

PEARL

Happy Valentine's Day

February 13th & 14th

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

Tuna Tartare \$19.95

marinated tuna, avocado, pickled cucumber, sweet chili coconut sauce

Shrimp Cocktail \$22.95

cocktail sauce and lemon

Entrée

Lobster Scampi \$54.95

*fresh crushed red pepper fettuccini, chardonnay,
garlic confit, old bay butter, ricotta salata, crunchy ciabatta*

Lemon Pepper Swordfish \$38.95

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

Cabernet Braised Short Rib \$39.95

winter 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, winter vegetables

New Jersey Sea Scallops \$46.95

*sweet corn agnolotti pasta, charred corn,
asparagus, butter poached leek, sage brown butter, pancetta crunch*

8oz Filet Mignon \$52.95

*triple mushroom bordelaise, yukon gold potato croquette,
blue cheese mascarpone, winter veggies wrapped in poached swiss chard*

Dessert

Ricotta & Pistachio Cake \$12

served w/ pistachio gelato

Banana Crème Brûlée \$12

gluten free

Triple Chocolate Mousse \$12

amarena cherries, chocolate lollipop, whipped cream

Warm Apple Strudel \$12

served warm w/ vanilla ice cream and caramel

Cocoa Espresso Frost Pint \$12

*chocolate espresso sauce, espresso gelato, crushed lady fingers, tiramisu
cocoa whipped cream, cigarette cookie, chocolate covered espresso beans*