

# Oyster & Pearl Bar Restaurant

To know how to eat well, one must  
first know how to wait."

## Starters

### Oysters on The Half Shell 19

6 Chilled Oysters with 3 House Made Salsas

### Spanish-Style Grilled Giant White Shrimp 24

Wild Mexican Shrimp with Chorizo infused White Beans

### Charred Octopus 19

Harissa dressing, black olive-raisin salsa

### Crispy Calamari 18

House Breaded Calamari with Shishito Peppers, and Citrus Aioli

### Mussels 23

Marinière - white wine, butter, shallots, fines herbes

### Shrimp Ceviche Tostada 14

Aji ceviche sauce, mango, cucumbers, tomatoes, red onions

### Ahi Tuna Tostada 15

avocado, soy, yuzu, pico, sriracha aioli, fried onions

### Blistered Shishito Peppers 14

Ginger-Soy sauce

### Truffled Yukon Gold Fries 13

Yukon Gold Fries tossed in Truffle Oil, Parmesan

### Epi Demi-Baguette (Not On Happy Hour) 5

Hot Epi-Demi Baguette served Vermont Cultured Butter

## Salads

### Kale Caesar Salad 13

Lacinato Kale with Parmesan, Bread Crumbs and Caesar Dressing

### Our Little Gem 13

Crisp Lettuce Gems with Watermelon Radish, Tomato and  
Pistachio Vinaigrette

### Roasted Beets & Wild Arugula 13

Goat cheese, scallion, fines herbes, citrus vinaigrette,  
candied walnuts

### Burrata & Heirloom Tomatoes 18

Grilled artichoke, Nicoise olives, aged balsamic

## Soup

### Curried Tomato Bisque w/ Crab Salad 15

Made with San Marzano Tomatoes, cilantro-lime Stone crab salad

## Pasta

### Parmesan Mac n Cheese

Gnocchetti sardi, breadcrumbs 17

### Spaghetti w/ Tomato Sauce

San Marzano tomatoes, Parmesan, Rustichella spaghetti 19

### Spaghetti w/ Red Clam Sauce

Clams, white wine, Evoo, chili, garlic, parsley 33

### Shrimp & Stone Crab w/ Penne

Wild Shrimp, stone crab, blistered tomatoes, spicy panna, panko 33

### Wagyu Ravioli

Demi Cream Sauce, pinenuts, herbs 36

### Braised Short Rib w/ Rigatoni

Caramelized onion, beef short rib reduction sauce, Gorgonzola, aged balsamic 28

### Butternut Squash Ravioli

Creamy-honey sauce, Calabrian chili 25

## Entrees

### Cioppino - San Francisco-Style Seafood Stew

Assorted seafood, spicy robust tomato broth 38

### Wild Scottish Salmon w/ Farro

Pan-Seared, Leeks, shiitake mushrooms 31

### Roasted Whole Branzino (European Seabass)

Served with roasted vegetables, olive oil/lemon sauce 39

### Tuscan Style Dry- Aged Prime NY Steak

lemon, rosemary, roasted potatoes 68

### Pitman Farms House-Made Duck Leg Confit

Arugula, baby fennel, cured olive-lemon vinaigrette, fingerling potatoes 39

### Slow Braised Beef Short Ribs w/ Saffron Risotto

Shiitake Mushroom, parmesan cheese 40

## Customer pricing Notice

Valued Customer, we are now offering a 3.5% cash  
adjustment discount built into all pricing. any purchase  
made with a credit card/debit card will receive a non-cash  
adjustment which will be displayed on your receipt  
Thank You