

# PEARLZ

← OYSTER BAR →

## 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\*<sup>®</sup> DOZ** 21.95 on the 1/2 shell or steamed

**HARD SHELL CLAMS\*<sup>®</sup> 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\* MKT 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<sup>®</sup>** 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<sup>®</sup>** 15.95 white wine  
garlic butter broth

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

## SOUPS & SALADS

**N.E. CLAM CHOWDER CUP: 8 BOWL: 11**

**SEAFOOD GUMBO CUP: 8 BOWL: 11**

**PEARLZ HOUSE SALAD<sup>®</sup>** 9.95 mixed greens, tomato, scallions, croutons,  
cucumber, & egg with choice of dressing

**CLASSIC CAESAR SALAD<sup>®</sup>** 8.95 add fried oysters or grilled shrimp +7

**ICEBERG WEDGE<sup>®</sup>** 10.95  
bleu cheese dressing, tomato, bleu cheese crumbles, applewood smoked bacon

**BLT SEAFOOD TOWER<sup>®</sup>** 16.95  
shrimp, crab, shredded lettuce, carrots, tomato, applewood smoked bacon,  
egg, green goddess dressing

## 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<sup>®</sup> NY STRIP\*<sup>®</sup>** 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\*<sup>®</sup> MKT PRICE

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

## SANDWICHES

**PEARLZ BURGER\*<sup>®</sup>** 15.95 certified angus beef,<sup>®</sup> 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<sup>®</sup>** 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\*<sup>®</sup>** crushed avocado, pineapple chutney, sriracha mayo,  
red cabbage

**GRILLED MAHI TACO<sup>®</sup>** cabbage, pico de gallo, crema

**CRISPY SHRIMP TACO<sup>®</sup>** red cabbage, black bean corn salsa,  
chipotle-lime aioli

## SIDES 5.95

GRILLED ASPARAGUS<sup>®</sup> · BROCCOLI SLAW<sup>®</sup>  
ROASTED FINGERLING POTATOES<sup>®</sup>  
ANDOUILLE CAJUN RED RICE  
FLASH FRIED BRUSSEL SPROUTS WITH PARMESAN CHEESE

<sup>®</sup> 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 variations 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, shell sh 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.