



NORTH CAICOS PELICAN BEACH HOTEL

MENU

STARTERS | MAINS | DESSERTS | DRINKS

WE ARE
OPEN
DAILY

12PM-8PM

STARTERS



Chicken Wings

Fried - \$12
Pineapple Jerk - \$13
Buffalo (Mild or Hot) - \$13
Honey Mustard - \$13

Conch Fritters \$12

Coconut Shrimp \$23

Hummus with Vegetable Crudites \$14

Ceviche with Plantain Chips

Fish - \$20

Empanadas (2)

Beef - \$12
Chicken - \$10

Cracked Shrimp \$22

Onion Rings \$5

Seasoned Wedges \$6

SALADS

Caesar Salad \$14

Romaine lettuce and croutons dressed with shaved parmesan cheese and creamy caesar dressing

- Chicken- \$6
- Shrimp- \$10
- Fish - \$9
- Lobster (seasonal) - \$12

Lobster Salad (Seasonal) \$30

Served with Plantain chips

Green Salad \$12

Delicious mix of Romaine lettuce, tomatoes, bell peppers, red onions, shredded carrots

Barracuda Salad \$24

Romaine lettuce, tomatoes, cucumber, red onions, bell peppers, chickpeas, grilled shrimp, crispy bacon with house vinaigrette.



SURF

Conch Dishes

- Cracked Conch - \$24
- Creole Conch - \$25
- Conch Burger - \$22
- Curried Conch - \$25

Fish Fingers \$21

Seasons Snapper strips, seasoned, battered and deep fried. Served with fries, salad or fried plantains.

Lobster Dishes - Seasonal

- Cracked Lobster - \$40
- Creole Lobster - \$32
- Lobster Sandwich - \$25

Creole Shrimp \$28

Succulent shrimp are smothered in a zesty Creole sauce.

Wrap

- Shrimp - \$25
- Fish - \$25

***Choose one side: fries / salad / fried plantains (tostones) / peas and rice.**

Grilled or Fried Fish Sandwich \$30

7oz fish steak, seasoned, grilled or fried and served on a bun with lettuce, tomatoes, Onions and tartar sauce. Served with fries, salad or fried plantains

Grilled Lobster \$40

Grilled Lobster served with Rosemary Roasted Potatoes and Vegetables

Garlic Butter Grilled Snapper \$30

served with Saffron rice and Steam Vegetables or Pikliz (spicy cabbage, carrot and chilli-laced salad.

Spicy Fish Plantain Sandwich \$27

Spicy minced snapper cooked with onions, peppers and island seasoning, served on a whole fried plantain (Tostones). Served with fries, salad or fried plantains

Barracuda Bowl (Buddha bowl) \$18

Rice or quinoa, black beans, corn, tomato, salsa and guacamole. Add:

- Chicken \$6
- Fish \$9
- Lobster (seasonal) \$12
- Crack conch \$8
- Shrimp \$10





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TURF

ChickenFingers \$15

Chicken strips, seasoned, battered and deep fried. Served with fries, salad or fried plantains.

ChickenWings \$14

Fried chicken wings served with fries, salad or fried plantains.

CurriedChickpea RiceBowl \$15

Buttery white rice with curried chickpeas, island veggies, pikliz, and North Caicos tomatoes

CheeseBurger \$18

8oz beef burger, grilled and topped with cheese, lettuce, tomatoes, onions, pickles and sauce. Served with salad, fries or fried plantains.

GrillCheese Sandwich \$12

Served with fries or salad.

***Choose one side: fries / salad / fried plantains (tostones) / peas and rice.**

Grilled or Fried Chicken Sandwich \$16

Season and grilled or fried chicken, served on a bun with lettuce, tomatoes, onions and sauce. Served with salad, fries or fried plantains.

Wrap

- Jerk Chicken - \$18
- Caesar- \$13

SpicyChicken PlantainSandwich \$22

Spicy mince chicken cooked with onions peppers and island seasoning, served on a whole fried plantain (Tostones). Served with fried, salad or fried plantains.

Extras

- Fries \$5
- Peas and Rice \$5
- Sweet Potato Fries \$5
- Plantains \$6
- Bacon \$4
- Extra Sauce \$2



PASTA

ChickenPasta \$22

Sauces available : Alfredo/Marinara

SeafoodPasta \$30

Sauces available : Alfredo/Marinara

RastaPasta \$15

Sauces available : Alfredo/Marinara



DESSERT

ChocolateBrownie \$10

A warm, chewy, rich chocolate brownie served hot with a scoop of vanilla ice-cream.

IceCream \$8

Ask for available flavors

Key Lime Pie \$10



DRINKS

Local Craft Beer
I-Soon-Reach Light
I-Ain-Ga-Lie
Down-Da-Road IPA

\$5

Beer
Corona
Presidente
Heineken
Heineken Zero (Non-Alcoholic)



\$6

Stout
Guinness

\$7

Vodka
Osprey Vodka
Tito's Vodka
Absolute Vodka
Grey Goose



\$9

\$12

\$12

\$15

Gin
Trade Winds Gin (Local)
Gordon's Gin
Tanqueray

\$9

\$12

\$13

Rum
Bambarra
(Coconut, Silver, Black, or Gold)
Trade Winds
(Dark, White, or Coconut)
Appleton Estate
Captain Morgan Spiced Rum
Malibu

\$9

\$9

\$13

\$13

\$12

Whiskey / Bourbon / Cognac

Jameson Irish Whiskey \$13
Dewar's Blended Scotch Whiskey \$13
Johnnie Walker Black Label \$13
Jack Daniel's Tennessee Whiskey \$13
Hennessy Cognac \$14
Jim Beam Bourbon \$13
Angel's Envy Bourbon \$15

Tequila

Jose Cuervo \$12
Patron \$16
1800 \$18

Liqueurs & Aperitifs

Campari \$12
Disaronno Amaretto \$14
Baileys Irish Cream \$14

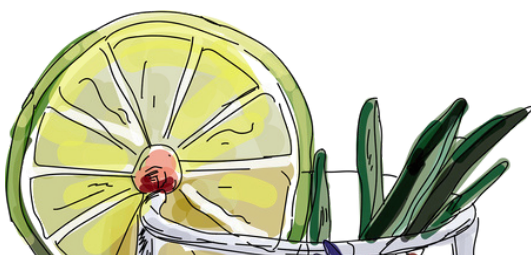
Soft Drinks & Water

Water \$3
Sparkling Water (Bottle) \$10
Sodas \$3

Coke, Diet Coke, Sprite, Ginger Ale,
Club Soda, Ginger Beer, Tonic Water

Juices

(Orange, Pineapple, Cranberry) \$4
Fruit Punch \$5



COCKTAILS

Pelican Rum Punch

\$ 12

White & Dark Rum, Juices, Spices

Flamingo Pink Lemonade

\$ 14

Coconut Rum, Vodka, Lemonade, Splash of Cranberry & Peach Purée

Piña Colada

\$ 13

White Rum, Coconut Cream, Pineapple Juice (Add a Dark Rum Float +\$2)

Frozen Daiquiri

\$ 13

Silver Rum, Fresh Lime Juice, Blended with your choice of Mango, Passion Fruit or Strawberry

Dirty Banana

\$ 14

Dark Rum, Kahlúa, Banana, Coconut Cream

Smuggler's Paloma

\$ 12

Blanco Tequila, Fresh Lime Juice, Grapefruit Soda, Chili-Lime Rim

Painkiller

\$ 13

White & Dark Rum, Pineapple Juice, Orange Juice, Coconut Cream, Nutmeg

Tropical Gin & Tonic

\$ 12

Gin, Tonic Water, Fresh Lime, Muddled Passion Fruit

Passionfruit Whiskey Sour

\$ 14

Bourbon Whiskey, Sweet & Sour, Passionfruit Syrup

Jungle Bird

\$ 13

Dark Rum, Campari, Pineapple Juice, Sweet & Sour Mix

Dark and Stormy

\$ 13

Dark Rum, Ginger Beer & Lime

Margarita

\$ 14

Tequila, Triple Sec, Sweet & Sour mix (Classic, Passion Fruit, Peach)

Apple Martini

\$ 15

Vodka, Sour Apple Liqueur, Lime Juice

Tropical Blend

\$ 13

Peach, Mango, Coconut Cream, Dark Rum, Coconut Rum, Pineapple Juice

Blue Hawaiian

\$ 14

White Rum, Blue Curacao, Coconut Cream, Pineapple Juice

Seasonal Mai Tai

\$ 15

Dark Rum, Disaronno, orange and pineapple juice, Grenadine Syrup, Lime Juice

Aperol Spritz

\$ 15

Aperol, Prosecco, Club Soda

Whitby Sunset

\$ 13

Vodka, Coconut Rum, Peach Schnapps, Cranberry & Pineapple Juice

Island Time Punch

\$ 14

Dark Rum, Coconut Rum, Pineapple Juice, Passionfruit, Lime Juice, Grenadine Syrup

Shooting Star

\$ 13

White rum, melon Liqueur, Pineapple Juice & Grenadine syrup



WINES

	Bottle	Glass
Sparkling Wine		
Ruffino Prosecco	\$55	\$15
White Wine		
Voga Pinot Grigio	\$40	\$12
Voga Moscato	\$39	\$12
Luis Felipe Edwards Sauvignon Blanc	\$30	\$10
J. Moreau & Fils Select Blanc	\$32	\$10
Rosé Wine		
Whispering Angel	\$32	\$12
Red Wine		
Felipe Edward Cabernet Sauvignon	\$30	\$10
Woodbridge Pinot Noir	\$32	\$10
Fish Eye Merlot	\$28	\$10
J. Moreau & Fils Select Rouge	\$32	\$10



CORKAGE FEE \$20

12% Tax and 10% Service Charge added to Final Bill

MOCKTAILS

Virgin Piña Colada

Coconut cream, pineapple juice

\$10

Virgin Daiquiri

lime, choice of fruit

\$10

Fruit Smoothie

Mango, Banana, Pineapple juice,
Grenadine syrup

\$10

Bay Reef

Coconut Cream, Mango Puree,
Pineapple juice

\$10

Banana touch

Banana, Coconut Cream,
Milk, Nutmeg, Bitters

\$10

Bentley

Soda Water, Lime, Bitters

\$5

Shirley Temple Or Blue Shirley

Sprite, Grenadine Syrup or Sprite,
Blue Curaçao Syrup

\$5

Passion Fizz

Passionfruit puree, Soda water,
Sugar syrup

\$5



CORKAGE FEE \$20

****12% Tax and 10% Service
Charge added to Final Bill****