

Appetizers

Soup du Jour	cup 3.99 bowl 5.99	Bruschetta	7.99
Ask your server about our ever changing variety of soups.		Slices of grilled Italian ciabatta bread topped with a sauté of mushrooms, tomatoes, garlic and goat cheese.	
Hatteras Clam Chowder	cup 3.99 bowl 5.99	Pelican Wings	8.99
Borrowed from our neighbors to the South, this hearty broth style chowder is full of fresh caught clams.		How high do you want to fly? 100' (mild), 1000' (medium), traditional buffalo sauce or the "mile high club" (Very, Very Hot!).	
Coconut Fried Shrimp	8.99	Oysters Orville	7.99
Coconut encrusted shrimp lightly fried and served with a spicy Thai peanut sauce.		Plump, roasted oysters topped with spinach, country ham and baby swiss cheese.	
Mussels Fra Diavolo	9.99	Spicy Fried Cajun Fish Bites	7.99
New England mussels in a spicy tomato wine broth with fresh herbs and toasted ciabatta bread.		Today's catch tossed in Cajun spices and lightly fried served with homemade ranch dressing.	
Mussels Pacifico	8.99	Wood Fired Flat Bread	6.99
New England Mussels sautéed in a sweet and spicy green Thai coconut curry broth garnished with crisp wontons.		Herbed garlic oil, a sprinkling of Greek pepperoncini, feta, romano and parmesan cheeses.	
Baked Brie	9.99	Tuna Tataki	9.99
Classic French Brie served with a raspberry melba sauce and housemade pita points. Spice it up with roasted garlic and jalapenos...add \$2.00		Sliced and marinated sushi tuna with far east seaweed salad, flying fish roe, soy sauce, pickled ginger and wasabi on the side.	
Hummus		Gulfstream Tuna Bites	8.99
"A Mediterranean Classic with a Black Pelican Twist" ... 7.99		Fresh locally caught tuna served grilled or blackened with tortilla chips and housemade salsa.	
Spicy chickpea spread with curry, sesame, soy, cilantro and scallions, over Napa cabbage slaw served with fresh pita points.		Outer Banks Shrimp Cocktail	8.99
Calamari	9.99	8 freshly steamed chilled shrimp, served with our housemade cocktail sauce and a wedge of lemon.	
Seasoned squid rings lightly fried, served with a lemon twist and homemade marinara.		Key West Rock Shrimp and Crab Dip	9.99
Crab Rangoon	8.99	Mixed with cream cheese, a hint of citrus, thyme and artichoke, served with crisp tortilla chips.	
Deep fried wonton purses with lump crabmeat and cream cheese, served with sweet chili sauce.		Basket of Onion Rings	7.99
Stuffed Jalapeno Peppers	7.99	Golden fried beer battered onion rings, with roasted red pepper ketchup.	
Plump jalapeno peppers stuffed with zesty cream cheese, baked, not fried, served with tortilla chips and fresh salsa.		Steamed Edamame Beans	5.99
A three alarm fire.		Go Green!...with Edamame beans in the pod with sea salt flakes.	

Specialty Salads

Our Homemade dressings include Ranch, Balsamic Vinaigrette, Bleu Cheese, Sesame Ginger, Honey Mustard & Mediterranean.

Caesar Salad	starter 4.99 entree 7.99	Nuts & Berries	starter 5.99 entree 8.99
Crisp romaine lettuce with creamy Caesar dressing, housemade croutons and Parmesan cheese.		Crisp romaine lettuce with candied nuts, fresh fruits and berries, served with housemade balsamic vinaigrette and goat cheese.	
Greek Salad	starter 4.99 entree 7.99	Mediterranean Chop House Salad	8.99
Feta, kalamata olives, pepperoncini, red onions, and tomatoes on top of crispy mixed greens, served with our classic Greek vinaigrette.		Crisp romaine lettuce, kalamata olives, roma tomatoes, pepperoni and Italian vinaigrette over wood fired flat bread with pepperoncini and feta.	
The Popeye	starter 5.99 entree 8.99	House Salad	4.99
Baby spinach, wood oven roasted tomatoes, goats cheese, red onions and a warm mushroom bacon vinaigrette topped with housemade garlic croutons.		Crispy mixed greens and fresh vegetables with your choice of our housemade dressings.	

 Denotes Vegetarian

Add to any Entree Salad:

Chicken Breast ... 3.99 • Tuna Steak ... 4.99 • Salmon Filet ... 4.99 • Grilled Shrimp Skewer(6) ... 4.99 • Crab Cake ... 5.99 • Fried Oysters ... 6.99

Sandwiches

All sandwiches are served with french fries and a dill slice.

With Cheese ... add .50¢ • Bacon ... add 1.50 • With Beer Battered Onion Rings ... add 2.00

"Miss Martha's" Tuna Salad Sandwich	7.99
Fresh Gulfstream tuna salad served in our housemade pita bread with lettuce and tomato.	
The Gulfstream	8.99
Fresh locally caught tuna, grilled or blackened, on a Kaiser roll with lettuce and tomato.	
The Caesar Wrap	8.99
Chicken or Shrimp lightly fried or grilled with Romaine lettuce, zesty fried onions and Caesar dressing wrapped up in a fresh tortilla.	
The Tarheel	8.99
A Carolina classic! Barbeque chicken breast with bacon, swiss, lettuce and tomato on a toasted Kaiser roll.	
"Miss Gail's" Chicken Salad Sandwich	7.99
Gail's secret recipe that includes all white meat and walnuts stuffed in our housemade pita bread. Our biggest crowd pleaser!	
Pelican's Housemade Crab Cake	8.99
Jumbo lump crab cake lightly fried and served on a Kaiser roll with lettuce and tomato.	
Fresh Seafood Po' Boy	8.99
Changes daily... so please ask your server. Served on a grilled sub roll with crescent city slaw and fries.	

"BLT & Chee" Wrap	6.99
A family favorite. Crispy bacon, lettuce, tomato and your choice of cheese wrapped in a fresh tortilla with basil mayonnaise.	
Veggie Pita	6.99
Our housemade pita bread stuffed with sweet peppers, carrots, cucumbers, red onions and tomatoes, served with a side of guacamole.	
Grilled Chicken Sandwich	7.99
A grilled breast of chicken served with lettuce and tomato on a Kaiser roll.	
French Dip	8.99
Thinly sliced prime rib on a toasted sub roll with provolone cheese and au jus.	
Kitty Hawk Beach Burger	7.99
A juicy 8 oz. Angus Burger grilled to perfection, served on a sourdough roll with lettuce and tomato.	
Black and Bleu Burger	8.99
Burger with a bite! Blackened Angus beef topped with crumbled bleu cheese and zesty fried onions on a grilled soundough roll.	

Please note: In compliance with North Carolina state law, all ground beef must be cooked no less than medium

Lunch Entrees

Grilled Gulfstream Tuna	8.99
Fresh caught tuna served with Carolina roasted corn salsa, black beans and garden rice.	
Rusticana	8.99
Chicken breast, mushrooms, roasted peppers and penne pasta tossed in a creamy béchamel sauce topped with house cheeses and baked in our wood fired pizza oven.	
Vegetarian Pasta	7.99
Today's pasta tossed with the freshest seasonal veggies and your choice of roasted garlic and white wine sauce or tomato basil cream.	
Baja Lime Rubbed Mahi	8.99
Served with cumin black beans, guacamole, homemade salsa and roasted red pepper crème fraîche.	
"Miss Martha's" Fresh Tuna Salad	8.99
Fresh Gulfstream tuna salad served with baby greens, fresh vegetables and your choice of dressing.	
"Miss Gail's" Chicken Salad	8.99
Her secret recipe with all white chicken breast and chopped walnuts, served with crisp greens, fresh vegetables and your	

Fried Seafood Baskets -Fresh seafood, breaded and fried, served with coleslaw and french fries. No combos please.	
Shrimp	8.99
Oysters	9.99
Flounder	9.99
"Dixie's Finest" Shrimp & Grits	9.99
Plump shrimp sautéed with garlic, onions, tomatoes and Tabasco butter sauce, served over jalapeno cheese grits.	
Greek Spiced Seared Salmon	9.99
Served over garden rice with sautéed mushrooms, oven roasted tomatoes, spinach and feta cheese.	
New York Strip	16.99
Grilled to your liking and served with french fries and coleslaw. Have dinner for lunch!	
Grilled Cheese Quesadilla	6.99
Served with guacamole, salsa and cumin black beans.	
Cast Iron Skillet Seared Chicken Breast	8.99
Served over jalapeno cheddar grits with Cajun roasted corn cream sauce and crispy fried okra. A true Southern treat!	

choice of dressing.

Half Rack of Ribs 9.99

Carolina's finest pork baby back ribs char grilled in our own Black Pelican Barbeque sauce, served with fries and homemade slaw.

Add a Side Salad... to any sandwich or lunch entrée with your choice of dressing for only 2.99



Denotes Vegetarian

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.

A la Ocar - Asparagus, crab and hollandaise add 6.00
A la Paoifia - Green Thai Coconut Curry mojo with Mandarin
 oranges and crisp wontons..... add 3.00

A la OEX - Blackened with Carolina roasted corn salsa add 3.00
A la Amandine - Toasted almonds with a delicate white wine
 butter sauce add 3.00

Pelican Seafood Specialties

Pelican's Housemade Crab Cakes 19.99
 Delicately fried jumbo lump crab cakes with lemon basil remoulade,
 garden rice pilaf and vegetable du jour.

Scallops St. Jacques' 19.99
 Scallops, oven roasted tomatoes and mushrooms sautéed in a
 delicate cream sauce topped with puff pastry.

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.

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. *Try it with warm or cold sake.*

"Dixie's Finest" Shrimp & Grits 18.99
 Plump shrimp sautéed with garlic, onions, tomatoes and Tabasco
 butter sauce served over jalapeno cheese grits.

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.

Pork, Beef & Chicken Selections

The Midwestern 23.99
 Petite Filet of Beef Tenderloin and Grilled Chicken Breast with
 cracked pepper demi glace, bacon corn hash, asparagus and
 mashed potatoes.

Slow Roasted Pork Shank 17.99
 With Ancho raspberry reduction, Kahlua whipped sweet potatoes
 and fresh seasonal vegetables.

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.
 Served without Oscar toppings 25.99

Rack of Ribs 18.99
 Carolina's finest pork baby back ribs, char grilled in our own
 Black Pelican barbecue sauce, served with mashed potatoes
 and vegetable du jour.

Gorgonzola Encrusted New York Strip 20.99
 Served over smoked Gouda mashed potatoes with vegetable du
 jour, zesty fried onions and demi glace.

Chicken Marsala 17.99
 Chicken breasts sautéed with mushrooms and classic marsala wine
 sauce, served with mashed potatoes and vegetable du jour.

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

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.

Marinated Grilled Portabella Mushrooms  14.99

Over smoked Gouda mashed potatoes topped with sautéed mushrooms, spinach, roasted tomatoes and feta cheese.



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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!*

Side Orders

Boiled Red Potatoes 1.79 • 2 Piece Basket of Pita 1.99 • Vegetable du Jour 1.79 • Bucket of Fries 4.29
Guacamole 1.59 • Marinara Sauce 79¢ • Wasabi 79¢ • Coleslaw 1.79 • Pickled Ginger 79¢ • Ear of Corn 1.59 • Fried Okra 2.79
Sour Cream 99¢ • Jalapeno Cheddar Grits 1.79 • Rice 1.59 • Traditional Vegetable Medley 1.79

Beverages

Fresh Brewed Tea • Hot Tea • Locally Roasted "Front Porch" Coffee • Decaf • Pepsi • Diet Pepsi • Sierra Mist • Dr. Pepper • Mountain Dew
Pink Lemonade • Milk • Chocolate Milk • Fiji Water • LeBleu • San Pellegrino

Wood-Fired Gourmet Pizzas

To ensure the highest quality, pizzas from our wood-burning oven are served immediately.

No substitutions on specialty pizzas please. Thank you for your cooperation. Dinner size pizzas are about 9 inches.

House Cheeses consist of fontina, gruyere, mozzarella, romano and parmesan blend.

Classic Pepperoni 12.99

Tomato sauce, lots of pepperoni, house cheeses and oregano.

White Seafood 13.99

Creamy béchamel sauce, shrimp, scallops, house cheeses, scallions, oregano and a pinch of Old Bay.

Landlovers 13.99

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

Margherita  12.99

Basil pesto sauce, sliced roma tomatoes, house cheeses, scallions, and oregano.

Chesapeake Bay 14.99

Creamy béchamel sauce, lump crabmeat, sweet corn, crispy bacon, house cheeses and Old Bay seasoning.

The Florentine 12.99

Creamy béchamel sauce, roma tomatoes, baby spinach, crispy bacon and house cheeses, and oregano.

Aloha 13.99

Creamy béchamel sauce, pineapple tidbits, house cheeses, oregano, scallions and your option of bacon or chicken.

The Bistro 13.99

Prime rib, roasted red peppers, caramelized onions and blue cheese.

Greek  12.99

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

Bar-B-Que Chicken 13.99

Homemade barbecue sauce, wood fired roasted chicken, smoked gouda, red onions, house cheeses, fresh dill and oregano.

The Black Pelican 13.99

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

The Primavera  13.99

Basil pesto sauce, mushrooms, sweet peppers, onions, spinach, tomatoes, pine nuts and house cheeses.

The BBC (beef, bacon, cheddar) 13.99

Tomato sauce, tender steak, crispy bacon, oregano, cheddar and house cheeses.

Pelican Five Cheese  10.99

Tomato sauce, house cheese blend, garlic and oregano.

The Sizzleroni 13.99

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

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Create Your Own Pizza 9.99

Choose from the following toppings ~ tomato sauce, creamy béchamel, barbecue, basil pesto sauce or herbed garlic oil base with mozzarella and oregano.

VEGETABLES 1.29 Choose Sliced Roma Tomatoes • Baby Spinach • Pineapple • Jalapeno Peppers • Scallions • Pepperoncini

White Mushrooms • Kalamata Olives • Sweet Peppers • Red Onions • Corn • Roasted Red Peppers • Caramelized Onions

MEATS 2.00 Choose Crispy Bacon • Pepperoni • Tender Steak • Andouille Sausage • Chicken

SEAFOOD 2.50 Choose Shrimp • Scallop • Anchovy • Crabmeat

SPECIALTY CHEESES 1.29 Choose Feta • Smoked Gouda • Fontina/Gruyere • Cheddar • Blue Cheese

S T E A M E R S

Shrimp.....	1/2 lb.	9.99	1 lb.	18.50
Oysters (served steamed only).....	1/2 doz.	5.50	doz.	8.50
Clams (served steamed only).....	1/2 doz.	5.50	doz.	8.50
New England Mussels.....	1/2 doz.	7.50	doz.	12.50
Snow Crab Legs				Market
King Crab Legs				Market
The Frogmore Clambake		17.99	For 2.....	33.99
A Kitty Hawk tradition featuring steamed shellfish and vegetables that include plump mussels, clams, oysters, spicy shrimp, and Andouille sausage plus steamed corn on the cob and red potatoes.				
Fresh Vegetable Platter				6.99
Sweet corn, red bliss potatoes, fresh seasonal vegetables steamed and served with melted butter and parmesan cheese.				
"GO GREEN!"..... with steamed Edamame beans in the pod with sea salt flakes.....				5.99

WINE SELECTIONS

~House Pours

glass

1. Redwood Creek Chardonnay.....\$5
2. Bella Sera Pinot Grigio.....\$5
3. Woodbridge White Zinfandel.....\$5
4. Delicato Merlot.....\$5
5. Redwood Creek Cabernet.....\$5

~On the Lighter Side

glass/bottle

6. Relax Riesling, Germany.....\$5.5/20
Peach, Apple... Semi-Sweet.
7. Polka Dot Riesling, Germany.....\$5.5/20
Pear, Peach... Pleasant.
8. Biltmore White Zinfandel, NC.....\$5.5/20
Candied, Berries... Crisp.
9. Layers, (White Blend), Australia.....\$7.5/28
 Lemon, Apricot, Smooth Finish.

~Winning Whites

10. Snap Dragon Chardonnay, California.....\$5.5/20
Pear, Pineapple, Sweeter Finish.
11. Ed Hardy Chardonnay, France.....\$6/22
Pineapple, Mango...Delightful.
12. Kendall Jackson Chardonnay, California.....\$6.5/24
Lingering Finish... Fruity.
13. Solaire Chardonnay, California.....\$7/26
Lush Citrus Fruits...Lively.
14. Sonoma Cutter Chardonnay, California.....\$8/32
Oaky, Buttery, Full Mouth Feel.
15. Ecco Domani Pinot Grigio, Italy.....\$5.5/20
Tropical Fruits... Crisp.
16. San Rocco Pinot Grigio, Italy.....\$6/22
Lime and Citrus... Refreshing.
17. Blue Fish Pinot Grigio, Germany.....\$6.5/24
Fresh Grapefruit, Peaches, Bristling.
18. Nobilo Sauvignon Blanc, New Zealand.....\$6/22
Crisp, Grapefruity...Vibrant.
19. Firestone Sauvignon Blanc, New Zealand.....\$6.5/24
Clean, Fruity, Appealing.

~Riveting Reds

glass/bottle

20. Firefly Merlot, Australia.....\$5.5/20
Raspberry, Currants... Approachable.
21. Canyon Road Merlot, California.....\$6/22
Rich Cherry & Blackberry... Vanilla.
22. Mirassou Pinot Noir, California.....\$6/22
Deep Red Fruit, Floral, Spice.
23. Next Pinot Noir, Oregon.....8.5/32
Bright Bing Cherry... Lush.
24. Louis Martini Cabernet, California.....\$6.5/24
Currant, Plum... Smooth.
25. Liberty School Cabernet, California.....\$7.5/28
Black Fruits, Pepper... Satisfying.
26. Gnarly Head Zinfandel, California.....\$6/22
Plum, Vanilla, Spicy Finish.
27. McWilliams Shiraz, Australia.....\$6/22
Rich, Blackberry...Well Balanced.
28. Chocolate Box Shiraz, Australia.....\$8/30
Coffee & Chocolate, Vanilla Oak... Silky.
29. Da Vinci Chianti, Italy.....\$7/27
Plum, Peppery Notes... Lively.
30. Rapidan River (Red Blend), Virginia.....\$6/22
Plum & Nectarine... Fruity Nose.

~On the Smaller Side 1/2 bottles

31. Fetzter Sundial Chardonnay, California.....\$18
Appealing Balance of Fruit and Oak.
32. Adelsheim Pinot Noir, Oregon.....\$22
Save Fruits, Cherry... Luscious.
33. Robert Mondavi Cabernet, California.....\$12
Blackberry, Plum... Big Mouth Feel.

~Bubbly

glass/bottle

34. Blood Orange Mimosa, Italy.....\$6.5/35
35. Lafayette Brut, California.....\$5.00 Split
36. Chandon, California.....\$7.50 Split
37. Saint Hilaire-Brut, France.....\$25.00
38. Moet & Chandon White Star, France.....\$70.00
39. Veuve Clicquot Yellow Label, France.....\$80.00

Draft & Bottled Beers

O N T A P

Select 16 oz. or pitchers of:

Stella Artois • Bass • Bud Light • Guinness • Blue Moon • Fat Tire
Yuengling • Pelican Nut Brown Ale • Black & Tan (16 oz only)

D O M E S T I C

Budweiser & Bud Light • Miller Lite • Coors Light • Michelob Light & Michelob Ultra
Landshark • Ice House

N O N - A L C O H O L I C

O'Doul's • Haake/Beck

C A N S . . . 1 2 O U N C E R S

Busch • Pabst Blue Ribbon • Fosters (25 ounce) • Tecate • Corona Light • Heineken Light

I M P O R T S & M I C R O B R E W S

Flying Dog Old Scratch • Original Sin Cider • Amstel Light • Carolina Blonde
Heineken • Corona • Sierra Nevada • Red Stripe • Kirin Ichiban