

Pearl

Soups / Salads

Lobster Bisque 11.95

fresh tarragon & port wine

Shrimp & Corn Chowder 11.95

grilled shrimp, corn, potatoes

Chopped House Salad 8.95

*romaine, radicchio, carrot, cucumber
tomato, red onion, chickpeas, radish, fig balsamic*

Caesar Salad 8.95

grape tomatoes, parmesan, house cut croutons

Panko Crusted Goat Cheese Spinach Salad 10.95

*golden beets, radicchio, shaved red onion, grape tomatoes,
candied pecans, raspberry poppyseed dressing*

Raw Bar

Oysters (6) 21.95 Clams (6) 10.50 shrimp (3) 17.95

Appetizers

Oyster Point Cheese Board for Two 26.95

chefs assorted cheese, crisps, grapes, berries, fig jam

Shrimp Fry 16.95

*colossal hand breaded shrimp
w/ garlic sauce simmered w/ fresh leaks and capers*

Oyster Point Baked Oysters 16.95

spinach, bacon, garlic, leek, havarti cream

Golden Fried Calamari 14.95

sweet or hot marinara

Kale Dumplings 12.95

w/ teriyaki dip

Chicken Quesadilla 14.95

pepper jack, pico de gallo, guacamole

Tuna Tartare 17.95

crushed avocado, jicama, asian pear, crunchy ginger tempura, honey soy

Cast Iron Lump Crabcakes 16.95

housemade sriracha sauce

Oyster Point Burrata & Tomato 16.95

fig, olives, capers, zucchini, basil oil, balsamic reduction

Pearl

Dinner Menu

Whole Red Snapper for Two 55.95

marinated in garlic, ginger, lemon & lime, fried crisp & served w/ Asian stir fry vegetables, jasmine rice, coconut ginger sauce

Lobster Roll 28.95

toasted garlic butter roll, old bay chips, slaw

Mahi Mahi Tacos 21.95

mango jicama slaw, chipotle gouda, served w/ salsa verde & black bean salad

Seared Sea Scallops & Jumbo Shrimp 33.95

gnocchi pearls, peppadews, & sundried tomato simmered in truffle cream w/ grilled asparagus

Lemon Pepper Swordfish 27.95

w/ clams broccoli rabe, white beans, garlic, potato

Faroe Island Citrus Glazed Grilled Salmon Fillet 25.95

marble potatoes, spaghetti squash & baby spinach, topped w/ hot panko crunch

Steakhouse Burger 16.95

fresh blend of black angus chuck, brisket & short rib, peppered bacon, sharp cheddar & onion rings

Herb Grilled Chicken w/ Fresh Pasta 23.95

free range medallions served over spinach & semolina tagliatelle with heirloom Tomato, zucchini & bacon, simmered in saffron butter broth

Asian Steak & Avocado Salad 18.95

grilled avocado, teriyaki marinated flank steak, sesame ginger salad, beef dumplings

Cape Cod Clam Kettle 33.95

shrimp, clams, corn, potato, linguica sausage, beer broth

Caribbean Pork Tenderloin 24.95

jerk marinated pork, plantain, sweet potato, zucchini, onion, spicy mango chutney

New York Strip 37.95

shitake mushrooms, truffle fries, apricot chile butter

*Live music every Thursday night on our
2^d floor outside Ball Room deck 6pm -9pm*