

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

SEAFOOD TOWER\* Mkt Price  
Chef's selection of chilled fresh seafood & shellfish,  
served with classic accoutrements

OYSTER SHOOTERS\* 6.95

CLASSIC  
Pepper vodka, oyster, spicy cocktail sauce

CHICKEN NOODLE  
House-made chicken noodle vodka, oyster

TEQUILA TWIST  
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

PICKLED SHRIMP 15.95  
Tangy brine, peppers, onions, fresh  
dill, lemon, house crackers

HOT

CORN FRITTERS 6.95  
Maple butter

CHAR-BROILED OYSTERS🍷 18.95  
1/2 dozen, Bayou butter, parmesan

FRIED OYSTERS CHOW-CHOW 16.95 1/2 dozen,  
pickled vegetable relish, remoulade sauce

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

SOUTHERN GEM SALAD 11.95  
Artisan greens, candied  
pecans, pickled vegetables, crispy garlic, buttermilk chive dressing

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 10 GRILLED SHRIMP 10 SEARED TUNA\* 12

CRAB CAKE 14 FRESH CATCH\* Mkt Price

WARM BAGUETTE WITH BAYOU BUTTER 4.95

LUNCH PLATES  
& SANDWICHES

FISH & CHIPS 19.95  
Beer battered cod, malt vinegar,  
cajun tartar, fries

SHRIMP AND GRITS🍷 21.95  
Pan seared jumbo shrimp,  
aged cheddar grits, bacon, mushroom, onion, white wine, garlic,  
scallion

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

CHICKEN CUTLET SANDWICH 15.95  
Lettuce, tomato,  
pickles, mayonnaise, fries

MARKET FISH SANDWICH 16.95  
Fish and preparation  
change daily—see Chef's Special Menu for today's selection, fries

CRAB CAKE SANDWICH 17.95  
Lettuce, tomato,  
pickled onion, aji amarillo, fries

SHRIMP ROLL 15.95  
Classic shrimp salad, scallions,  
top split bun, fries

PEARLZ FRESH CATCH

A SELECTION OF FRESH FISH

CHANGING DAILY 🍷

Mkt Price

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

SOUTHERN FRIED PLATES

1 / \$18 2 / \$28 3 / \$30

SHRIMP

OYSTERS

FISH

Corn Fritters • Fries • Cocktail & Tartar

SIDES

AGED CHEDDAR CHEESE GRITS🍷 5.95

SEASONAL VEGETABLE 8.95

FRENCH FRIES 5.95

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