

## RAW BAR

<b>OYSTER SHOOTER*</b>	5.00
pepper vodka, oyster, spicy cocktail sauce	
<b>HOUSE OYSTERS*</b>	DOZ. 17.95
on the ½ shell or steamed	
<b>HARD SHELL CLAMS*</b>	DOZ. 12.95
<b>SPECIALITY VARIETAL OYSTERS*</b>	MKT
<b>PEEL &amp; EAT JUMBO SHRIMP</b>	12.95
½ lb., beer boiled with old bay, cocktail sauce	
<b>TRIO SAMPLER*</b>	19.95
4 each: house oysters on the half shell, hard shell clams, peel & eat shrimp, cocktail sauce and mignonette sauce	
<b>CHILLED SEAFOOD PLATEAU</b>	MKT
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	

## STARTERS

<b>TUNA TARTARE*</b>	13.95
toasted white sesame seeds, cucumber, soy, tobiko wasabi caviar, wonton chips, crushed avocado	
<b>CHAR-BROILED OYSTERS</b>	13.95
NOLA butter, ½ dozen	
<b>SOUTHERN FRIED OYSTERS</b>	10.95
bleu cheese, buffalo sauce, celery	
<b>LUMP CRAB CAKES</b>	15.95
mustard sauce	
<b>BAKED OYSTER ROCKEFELLER*</b>	14.95
½ dozen, crawfish, lump crab, bacon. our twist on the classic recipe	
<b>FRIED SHRIMP</b>	12.95
cocktail sauce	
<b>CALAMARI</b>	11.95
puttanesca sauce, parmesan cheese	
<b>STEAMED MUSSELS or HARD SHELL CLAMS</b>	12.95
white wine garlic butter broth	
<b>CRAB DIP</b>	12.95
served warm, cream cheese, horseradish, baguette	

## SALADS

<b>PEARLZ HOUSE SALAD</b>	6.95
mixed greens, tomato, scallions, croutons, cucumber, & egg with choice of dressing	
<b>CLASSIC CAESAR SALAD</b>	6.95
add on one of the following: fried oysters or grilled shrimp... 6.95	
<b>ICEBERG WEDGE</b>	7.95
bleu cheese dressing, tomato, bleu cheese crumbles, applewood smoked bacon	
<b>BLT SEAFOOD TOWER</b>	13.95
shrimp, crab, shredded lettuce, carrots, tomato, applewood smoked bacon, egg, green goddess dressing	

## SIDES 4.95

GRILLED ASPARAGUS / BROCCOLI SLAW / ROASTED FINGERLING POTATOES / ANDOUILLE CAJUN RED RICE  
FLASH FRIED BRUSSEL SPROUTS

## ENTRÉES

<b>LOWCOUNTRY FISH &amp; CHIPS</b>	15.95
cod, beer battered, with malt vinegar, cajun tartar, house chips	
<b>SHRIMP AND GRITS</b>	17.95
chef's daily creation	
<b>SEAFOOD PASTA</b>	18.95
shrimp, clams, mussels, herbs, white wine garlic, tomato, linguine	
<b>CERTIFIED ANGUS BEEF® NY STRIP*</b>	23.95
roasted fingerling potatoes, grilled asparagus, grilled balsamic onions, chimichurri	
add on grilled shrimp, crab cake, fried shrimp or fried oysters \$6.95	
<b>PEARLZ FRIED SHRIMP DINNER</b>	18.95
house chips, corn fritters, cocktail sauce	
<b>PEARLZ FRIED OYSTER DINNER</b>	19.95
house chips, corn fritters, cocktail sauce	

## PEARLZ SELECT FRESH CATCH

A SELECTION OF FRESH FISH  
CHANGING DAILY\* MKT

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

## TACOS

Served on flour tortillas

ONE: 6.95 • TWO: 11.95 • THREE: 14.95

**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

## SIGNATURE SANDWICHES & BURGER

**PEARLZ BURGER\*** 12.95  
certified angus beef®, roasted garlic herbed goat cheese, applewood smoked bacon, spinach, pickled red onion, house chips

**CRAB CAKE SANDWICH** 16.95  
pan seared crab cake, baby arugula, tomato, mustard sauce, house chips

**NEW ENGLAND LOBSTER ROLL** 20.95  
classic lobster salad, top split bun, house chips

**FRESH CATCH SANDWICH** MKT  
chef's daily creation, house chips



\*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. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.