



Pearl Restaurant
Jersey Shore Restaurant Week

\$42.26

Appetizer

Carrot-Ginger Soup

topped with baby carrots, frizzled carrot gf/vegan

Oyster Point Baked Oysters

havarti, bacon, spinach & leeks

Spicy Baked Feta Dip

fig jam, toasted pecans, toasted baguette

Burrata and Salt Roasted Beets add \$4

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

Short Rib Egg Rolls add \$4

pickled cabbage, short rib au jus & horseradish dip

Entrée

Fig Glazed Chicken

figs, autumn vegetables, smoked cheddar scalloped potato

Sesame Ginger Salmon

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

Steakhouse Burger

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

Lemon Pepper Swordfish add \$7

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

Oyster Point Twin Crabcakes add \$7

smoked cheddar scalloped potato, autumn vegetables

Dessert

Key Lime Pie

*w/ key lime gelato
(gluten free)*

Triple Chocolate Mousse

amarena cherries, chocolate lollipop, whipped cream

Waffle Bowl Gelatos

vanilla, chocolate, espresso, pistachio

Cocoa Espresso Frost Pint add \$2

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