

# PEARLZ

O Y S T E R B A R

PEARLZOYSTERBAR.COM

## STARTERS

<b>HOUSE OYSTERS*</b>	<b>DOZ. 14.95</b>
On the 1/2 shell or steamed, cocktail sauce, mignonette	
<b>SPECIALTY VARIETAL OYSTERS*</b>	<b>MARKET PRICE</b>
<b>OYSTER SHOOTER*</b>	<b>4.75</b>
Pepper vodka, oyster, spicy cocktail sauce	
<b>PEEL &amp; EAT JUMBO SHRIMP</b>	<b>12.50</b>
Boiled with Old Bay, cocktail sauce	
<b>TUNA TARTAR*</b>	<b>12.95</b>
Ponzu sauce, black sesame seeds, scallion, seaweed salad, wasabi cream, sriracha, crostini	
<b>WARM CRAB DIP</b>	<b>10.95</b>
Spinach, bacon, grilled flat bread	
<b>SOUTHERN FRIED OYSTERS</b>	<b>9.95</b>
Bleu cheese, celery, buffalo sauce	
<b>LUMP CRAB CAKES</b>	<b>12.95</b>
Mustard sauce	
<b>STEAMED MUSSELS*</b>	<b>10.95</b>
Garlic, white wine broth, fresh herbs	
<b>DOZEN HARD SHELL CLAMS*</b>	<b>12.95</b>
Raw, steamed or with white wine garlic broth	
<b>BAKED OYSTERS ROCKEFELLER*</b>	<b>11.95</b>
Crawfish, lump crab, bacon. Our twist on the classic recipe	
<b>FRIED SHRIMP</b>	<b>11.95</b>
Sweet & spicy chili citrus sauce	
<b>GALAMARI</b>	<b>10.95</b>
Chorizo, citrus marinated peppernade, scallion, fried lemon, chipotle crème fraiche	

## SOUPS & SALADS

<b>N.E. CLAM CHOWDER</b>	<b>CUP: 4.95</b>	<b>BOWL: 6.95</b>
<b>SEAFOOD GUMBO</b>	<b>CUP: 4.95</b>	<b>BOWL: 6.95</b>
<b>ICEBERG WEDGE</b>		<b>7.50</b>
Bleu cheese dressing, tomato, bleu cheese crumbles, crisp bacon		
<b>PEARLZ HOUSE SALAD</b>		<b>6.95</b>
Mixed greens, tomato, scallions, croutons, cucumber, & egg with choice of dressing		
<b>FARMERS MARKET SALAD</b>		<b>10.95</b>
Chef's selection of seasonal produce		
<b>CLASSIC CAESAR SALAD</b>		<b>6.95</b>
<i>Add on one of the following: fried oysters or grilled shrimp...6.95</i>		
<b>BLT SEAFOOD TOWER</b>		<b>13.95</b>
Shrimp, crab, shredded lettuce, asparagus, tomato, bacon, egg, green goddess dressing		

## ENTREES

<b>LOWCOUNTRY FISH &amp; CHIPS</b>	<b>14.50</b>
Cod, beer battered, with malt vinegar, cajun tartar, house chips	
<b>SHRIMP AND GRITS</b>	<b>16.95</b>
Chef's twist on a lowcountry favorite	
<b>LINGUINE WITH GARLIC &amp; OIL*</b>	<b>9.95</b>
<i>Seafood linguine with your choice of one: shrimp, clams, mussels</i>	
<b>CERTIFIED ANGUS BEEF® NY STRIP*</b>	<b>22.95</b>
Balsamic onions, green beans, parmesan potato gratin, chimichurri sauce	
<i>Add on one of the following: grilled shrimp, crab cake, fried shrimp or fried oysters...5.95</i>	
<b>PEARLZ FRIED SHRIMP DINNER</b>	<b>16.95</b>
Chips, corn fritters	
<b>PEARLZ FRIED OYSTER DINNER</b>	<b>18.95</b>
Chips, corn fritters	

## SIGNATURE BURGERS & SANDWICHES

<b>PEARLZ SIGNATURE BURGER*</b>	<b>10.95</b>
Certified Angus Beef®, bacon, bleu cheese, grilled balsamic onions, house chips	
<b>COD SLIDERS</b>	<b>10.95</b>
Cornmeal crusted, bacon & onion marmalade, bread & butter pickles, baby arugula, tobasco aioli	
<b>CRAB CAKE SANDWICH</b>	<b>12.95</b>
Pan seared crab cake, shredded lettuce, tomato, mustard sauce, house chips	
<b>NEW ENGLAND LOBSTER ROLL</b>	<b>16.95</b>
Classic lobster salad, top split bun, house chips	
<b>TUNA BURGER*</b>	<b>12.95</b>
Ahi tuna, seaweed salad, cucumber, carrot, wasabi cream, teriyaki	

## TACOS

Served on flour tortillas

### TUNA TACO\*

Roasted tomato & caper chutney, baby arugula, lemon saffron aioli

### GRILLED MAHI TACO\*

Cabbage, pico de gallo, crema

### CRISPY SHRIMP TACO

Cabbage, black bean corn salsa, chipotle-lime aioli

ONE: 5.95 • TWO: 10.95 • THREE: 14.95

## PEARLZ SELECT FRESH CATCH

\*A SELECTION OF FRESH FISH CHANGING DAILY -- MARKET PRICE

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

YOUR CHOICE OF THE FOLLOWING SAUCES:

Chimichurri • Teriyaki Glaze • Chili Citrus • Tartar Sauce • Chipotle-Lime Aioli • Wasabi Cream • Tobasco Aioli

## SIDES 3.95

GRILLED ASPARAGUS  
HOUSE CHIPS WITH BLEU CHEESE DRESSING  
CHARLESTON STYLE RED RICE  
SEASONAL VEGETABLES

GREEN BEANS  
PARMESAN POTATO GRATIN  
CORN FRITTERS  
BROCCOLI SLAW

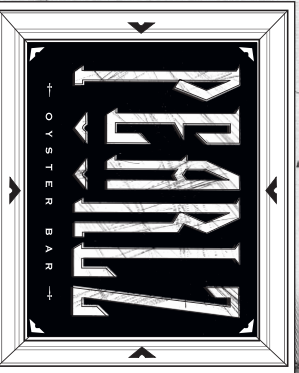
\*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.

September, 2015



**Effingham's,  
British Columbia**  
small, deep cup, salty start,  
melon finish

**Royal Miyagi,  
British Columbia**  
slightly briny, delicate,  
cucumber finish



# OYSTER REGIONS MAP

**CHARLESTON, SC**  
153 EAST BAY STREET • 843-577-5755

**WEST ASHLEY, SC**  
9 MAGNOLIA ROAD • 843-573-2277

**COLUMBIA, SC**  
936 GERVAIS STREET • 803-661-7741

**CHARLOTTE, NC**  
7804 REA ROAD • 980-498-7247

**Louisiana Gulf,  
Apalachicola Bay**  
soft, mild, slightly briny

**Ware River, Virginia**  
medium size, subtle brinness,  
delicate finish

**Blue Points,  
Connecticut**  
large size, briny start,  
sweet finish

**Quonset Points,  
Rhode Island**  
delicate meat,  
salty start,  
sweet finish

**Tatamagouche,  
Nova Scotia**  
slightly firm meat,  
bright sweet start,  
briny finish

**Cape Breton,  
Nova Scotia**  
small, firm, very briny

**Malpeque, PEI**  
full, firm, balance of  
saltiness & sweetness

**Saltaire, PEI**  
medium size cup,  
firm meat, very briny

**Shiny Sea, PEI**  
small, slightly firm,  
very briny

**Canada Cup,  
PEI**  
medium size,  
slightly firm meat,  
very briny

