RAW BAR

Enjoy Rotating Varietal Oyster Selections* & Chef's Specials
From Our Menu Printed In - House Daily

OYSTER SHOOTER* 5.95  pepper vodka, oyster, spicy cocktail sauce

HOUSE OYSTERS**  DOZ 21.95  on the 1/2 shell or steamed

HARD SHELL CLAMS**  DOZ 13.95

TRIO SAMPLER* 23.95  4 each: house oysters on the half shell, hard shell clams, peel & eat shrimp, cocktail sauce and mignonette sauce

CHILLED SEAFOOD PLATEAU* MXT PRICE  A variety of raw & cooked seafood and garnishes; 3 house oysters, 9 varietal oysters, 6 hard shell clams, 4 peel & eat shrimp, chilled mussels, lobster claws, tuna tartare, chilled crab salad

SHAREABLES & STARTERS

COLD

TUNA TARTARE* 17.95  toasted sesame seeds, cucumber, soy, tobiko wasabi caviar, crushed avocado, wonton chips

PEEL & EAT JUMBO SHRIMP 15.95  1/2 lb. beer boiled with old bay, cocktail sauce

HOT

CHAR-BROILED OYSTERS* 16.95  1/2 dozen, NOLA butter, parmesan

SOUTHERN FRIED OYSTERS 13.95  bleu cheese, buffalo sauce, celery

CORN FRITTERS 6.95 maple butter

LUMP CRAB CAKES 16.95  mustard sauce

BAKED OYSTERS ROCKEFELLER* 16.95  1/2 dozen, crawfish, lump crab, bacon, our twist on the classic

FRIED SHRIMP 15.95  cocktail sauce

CALAMARI 16.95  lemon basil aioli

STEAMED MUSSELS or HARD SHELL CLAMS* 15.95  white wine garlic butter broth

CRAB DIP 15.95  served warm, cream cheese, horseradish, baguette

ENTRÉES

LOWCOUNTRY FISH & CHIPS 18.95  beer battered cod, with malt vinegar, Cajun tartar, house chips

SHRIMP AND GRITS 24.95  chef's daily creation

SEAFOOD LINGUINE PASTA 24.95  shrimp, clams, mussels, herbs, white wine, garlic, tomato

PEARLZ FRIED SHRIMP DINNER 23.95  house chips, corn fritters, cocktail sauce

PEARLZ FRIED OYSTER DINNER 24.95  house chips, corn fritters, cocktail sauce

CERTIFIED ANGUS BEEF* BY STRIP* 29.95  roasted fingerling potatoes, grilled asparagus, grilled balsamic onions, chimichurri add on grilled shrimp, fried shrimp or fried oysters +7

PEARLZ FRESH CATCH
A SELECTION OF FRESH FISH
CHANGING DAILY* MXT PRICE

Blackened, Fried, Pan-Seared or Grilled served with andouille Cajun red rice and grilled asparagus

SANDWICHES

PEARLZ BURGER* 15.95  certified angus beef* roasted garlic herbed goat cheese, applewood smoked bacon, spinach, pickled red onion, house chips

CRAB CAKE SANDWICH 18.95  pan seared crab cake, baby arugula, tomato, mustard sauce, house chips

NEW ENGLAND LOBSTER ROLL* 27.95  classic lobster salad, top split bun, house chips

TACOS

ONE: 7.95  TWO: 14.95  THREE: 19.95

Served on flour tortillas

TUNA TACO* 10.95  crushed avocado, pineapple chutney, sriracha mayo, red cabbage

GRILLED MAHI TACO 10.95  cabbage, pico de gallo, crema

CRISPY SHRIMP TACO 10.95  red cabbage, black bean corn salsa, chipotle-lime aioli

SIDES 5.95

- GRILLED ASPARAGUS
- BROCCOLI SLAW
- ROASTED FINGERLING POTATOES
- ANDOUILLE CAJUN RED RICE
- FLASH FRIED BRUSSELS SPROUTS WITH PARMESAN CHEESE

*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, often times using shared equipment (including common fryers) and sometimes in vendor-supplied ingredients may occur. For these reasons, we cannot assure you that any menu item will be entirely gluten free.

*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.

If you have any health concerns or medical conditions, please consult your healthcare provider. 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 notified in advance.