms, Sprouts, Egg, Cashews,

Savory Red Curry/Coconut Broth

\$12

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

GF \* **Grilled Coho Salmon**

Sustainable Salmon,

Chef's Daily Seasonal Preparation

MKT

# PELICAN'S NEST

## Menu

### SANDWICHES & BURGERS

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

#### **Grilled Chicken "Caprese"**

Marinated/Grilled Chicken Breast, Sliced Tomato, Fresh Mozzarella,  
Pesto Mayo, Baby Greens, Toasted Ciabatta Bun  
~ Also Available as Plain Grilled Chicken Breast Sandwich with Cheese ~  
\$11

#### **Grilled Fish Tacos**

Today's Fresh Catch, Grilled to Order, Soft Flour Tortillas, Fresh Salsa,  
Shredded Lettuce, Remoulade Sauce  
\$12

#### GF **Chicken or Tuna Salad**

Creamy Grape & Pecan Chicken Salad or Albacore Tuna Salad,  
Toasted "Everything" Bread, Arugula, Tomato, Sprouts  
\$11

#### **F.G.T.&P.**

Fried Green Tomato & Pimiento Cheese on Griddled "Everything" Bread  
\$9

#### GF **Blackened SC Red Grouper**

Cajun Spiced SC Red Grouper, Lettuce, Tomato, Remoulade, Toasted Roll  
\$16

#### **Crispy Fish**

Crispy Battered Alaskan Pollock, American Cheese, Tartar Sauce,  
Cocktail Sauce, Shredded Lettuce, Tomato, Pickles, Ashley Bakery Sub Roll  
\$14

#### **Club Sub**

Triple Decker of Sliced Turkey Breast & Ham, Cheddar & Swiss Cheeses, Crisp  
Applewood Smoked Bacon, Baby Greens, Tomato, Avocado Mayo, Ashley  
Bakery Sub Roll  
\$12

#### **\* Angus Burger**

Grilled Angus Short Rib, Brisket, & Chuck Patty, American Cheese, Lettuce,  
Tomato, Onion  
~ Special Sauce and Pickles on the Side ~  
\$12

#### **Buffalo Turkey Burger**

Seasoned Ground Turkey, Dipped in Mild Buffalo Sauce, Creamy Blue Cheese,  
Lettuce, Tomato  
~ Also Available as Plain Grilled Turkey Burger ~  
\$11

#### VG **Black Bean "Burger"**

Black Bean, Grains, & Mushroom Patty, Honey Mustard,  
Feisty Feta Spread, Arugula, Tomato  
\$10

## DINNER ENTREES

Available after 5:30pm

#### **Shrimp & Grits**

East Coast Shrimp, Andouille, Tomato  
Tasso Gravy, Sauteed Peppers &  
Onions, Creamy "Geechie Boy" Grits  
\$25

#### GF **Red Snapper**

Pan Seared, Pineapple Basmati Rice,  
Sesame Spinach, Coconut-Curry Broth  
\$26

#### **"Folly Fry-Up"**

Crispy East Coast Shrimp & Oysters,  
Lump Crab Cake, Crab Hushpuppies,  
Fries, Slaw, Remoulade  
\$29

#### **Crab Cakes**

Twin Lump Crab Cakes, Wasabi  
Mashed Potatoes, Crunchy Asian  
Slaw, Sweet Soy Drizzle  
\$25

#### **Filet Mignon**

6oz. Certified Angus Beef Tenderloin,  
Mashed Yukon Gold Potatoes,  
Sauteed Baby Spinach, Roasted  
Garlic Butter  
\$29  
+\$9 "Surf & Turf"  
with a Lump Crab Cake

\*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

## **Green Initiative**

In an effort to reduce plastic waste and help protect our coastline, the Pelican's Nest utilizes compostable plastic straws, cups, lids, and utensils. Our to-go boxes and soft drink cups are biodegradable paper, and we recycle glass bottles and aluminum cans. We thank you for joining our efforts to adopt greener practices wherever possible!