

RAW BAR

HOUSE OYSTERS\*🍷 DOZ 29.95 / EACH \$3

On the 1/2 shell or steamed

VARIETAL OYSTERS\*🍷 Mkt Price

Rotating daily selections

PEARLZ SIGNATURE DRESSED OYSTER\*🍷 3 / \$12 or 6 / \$22

Nuoc cham, crispy shallots, Thai basil oil, garden herbs

OYSTER SHOOTERS* 6.95		
CLASSIC	CHICKEN NOODLE	TEQUILA TWIST
Pepper vodka, oyster, spicy cocktail sauce	House-made chicken noodle vodka, oyster	Tequila, oyster, tomatillo salsa verde, lime

SHARABLE SMALL PLATES

COLD

APPLEWOOD SMOKED FRESH FISH DIP🍷 14.95

Smoked trout roe, roasted garlic, chive cream cheese, pickled red onion, black sesame, wonton chips

TUNA TARTARE\*🍷 17.95

Toasted sesame seeds, cucumber, truffle soy, wasabi tobiko, wonton chips

PEEL & EAT JUMBO SHRIMP🍷 16.95

1/2 lb. Old Bay, cocktail sauce

FRESH CATCH CEVICHE\*🍷 16.95

Daily catch, pico de gallo, fresh citrus, crema, crispy corn tortillas

HOT

CORN FRITTERS 6.95

Maple butter

CHAR-BROILED OYSTERS🍷 18.95

1/2 dozen, Bayou butter, parmesan

SOUTHERN FRIED OYSTERS 15.95

Bleu cheese, buffalo sauce, celery

STEAMED MUSSELS🍷 15.95

White wine, garlic, lemon, butter, herbs

CRAB DIP 15.95

Served warm, cream cheese, horseradish, toasted baguette

BAKED OYSTER ROCKEFELLER 18.95

1/2 dozen, crawfish, lump crab, bacon, our twist on the classic

SOUPS & SALADS

ADD WARM BAGUETTE WITH BAYOU BUTTER 4.95

N.E. CLAM CHOWDER CUP: 9 BOWL: 14

SEAFOOD GUMBO CUP: 9 BOWL: 14

CHARLESTON SHE CRAB SOUP CUP: 9 BOWL: 14

CLASSIC CAESAR SALAD🍷 11.95

ICEBERG WEDGE🍷 11.95

Tomato, bleu cheese crumbles, applewood smoked bacon, bleu cheese dressing

BLT SEAFOOD TOWER 22.95

Shrimp, crab, shredded lettuce, carrots, tomato, applewood smoked bacon, egg, green goddess dressing

ADD ON TO ANY SALAD		
FRIED OYSTERS 8	GRILLED SHRIMP 8	
SEARED TUNA* 12	GRILLED SALMON* 12	CRABCAKE 12
WARM BAGUETTE WITH BAYOU BUTTER 4.95		

ENTRÉES

FISH & CHIPS 19.95

Beer battered cod, malt vinegar, cajun tartar, fries

SHRIMP AND GRITS🍷 26.95

Pan seared jumbo shrimp, aged cheddar grits, bacon, mushroom, onion, white wine, garlic, scallion

SEAFOOD PASTA 26.95

Shrimp, mussels, white wine, clam & lobster broth, tomato, garlic, fresh herbs, linguine

NY STRIP\*🍷 35.95

Creamy mashed potatoes, garlic roasted broccoli, Bayou butter

CRAB CAKES 32.95

Petite arugula salad, pickled peppers and onions, aji amarillo sauce

MEDITERRANEAN SHRIMP PASTA 24.95

Shrimp, tomatoes, light cream, garlic, kalamata olives, basil, feta cheese, penne pasta

CLASSIC SMASHBURGER\*🍷 15.95

Two griddle seared ground chuck patties, American cheese, comeback sauce, lettuce, pickles, diced onion, fries

NEW ENGLAND LOBSTER ROLL🍷 29.95

Classic lobster salad, scallion, top split bun, fries

GRILLED FRESH CATCH TACOS\* (2) 15.95

Blistered tomatillo salsa verde, lime, pickled onion, cabbage, crispy shallot

PEARLZ FRESH CATCH

A SELECTION OF FRESH FISH CHANGING DAILY🍷 MKT

Carolina white rice, arugula salad, sauce meunière, charred lemon

SOUTHERN FRIED PLATTERS		
1 / \$24	2 / \$29	3 / \$34
SHRIMP	OYSTERS	FISH
Corn Fritters • Fries • Cocktail & Tartar		

SIDES

AGED CHEDDAR CHEESE GRITS🍷 5.95

SEASONAL VEGETABLE 8.95

CREAMY MASHED POTATOES 6.95

CRISPY PARMESAN BRUSSEL SPROUTS 6.95

BAGUETTE & BAYOU BUTTER 4.95

GARLIC ROASTED BROCCOLI 6.95

\*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. Immediate consumer or purchaser must be 18 years of age or older and noticed in advance.

🍷 GF - These items can be ALTERED to be GLUTEN FRIENDLY Pearlz is not a gluten free environment. Our menu items are handcrafted in our kitchens, oftentimes using shared equipment (including common fryers) and variations in vendor-supplied ingredients may occur. For these reasons, we cannot assure you that any menu item will be entirely gluten free.

🥜- CONTAINS PEANUTS 🍷- HAS A KICK