

PEARL

DINNER

Cider Braised Pork Shank 36.95

savory bacon leek bread pudding, autumn vegetable

Fig Glazed Chicken 27.95

figs, autumn vegetables, smoked cheddar scalloped potato

Baked Shellfish Sampler 42.95

shrimp, clams, mussels, scallop, snow crab claws, lemon, garlic butter pecorino crunch, jasmine rice

Lemon Pepper Swordfish 38.95

with clams, broccoli rabe, white beans, garlic, potato

New Jersey Scallops 46.95

butternut squash ravioli, charred leek, asparagus, cremini mushroom, sage brown butter, toasted pecorino crunch

Asian Steak & Avocado Salad 26.95

grilled avocado, romaine, cashews, radish, carrot, grape tomato, mandarin orange sesame ginger, tortilla chips

Grilled Shrimp Skewers 28.95

gnocchi, baby spinach

Cabernet Braised Short Rib 39.95

autumn vegetables. twice cooked fingerlings

Sesame Ginger Salmon 37.95

grilled 8oz fillet, steamed jasmine rice, stir fried bok choy, shiitake mushrooms, water chestnuts, shaved carrot

Steakhouse Burger 20.95

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

Oyster Point Twin Crabcakes 35.95

smoked cheddar scalloped potato, autumn vegetables

14oz Prime Boneless New York Strip Steak 48.95

bourbon brown sugar butter, onion straws, peppercorn demi-glace, autumn vegetables, twice cooked fingerlings

SIDES 7

Rosemary Lemon

Zest Fingerlings

Truffle Fries

Onion Rings

Saute Summer Veggies

Grilled Asparagus

Jasmine Rice

Creamed Spinach

Smashed Yukon Gold with
Red Dragon Mustard Seed Cheddar



Plate Sharing Fee \$5.00