

PEARLZ

O Y S T E R B A R

PEARLZOYSTERBAR.COM

STARTERS

HOUSE OYSTERS	DOZ. 13.95
On the 1/2 shell or steamed, cocktail sauce, mignonette	
SPECIALTY VARIETAL OYSTERS	MARKET PRICE
OYSTER SHOOTER	4.50
Pepper vodka, oyster, spicy cocktail sauce	
PEEL & EAT JUMBO SHRIMP	11.95
Boiled with Old Bay, cocktail sauce	
TUNA TARTAR	11.95
Ponzu sauce, black sesame seeds, scallion, seaweed salad, wasabi cream, sriracha, crostini	
WARM CRAB DIP	10.95
Spinach, bacon, grilled flat bread	
SOUTHERN FRIED OYSTERS	9.95
Bleu cheese, celery, buffalo sauce	
LUMP CRAB CAKES	11.95
Mustard sauce	
STEAMED MUSSELS	9.95
Garlic, white wine broth, fresh herbs	
HARD SHELL CLAMS	12.95
Raw, steamed or with white wine garlic broth	
BAKED OYSTERS ROCKEFELLER	11.95
Crawfish, lump crab, bacon. Our twist on the classic recipe	
FRIED SHRIMP	11.95
Sweet & spicy chili citrus sauce	
GALAMARI	9.95
Chorizo, citrus marinated peppernade, scallion, fried lemon, chipotle crème fraiche	

SOUPS & SALADS

N.E. CLAM CHOWDER	CUP: 4.50	BOWL: 6.50
SEAFOOD GUMBO	CUP: 4.50	BOWL: 6.50
ICEBERG WEDGE	6.95	
Bleu cheese dressing, tomato, bleu cheese crumbles, crisp bacon		
PEARLZ HOUSE SALAD	5.95	
Mixed greens, tomato, scallions, croutons, cucumber, & egg with choice of dressing		
FARMERS MARKET SALAD	9.95	
Chef's selection of seasonal produce		
CLASSIC CAESAR SALAD	5.95	
With fried oysters or grilled shrimp		
BLT SEAFOOD TOWER	12.50	
Shrimp, crab, shredded lettuce, asparagus, tomato, bacon, egg, green goddess dressing		

ENTREES

LOWCOUNTRY FISH & CHIPS	12.95
Cod, beer battered, with malt vinegar, cajun tartar, house chips	
SHRIMP AND GRITS	16.95
Chef's twist on a lowcountry favorite	
LINGUINE WITH GARLIC & OIL	9.95
With Shrimp, clams, or mussels	
CERTIFIED ANGUS BEEF® NY STRIP	19.95
Balsamic onions, green beans, parmesan potato gratin, chimichurri sauce	
With grilled shrimp, crab cake, fried shrimp or fried oysters	
PEARLZ FRIED SHRIMP DINNER	16.95
Chips, corn fritters	
With fried oysters	

SIGNATURE BURGERS & SANDWICHES

PEARLZ SIGNATURE BURGER	10.95
Certified Angus Beef®, bacon, bleu cheese, grilled balsamic onions, house chips	
COD SLIDERS	10.95
Cornmeal crusted, bacon & onion marmalade, bread & butter pickles, baby arugula, tobasco aioli	
CRAB CAKE SANDWICH	11.95
Pan seared crab cake, shredded lettuce, tomato, mustard sauce, house chips	
NEW ENGLAND LOBSTER ROLL	16.95
Classic lobster salad, top split bun, house chips	
TUNA BURGER	11.95
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:

GRILLED ASPARAGUS	3.95	GREEN BEANS	3.95
HOUSE CHIPS WITH BLEU CHEESE DRESSING	3.50	PARMESAN POTATO GRATIN	3.95
CHARLESTON STYLE RED RICE	2.95	CORN FRITTERS	3.50
SEASONAL VEGETABLES	3.95	BROCCOLI SLAW	1.95

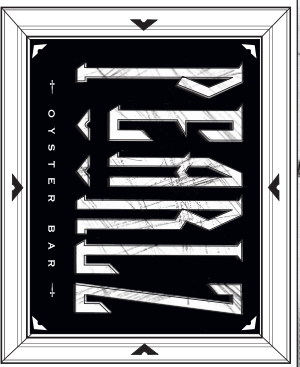
Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer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

November, 2014



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

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



OYSTER REGIONS MAP

DOWNTOWN CHARLESTON
153 EAST BAY STREET • 843-577-5755
WEST ASHLEY, CHARLESTON
9 MAGNOLIA ROAD • 843-573-2277
COLUMBIA
936 GERVAIS ST., 803-661-7741

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

Ware River, Virginia
medium size, subtle brininess,
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

