

PEARLZ

OYSTER BAR

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



RAW

OR

- OYSTER SHOOTER* 6**
pepper vodka, oyster, spicy cocktail sauce
- HARD SHELL CLAMS* DOZ 13.95**

TRIO SAMPLER* 21.95
4 each: house oysters on the half shell, hard shell clams, peel & eat shrimp, cocktail sauce and mignonette sauce

CHILLED SEAFOOD PLATEAU* 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

HOUSE OYSTERS* DOZ 19.95
On the 1/2 shell or steamed



COLD

OR

TUNA TARTARE* 16.95
toasted sesame seeds, cucumber, soy,
tobiko wasabi caviar, wonton chips, crushed avocado

PEEL & EAT JUMBO SHRIMP 15.95
½ lb. beer boiled with old bay, cocktail sauce

SMOKED FISH DIP 14.95
vegetables, crackers

PEARLZ HOUSE SALAD 9.95
mixed greens, tomato, scallions, croutons, cucumber,
& egg with choice of dressing

CLASSIC CAESAR SALAD 8.95
add on one of the following:
add fried oysters or grilled shrimp +7

ICEBERG WEDGE 10.95
bleu cheese dressing, tomato, bleu cheese crumbles,
applewood smoked bacon

BLT SEAFOOD TOWER 16.95
shrimp, crab, shredded lettuce, carrots, tomato,
applewood smoked bacon, egg, green goddess dressing

ENTRÉES

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

SHRIMP AND GRITS 24.95
chef's daily creation

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

CERTIFIED ANGUS BEEF® NY STRIP* 28.95
roasted fingerling potatoes, grilled asparagus,
grilled balsamic onions, chimichurri
add on grilled shrimp, fried shrimp or fried oysters +7

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

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

HOT

N.E. CLAM CHOWDER CUP: 8 BOWL: 11
SEAFOOD GUMBO CUP: 8 BOWL: 11

CHAR-BROILED OYSTERS 14.95
NOLA butter, parmesan, ½ dozen

SOUTHERN FRIED OYSTERS 13.95
bleu cheese, buffalo sauce, celery

CORN FRITTERS 6.95
maple butter

LUMP CRAB CAKES 16.95
mustard sauce

BAKED OYSTER ROCKEFELLER* 15.95
½ dozen, crawfish, lump crab, bacon.
our twist on the classic recipe

FRIED SHRIMP 15.95
cocktail sauce

CALAMARI 15.95
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

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 26.95
classic lobster salad, top split bun, house chips

TACOS

Served on flour tortillas

TUNA TACO* 7.95
crushed avocado, pineapple chutney,
sriracha mayo, red cabbage

GRILLED MAHI TACO 7.95
cabbage, pico de gallo, crema

CRISPY SHRIMP TACO 7.95
red cabbage, black bean corn salsa,
chipotle-lime aioli

SIDES 6

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

*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.