

PEARL

S O U P

Lobster Bisque

Fresh Tarragon & Port Wine

French Onion Soup

Gruyere & Muenster Cheese

Sweet & Spicy Gazpacho*

Sweet Yellow Tomato/Spicy Red Tomato

S A L A D

Chopped House Salad*

Romaine, Radicchio, Carrot, Cucumber, Tomato, Red Onion, Chickpeas, Radish, Fig Balsamic

Wedge Salad*

Iceberg, Tomato, Maytag Blue, Thick Peppered Bacon, Spiced Walnuts

Caesar Salad

with Chicken with Shrimp

Grape Tomatoes, Parmesan, House Cut Croutons

Raw Bar

*Jumbo Shrimp, Littleneck Clams, Blue Point Oysters
(Per Piece Pricing)*

A P P E T I Z E R S

Cast Iron Lump Crab Cakes

Housemade Sriracha Sauce

Oyster Point Baked Oysters*

Spinach, Bacon, Garlic, Leek, Havarti

Grilled Shrimp Bruschetta

Garlic Crostini, Shaved Asiago

Chicken Quesadilla

Pepper Jack, Pico De Gallo, Guacamole

Garlic Steamed Clams

White Wine, Fregola Pasta, Fresh Herbs

Tuna Tartare*

Fresh Avocado & Cucumber with Sesame Ginger Sauce

Golden Fried Calamari

Sweet or Hot Marinara

Burrata*

Watermelon, Tomato, Basil, Balsamic & Olives



* = Gluten Free

PEARL

DINNER

Filet Mignon

*Cremini Mushrooms, Horseradish-Green Onion Mashed Potatoes
Prosciutto Wrapped Asparagus, Port Wine Reduction*

Crispy Red Snapper for Two*

*Marinated in Garlic, Ginger, Lemon & Lime, Fried Crisp & Served with Asian Stir-Fry Vegetables,
Jasmine Rice, Coconut Ginger Dipping Sauce*

Lobster Two Ways

8oz Tail, Lobster Ravioli Simmered with Garlic, Fresh Fennel, Sun Dried Tomato, Baby Spinach

Herb Baked Chicken Breast

White Cheddar Grits, House Vegetable, Grilled Chicken Sausage, Garlic Peppercorn Sauce

Mahi Mahi Tacos

Mango Jicama Slaw, Chipotle Gouda, served with Salsa Verde & Black Bean Salad

Faroe Island Citrus Glazed Grilled Salmon Fillet*

Jasmine Rice, Baby Spinach

Grilled Shrimp & Red Quinoa Salad*

*Romaine & Boston Lettuce, Cucumbers, Grape Tomatoes, Radicchio,
Pepper Jack, Pineapple, White Balsamic Dressing*

Swordfish Steak

*Marinated & Grilled with Lemon Caper Beurre Blanc, House Vegetables,
Duchess Potato Drizzled with Blue Cheese Bechemel*

Brined 12oz Bone-in Pork Chop

Braised Onions, Fingerling Potato, House Vegetable, Port Wine Fig Demi Glace

Steak Frites

Grilled 16oz Cowboy Ribeye topped with Bourbon Butter, Parmesan Truffle Fries

Tagliatelle Pasta

Jersey Fresh Vegetables

add Chicken **add Shrimp**

Steak House Burger

*A Fresh Blend of Black Angus Chuck,
Brisket & Short Rib, Peppered Bacon, Sharp Cheddar & Onion Rings*

Beer Battered Fish & Chips

Tartar, Lemon, Coleslaw

Cast Iron Seared New Jersey Sea Scallops*

Tuxedo Orzo, Asparagus & Onion Bacon Jam

French Fries
Sweet Potato Fries
Parmesan Truffle Fries

SIDES

Mac & Cheese
Old Bay Chips
Seasonal Vegetables



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Plate Sharing Fee