

PEARL

S O U P

Lobster Bisque

Fresh Tarragon & Port Wine

Sweet & Spicy Gazpacho*

Sweet Yellow Tomato/Spicy Red Tomato

Rock Shrimp Chowder

Yukon Gold Potatoes, Char Grilled Corn, Andouille Sausage

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

Pearl Citrus Ceviche*

*Scallop, Shrimp, Jicama, Mango, Fresno Peppers, Bermuda Onion
Marinated with Fresh Lime, Olive Oil Champagne Vinegar & Fresh Chives*

Eggplant Cheesecake

*Roasted Eggplant, Garlic, Feta, Cream Cheese
Baked in a Toasted Pignoli Crust, Laced with Tomato Jam & Pesto Whipped Cream*

Baked Oysters

Panko Crusted with Parmesan, Old Bay & Dry Vermouth

Lobster Avocado Egg Rolls

with Fresh Vegetables, Ginger, Soy & Honey, Wasabi Dipping Sauces

Oyster Point Burrata

Red & Yellow Tomato, Micro Arugula, Fried Watermelon, Fig, Roast Beets, Basil Oil, Balsamic Pearls

Chicken Quesadilla

Pepper Jack, Pico De Gallo, Guacamole

Tuna Tartare*

Fresh Avocado & Cucumber with Sesame Ginger Sauce

Golden Fried Calamari

Sweet or Hot Marinara



* = Gluten Free