

# PEARL

## Jersey Shore Restaurant Week

\$42.24

### APPETIZERS

#### **Chicken Tortilla Soup**

*Topped with Chipotle Gouda and Tortilla Strips*

#### **Golden Fried Calamari**

*Sweet or Hot Marinara*

#### **Oyster Point Baked Oysters**

*Havarti, Bacon, Spinach and Leeks*

### *Add \$6*

#### **Coconut Shrimp**

*Pineapple Relish, Toasted Coconut Rice, Pineapple-Jalapeno Dip*

#### **Cast Iron Lump Crabcakes**

*House Made Sriracha Sauce*

### ENTREES

#### **Grilled Chicken and Jersey Peaches**

*Marinated Bell and Evans Boneless Cutlets, Smashed Yukon Gold Potato, with Pink Peppercorn and Mustard Seed Cheddar, Rainbow Chard with Summer Squash and Red Pearl Onions*

#### **Steakhouse Burger**

*Fresh Blend Of Black Angus Chuck, Brisket and Short Rib, Peppered Bacon, Sharp Cheddar and Onion Rings*

#### **Blackened Shrimp and Avocado Salad**

*Grilled Avocado, Romaine, Radicchio, Frisée, Mango, Cashews, Radish, Carrot, Grape Tomato, Avocado Ranch, Tortilla Strips*

### *Add \$10*

#### **Chimichurri Steak**

*Marinated Skirt Steak Flash Grilled with House Made Chimichurri Sauce, Smashed Yukon Gold Potato with Pink Peppercorn and Red Dragon Mustard Seed Cheddar, Saute Rainbow Swiss Chard with Summer Squash, Red Pearl Onions*

#### **Lemon Pepper Swordfish**

*with Clams, Broccoli Rabe, White Beans, Garlic, Potato*

### DESSERTS

#### **Peach Bourbon Butter Cake**

*Warm Butter Bourbon Cake, Peach Compote, House Made Sweet Tea Ice Cream, Cookie Crumble*

#### **Pistachio Crème Brulee (GF)**

*Bruleed Pistachio Custard, Raspberry Jam, Honey Pistachios*

#### **Caramel Apple Bread Pudding**

*Served Warm with Apple Cider Toffee Sauce, Sesame Brittle Vanilla Ice Cream*