

When the Wright Brothers telegraphed the world over 100 years ago from this very building, little did they know that through the power of flight we would be able to experience the flavors of the world. Now, you too can taste those exotic flavors in Black Pelican's Global Cuisine.

Entrees~ Flavors from Around the World

Pelican Fishes

Fresh Fishes ~ Tastefully Grilled 17.99
Choose one of our fresh cut fish filets served with garden rice and sautéed seasonal vegetables. Select your choice of:

Tuna, Salmon, Mahi

At your discretion, choose one of our four tasteful options to flavor and enhance your selection this evening.

<p><i>A la Oscar</i> ~ Asparagus, crab and hollandaise add 6.00</p> <p><i>A la Pacifico</i> ~ Green Thai Coconut Curry mojo with Mandarin oranges and crisp wontons..... add 3.00</p>	<p><i>A la OBX</i> ~ Blackened with Carolina roasted corn salsa... add 3.00</p> <p><i>A la Amandine</i> ~Toasted almonds with a delicate white wine butter sauce add 3.00</p>
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Pelican Seafood Specialties



<p>Pelican's Housemade Crab Cakes 19.99 Delicately fried jumbo lump crab cakes with lemon basil remoulade, garden rice pilaf and vegetable du jour.</p> <p>Scallops St. Jacques' 19.99 Scallops, oven roasted tomatoes and mushrooms sautéed in a delicate cream sauce topped with puff pastry.</p> <p>Southern Fried Flounder and Shrimp 18.99 Lightly breaded fresh flounder and Gulf shrimp fried to perfection, served with garden rice pilaf and vegetable du jour. Add crab cake for 6.00. No substitutions please.</p>	<p>House Specialty: Tuna Nagano \$17.99 Japanese sushi grade Ahi tuna rolled in spices, quick seared and served very rare atop Asian cabbage salad with soy sauce and wasabi. <i>Try it with warm or cold saki.</i></p> <p>"Dixie's Finest" Shrimp & Grits 18.99 Plump shrimp sautéed with garlic, onions, tomatoes and Tabasco butter sauce served over jalapeno cheese grits.</p> <p>Baked Shrimp and Crab 21.99 A boat of fresh shrimp and crabmeat baked to perfection and topped with a beurre blanc sauce, served with garden rice pilaf and vegetable du jour.</p>
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Pork, Beef & Chicken Selections

<p>The Midwestern 23.99 Petite Filet of Beef Tenderloin and Grilled Chicken Breast with cracked pepper demi glace, bacon corn hash, asparagus and marbled potatoes.</p> <p>Slow Roasted Pork Shank 17.99 With Ancho raspberry reduction, Kahlua whipped sweet potatoes and fresh seasonal vegetables.</p> <p>Classic Filet Oscar 31.99 8 oz. beef tenderloin topped with lump crabmeat, asparagus and hollandaise sauce, served with homemade mashed potatoes and vegetable du jour.</p> <p>Served without Oscar toppings 25.99</p>	<p>Rack of Ribs 18.99 Carolina's finest pork baby back ribs, char grilled in our own Black Pelican barbeque sauce, served with mashed potatoes and vegetable du jour.</p> <p>Gorgonzola Encrusted New York Strip 20.99 Served over smoked Gouda mashed potatoes with vegetable du jour, zesty fried onions and demi glace.</p> <p>Chicken Marsala 17.99 Chicken breasts sautéed with mushrooms and classic marsala wine sauce, served with mashed potatoes and vegetable du jour.</p>
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House Specialty: Pelican Prime Rib - Find out just why wintertime Fridays are so popular around the Black Pelican.
Captain's (16 oz.) ... 20.99 • 1st Mate's (12 oz.) ... 16.99
Served with mashed potatoes, vegetable du jour and au jus.

Vegetarian Selections

<p>Vegetarian Pasta  14.99 Today's pasta tossed with the freshest seasonal vegetables and your choice of roasted garlic and white wine sauce or a tomato basil cream.</p>	<p>Marinated Grilled Portabella Mushrooms  14.99 Over smoked Gouda mashed potatoes topped with sautéed mushrooms, spinach, roasted tomatoes and feta cheese.</p>
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 Denotes Vegetarian

For Your Enjoyment...

Black Pelican dinner guests receive a complimentary basket of hearth baked, fresh pita bread. Additional baskets are available for 1.99. Enjoy!