



Black Pelican Restaurant MP 4 on the Beach Road 3848 Va. Dare Trail • Kitty Hawk (252) 261-3171 • BlackPelican.com For To-Go Orders Call 252-261-5504





Appetizers

Soup du Jour • Hatteras Clam Chowder New England Mussels & Clams • Baked Brie Calamari • Crab Rangoon • Oysters Orville Stuffed Jalapeno Peppers • Tuna Tataké Steamed Edamame Beans • Pelican Wings Spicy Fried Cajun Fish Bites • Gulfstream Tuna Bites Wood Fired Flat Bread • Basket of Onion Rings Key West Rock Shrimp and Crab Dip Hummus - "A Mediterranean Classic"

Specialty Salads

Housemade dressings include Ranch, Zesty Italian, Mediterranean, Balsamic Vinaigrette, Bleu Cheese, Sesame Ginger, Honey Mustard.

Caesar Salad • Greek Salad • The Popeye • House Salad Nuts & Berries • Mediterranean Chop House Salad

Add to any Salad: Chicken Breast • Tuna Steak • Salmon Filet, Grilled Shrimp Skewer(6) • Crab Cake • Fried Oysters • Mrs. Gail's Chicken Salad

Steamers

Shrimp • Oysters (served steamed only) Clams (served steamed only) • Snow Crab Legs New England Mussels • Frogmore Clambake Fresh Vegetable Platter

Lunch Entrees

Southwestern Tuna • "Mrs. Gail's" Chicken Salad Baja Lime Rubbed Mahi • Fried Seafood Baskets Greek Spiced Seared Salmon • Vegetarian Pasta "Dixie's Finest" Shrimp & Grits "Mrs. Martha's" Fresh Tuna Salad

Sandwiches

Served with fries and a Kosher dill slice.

"Mrs. Martha's" Tuna Salad Sandwich • Tuna Melt Fresh Tuna Steak Sandwich • Caesar Wrap "Mrs. Gail's" Chicken Salad Sandwich • French Dip Pelican's Housemade Crab Cake • Veggie Pita Fresh Seafood Po'Boy • Pulled Pork BBQ Sandwich "BLT & Cheese" Wrap • Grilled Chicken Sandwich Kitty Hawk Beach Burger

Vegetarian Selections

Marinated Grilled Portabella Mushrooms over smoked Gouda mashed potatoes

Vegetarian Pasta w/fresh seasonal vegetables & tomato basil cream

Dinner Entrees Pelican Seafood Specialties

Pelican's Housemade Crab Cakes

with Tuscan remoulade, garden rice and fresh steamed green bean medley

Bacon Wrapped Sea Scallops

w/ caramelized onion thyme sauce & seasonal vegetables

Southern Fried Flounder and Shrimp

with garden rice and fresh steamed green bean medley

Tuna Nagano - A House Specialty!

thinly sliced Cajun sesame seared chilled ahi tuna served very rare with Napa cabbagé slaw

"Dixie's Finest" Shrimp & Grits

sauteéd w/ garlic, onions, tomatoes & Tabasco butter sauce

Baked Shrimp and Crab

baked to perfection & topped w/a beurre blanc sauce

Wanchese Fishermans' Risotto

scallops, shrimp, lump crabmeat, bacon sautéed with tomatoes, sweet corn & baby spinach folded into creamy roasted garlic risotto topped w/ crispy sweet potato nest

Pecan Crusted Mahi

mahi w/ red wine fig reduction & mashed sweet potatoes

The Frogmore Clambake

plump mussels, clams, oysters, spicy shrimp, and Andouille sausage plus steamed corn on the cob and red potatoes

Pork, Beef & Chicken

Slow Roasted Pork Shank

with ancho raspberry reduction

Classic Filet

with smoked Gouda mashed potatoes, fresh steamed green bean medley

Classic Filet Oscar

topped with lump crahmeat

Rack of Ribs

slow roasted baby back pork ribs, char-grilled in our own BBQ sauce

Black and Bleu Strip Steak

blackened NY Strip crusted with Bleu Cheese and zesty fried onions

Prime Rib

w/smoked Gouda mashers, fresh steamed green bean medley and au jus

OBX Chicken and Ribs

topped with corn relish, mashed sweet potatoes and fried okra

Chicken Marsala

grilled chicken breasts with mushroom marsala demi glace, smoked gouda mashed potatoes and fresh vegetable du jour.

Carolina Combo

eastern Carolina pulled pork barbecue and golden fried oysters

Wood-Fired Gourmet Pizzas

Classic Pepperoni tomato sauce, lots of pepperoni, house cheeses & oregano

White Seafood

creamy bechamel sauce, shrimp, scallops, house cheeses, scallions, oregano and a pinch of Old Bay

Landlovers

tomato sauce, Andouille sausage, tender steak, bacon, pepperoni, house cheeses and oregano

Margherita

basil pesto sauce, sliced roma tomatoes, house cheeses, scallions, and oregano

Chesapeake Bay

creamy bé chamel sauce, lump crabmeat, sweet corn, crispy bacon, house cheeses and Old Bay

Florentine

creamy béchamel sauce, roma tomatoes, baby spinach, crispy bacon, house cheeses

creamy béchamel sauce, pineapple tidbits, house cheeses, oregano, scallions (bacon or chicken)

Greek

herbed garlic oil, sliced roma tomatoes, red onions, feta cheese, kalamata olives, house cheeses, oregano, pepperoncini and scallions

Bar-B-Que Chicken

housemade BBQ sauce, wood fired roasted chicken, smoked gouda, red onions, house cheeses, cilantro

Black Pelican

tomato sauce, shrimp, Andouille sausage, sweet peppers, scallions, house cheeses and oregano

Primavera

basil pesto sauce, mushrooms, sweet peppers, onions, spinach, tomatoes, pine nuts & house cheeses

Pelican Five Cheese tomato sauce, house cheese blend, garlic and oregano

Sitzlei OIII
the classic pepperoni with red onions, sweet peppers and jalapeno
peppers (Some like it hot!)

Create Your Own

Toppings: tomato sauce, creamy béchamel, barbeque sauce, basil pesto sauce or herbed garlic oil base with mozzarella and oregano.

VEGGIES: Roma Tomatoes • Baby Spinach • Pineapple • Jalapeno Peppers Scallions • Pepperoncini • White Mushrooms • Kalamata Olives • Sweet Peppers • Red Onions • Corn

MEATS: Bacon • Pepperoni • Tender Steak • Andouille Sausage • Chicken **SEAFOOD:** Shrimp • Scallops • Anchovies • Crabmeat

SPECIALTY CHEESES: Feta • Smoked Gouda • Fontina/Gruyere • Cheddar

SAMPLE MENU

All Items and Prices are Subject to Change.



Open Daily: 11:30 am - 10 pm Late Night Menu until 11 pm Serving Lunch & Dinner Year-Round Full Service Cocktail Bar For To-Go Orders, Call 252-261-5504

- > Panoramic Ocean Views From Our Dining Rooms and Decks
- Casual Dining in Historic Lifesaving Station #6, Constructed in 1874
- > Big Parties Always Welcome
- > Exceptional Catering