

A Tale of Dockside Dining

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If you're making plans this Halloween season to enjoy shimmering waterfront views, delicious cuisine, live music and a bit of Venice's haunted history, you'll likely find yourself at local landmark, Pelican Alley. Spotted directly off the Albee Road Bridge, this historic restaurant welcomes walk-ins as well as boaters of the Intracoastal to venture inside for frighteningly fun times.

Originally built as a fish camp in 1903, this nautical diner has one spooky story to tell. In 1981 when Robin and Charlotte Sweeney were purchasing the property, known then as The Admiral's Wardroom, the owner suddenly passed away the week of closing. Since he was never able to sign the final documents, many believe that the former owner has returned on several occasions over the last 38 years to visit his beloved channel-side gem.

Today, active owners Tommy and Renee Adorna are joined in a partnership with the Sweeneys maintaining the Alley as one of Nokomis' best-kept secrets. Reopened in 2019 after renovations from Hurricane Irma, Sarasota County's oldest eatery now shows off a stunning sunlit dining area, glossy high-top bar, gift shop and spacious outdoor deck. Thoughtfully designed, every seat in the house can now view the sparkling waterway and perched pelicans.

Many arrive in hopes of spotting a rare glimpse of the ghost, but always discover several scrumptious reasons to make this a preferred dinning destination. "People enjoy our menu because we always offer something different," says Tommy. "We like to let guests try things they can't find anywhere else





including fish such as the Florida parrot, unicorn and tilefish. All of our seafood is sourced from local fisherman with expedited delivery to preserve freshness."

Dedicated to serving delectable dishes at competitive prices, Pelican Alley ensures its culinary strengths shine. "Prep time in the kitchen is a big job," adds Renee. "Many of our cooks, like Chef Darvin Carter, have been with us since 1997 because they know the quality of what we serve."

Made in-house, tapas like Crabmeat Fritters, Seafood Nachos and crunchy Onion Loops were meant for dipping in homemade horseradish or lobster sauce. Highly regarded, the famous Seafood Chowder that's served as a rich cup or bowl, is loaded with shrimp, scallops, clams and variety of fish. Appetizers like these are known for heightening the anticipation for an equally delicious main course.

Season up the afternoon with a juicy 8-oz. burger topped with melted cheese and crispy bacon, or try The Alley's Open-Faced Fish Sandwich, prepared Cajun-broiled or deepfried. Dinner entrees like the Signature Crab Cakes, Stuffed Shrimp and Baked Scallops promptly arrive at the table with your side of baked potato, house fries or vegetable medley. Satisfy any appetite with The Foreman House Steak, a prime cut cooked to customer preference, or the Baked Grouper, a divine catch adjoined with shrimp, blue crab claw, mushrooms and asparagus. Blending delicate herbs, crisp vegetables and choice proteins, skilled chefs orchestrate a variety of superb ingredients into harmonious dishes, leaving each palate to echo with flavor.

After dinner, sing and dance along with Tommy and Renee performing Fridays as Take Two (see page 55 for more details); the couple also plays at a variety of venues as members of Gas House Gorillas. No matter whether you're inside, on the deck or the dancefloor, scary good times are lurking just around the alley.

For more information about this advertorial, call 941.786.3616 or log on to Pelican-Alley.com. Located at 1009 W. Albee Road in Nokomis, Pelican Alley is open from 11:30 a.m. to 10 p.m. Wednesday through Monday.



The creative chefs at Pelican Alley are always introducing new specials (opp. page) and serving up Southern dessert favorites like Key Lime Pie.