



# PEARL *Christmas Menu*

## STARTERS

*Lobster Bisque* 15.95

*lobster crouton, fresh chives*

*Burrata and Salt Roasted Beets* 23.95

*baby arugula, butternut squash, red onion, basil oil, balsamic glaze*

*Caesar Salad* 13.95

*grape tomatoes, parmesan, house cut croutons*

*Oyster Point Baked Oysters* 19.95

*havarti, bacon, spinach & leeks*

*Golden Fried Calamari* 19.95

*sweet or hot marinara*

*Spicy Baked Feta Dip* 16.95

*fig jam, toasted pecans, toasted baguette*

*Shrimp Cocktail (4)* 19.95

*cocktail sauce and lemon*

## ENTREES

*Lemon Pepper Swordfish* 38.95

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

*Asian Steak & Avocado Salad* 26.95

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

*Fig Glazed Chicken* 27.95

*figs, autumn vegetables, smoked cheddar scalloped potato*

*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*

*Oyster Point Twin Crabcakes* 35.95

*smoked cheddar scalloped potato, autumn vegetables*

## DESSERTS

*Ricotta & Pistachio Cake* 12

*served with pistachio gelato*

*Key Lime Pie* 12

*with key lime gelato (gluten free)*

*Triple Chocolate Mousse* 12

*amarena cherries, chocolate lollipop, whipped cream*

*Waffle Bowl Gelatos* 10

*vanilla, chocolate, espresso, pistachio*