

# PEARL

## S O U P

### Lobster Bisque

*Fresh Tarragon & Port Wine*

### French Onion Soup

*Gruyere & Muenster Cheese*

### Butternut Squash Bisque

*Toasted Marshmallow & Nutmeg Swirl*

## S A L A D

### Chopped House Salad\*

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

### Wedge Salad\*

*Iceberg, Tomato, Maytag Bleu, 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\*

*Baked out of the Shell with Spinach & Garlic Butter*

### Warm Baby Brie

*Baked in a French Boule with Fig & Fresh Thyme*

### Chicken Quesadilla

*Pepper Jack, Pico De Gallo, Guacamole*

### Lamb Meatball

*Grilled Pita, Feta & Tomato*

### Tuna Tartare\*

*Fresh Avocado & Cucumber with Sesame Ginger Sauce*

### Golden Fried Calamari

*Sweet or Hot Marinara*



\* = Gluten Free