PEARLZ

OYSTER BAR

The Eclectic Little Oyster Bar

RAW BAR

SINGLE SELECT
OYSTERS ON THE HALF SHELL
Cocktail sauce, mignonette, lemon

SIGNATURE DRESSED OYSTERS
Nuoc cham, crispy shallots,
Thai basil oil, garden herbs
3/14 or 6/24

OYSTER SHOOTERS 7

SEAFOOD TOWERS
2 TIER 70 | 3 TIER 150

SMALL PLATES

COLD

PEEL & EAT JUMBO SHRIMP GF — 17
1/2 lb. Old Bay, cocktail sauce

SMOKED FRESH FISH DIP GF — 14
Smoked trout roe, roasted garlic, chive cream cheese, pickled red onion, black sesame, wonton chips

TUNA TARTARE* GF — 18
Toasted sesame seeds, cucumber, truffle soy, wasabi tobiko, wonton chips

HOT

CHAR-BROILED OYSTERS GF — 19
1/2 dozen, Bayou butter, parmesan

STEAMED MUSSELS GF — 16
White wine, garlic, lemon, butter, herbs

BAKED OYSTER ROCKEFELLER — 19
Our twist on the classic -
1/2 dozen, crawfish, lump crab, bacon

FRIED OYSTERS — 17
Bleu cheese dressing, buffalo sauce, celery

LUMP CRAB CAKES — 18
Orange-pepper relish, crispy fried shallots, Old Bay aioli

CRISPY CALAMARI — 16
Calabrian honey, roasted garlic aioli, fried lemon wheels

SOUPS & SALADS

N.E. CLAM CHOWDER — 10

SEAFOOD GUMBO — 10

ICEBERG WEDGE GF — 12
Tomato, bleu cheese crumbles, applewood smoked bacon, bleu cheese dressing

CAESAR SALAD — 15
Little gems lettuce, toasted panko crumbs, pecorino romano, lemon zest, cracked black pepper, Caesar dressing

ADD ON TO ANY SALAD
FRIED OYSTERS 10
GRILLED SHRIMP 10
FRESH CATCH Mkt Price

WARM BAGUETTE WITH BAYOU BUTTER 6

PEARLZ FRESH CATCH

YOUR CHOICE OF DAILY MARKET FISH - Mkt Price

1 SELECT YOUR FISH



Daily Market Fish

Mkt Price

2 SELECT YOUR PREPARATION

PAN SEARED

BLACKENED

GRILLED

FRIED

3 SELECT YOUR ENTRÉE STYLE

MEUNIÈRE
Jasmine rice, arugula salad, sauce meunière

PICCATA
Lemon, Capers, Butter, Linguine, Seasonal Vegetable

LOW COUNTRY
Crispy Brussels Sprouts, Cajun Red Rice, Bayou Butter

SEAFOOD ROLLS

Top Split Bun | French Fries

MAINE LOBSTER ROLL ..... Chilled **32**
Classic cold dressing - scallions, mayo

CONNECTICUT LOBSTER ROLL ..... Warm **32**
Warm butter - poached

SHRIMP ROLL ..... Chilled **18**
Classic shrimp salad, scallions, mayo

CRISPY OYSTER ROLL ..... Warm **22**
Fried oysters, green tomato chow-chow, pickled mustard seed aioli

SOUTHERN FRIED PLATTERS

CHOOSE

1 / $22 — 2 / $28 — 3 / $32

SHRIMP • OYSTERS • BEER BATTERED COD
Corn Fritters, Fries
Cocktail & Tartar

ENTRÉES

SHRIMP AND GRITS GF 28
Pan seared jumbo shrimp, aged cheddar grits, bacon, mushroom, onion, white wine, garlic, scallion

SEAFOOD PASTA 28
Shrimp, mussels, clams, linguine, white wine & lobster broth, tomato, garlic, fresh herbs

LOW COUNTRY CARBONARA 28
Blue crab, bucatini, country ham, pecorino, garlic, egg yolk, cracked pepper, lemon zest

STEAK FRITES* 38
NY strip, Bayou butter, hand-cut fries

PEARLZ BURGER* 16
Roasted garlic herbed goat cheese, applewood smoked bacon, spinach, pickled red onion, hand-cut fries

GRILLED FRESH CATCH TACOS* (2) 16
Herb seared, roasted jalapeño slaw, whipped avocado, cotija cheese

SIDES

6

AGED CHEDDAR CHEESE GRITS
BAGUETTE & BAYOU BUTTER
BROCCOLI SLAW

8

HAND-CUT FRIES / CORN FRITTERS
CRISPY PARMESAN BRUSSEL SPROUTS
SEASONAL VEGETABLE
ANDOUILLE CAJUN RED RICE
BABY RED POTATOES WITH DRAWN BUTTER

*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.