



— OYSTER BAR —
The Eclectic Little Oyster Bar

SHARABLE SMALL PLATES

— 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. Old Bay, cocktail sauce

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

STEAMED MUSSELS or

HARD SHELL CLAMS 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

SOUTHERN FRIED OYSTERS 15.95

Bleu cheese, buffalo sauce, celery

LUMP CRAB CAKES 17.95

Mustard sauce

SEAFOOD TACOS

TWO: 14.95 THREE: 19.95

Served on flour tortillas

TUNA TACO* Crushed avocado, pineapple chutney, sriracha mayo, red cabbage

GRILLED MAHI TACO Cabbage, pico de gallo, crema

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

SOUPS & SALADS

ADD WARM BAGUETTE WITH BAYOU BUTTER 4.95

N.E. CLAM CHOWDER CUP: 9 BOWL: 12

SEAFOOD GUMBO CUP: 9 BOWL: 12

PEARLZ HOUSE SALAD 10.95

Mixed greens, tomato, scallions, croutons, cucumber, & egg with choice of dressing

CLASSIC CAESAR SALAD 10.95

ICEBERG WEDGE® 11.95

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

BLT SEAFOOD TOWER 19.95

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

ADD ON TO ANY SALAD

FRIED OYSTERS 8 GRILLED SHRIMP 8 CRAB CAKE 12
FRESH CATCH MKT PRICE

PEARLZ FRESH CATCH
A SELECTION OF FRESH FISH CHANGING DAILY ®
Mkt Price

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

ENTRÉES

FISH & CHIPS 19.95 Beer battered cod, with malt vinegar, cajun tartar, hand-cut fries

SHRIMP AND GRITS® 25.95 Pan seared jumbo shrimp, aged cheddar grits, bacon, mushroom, onion, white wine, garlic, fresh herbs

SEAFOOD PASTA 26.95 Shrimp, mussels, clams, white wine & lobster broth, tomato, garlic, fresh herbs, linguine

STEAK FRITES* 32.95 NY strip, bayou butter, hand-cut fries

LOW COUNTRY CARBONARA 26.95 Blue crab, bucatini, country ham, pecorino, garlic, egg yolk, cracked pepper, lemon zest

PEARLZ BURGER* 15.95 roasted garlic herbed goat cheese, applewood smoked bacon, spinach, pickled red onion, hand-cut fries

CRAB CAKE SANDWICH 18.95 Pan seared crab cake, baby arugula, tomato, mustard sauce, hand-cut fries

NEW ENGLAND LOBSTER ROLL® 29.95 Classic lobster salad, scallion, top split bun, hand-cut fries

SOUTHERN FRIED PLATES

1 / \$22 2 / \$28 3 / \$32

SHRIMP
OYSTERS
FISH

Corn Fritters • Fries • Cocktail & Tartar

RAW BAR

HOUSE OYSTERS*®

DOZ 25.95 / EACH \$2.50

On the 1/2 shell or steamed

VARIETAL OYSTERS*®

Mkt Price

Rotating daily selections

PEARLZ SIGNATURE

DRESSED OYSTER*

3 / \$10 or 6 / \$20

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

SIDES

AGED CHEDDAR CHEESE GRITS 5.95

WARM BAGUETTE WITH BAYOU BUTTER 4.95

GRILLED ASPARAGUS 7.95

BROCCOLI SLAW 5.95

ANDOUILLE CAJUN RED RICE 6.95

CRISPY PARMESAN BRUSSEL SPROUTS 6.95

HAND-CUT FRIES 7.95

BABY RED POTATOES WITH DRAWN BUTTER 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.