

# PEARLZ

O Y S T E R B A R

## STARTERS

<b>OYSTERS ON THE 1/2 SHELL</b> Raw or steamed, cocktail sauce and mignonette sauce	<b>DOZ. 11.95</b>	<b>LUMP CRAB CAKES</b> Spicy mustard sauce	<b>10.95</b>
<b>SPECIALTY VARIETAL OYSTERS</b>	<b>MARKET PRICE</b>	<b>STEAMED MUSSELS</b> Roasted garlic, white wine broth, fresh herbs	<b>9.95</b>
<b>OYSTER SHOOTERS</b> Pearlz Pepper Vodka, oysters, spicy cocktail sauce	<b>3.95</b>	<b>LITTLENECK CLAMS</b>	<b>12.95</b>
<b>PEEL &amp; EAT JUMBO SHRIMP</b> Boiled with Old Bay, cocktail sauce	<b>9.95</b>	<b>BAKED OYSTERS ROCKEFELLER</b>	<b>11.95</b>
<b>SALMON TARTAR</b> Herb goat cheese, crostinis, pickled red onion	<b>10.95</b>	<b>CRISPY FRIED SHRIMP</b>	<b>9.95</b>
<b>WARM CRAB DIP</b> Spinach, bacon, grilled flat bread	<b>10.95</b>	<b>CRISPY CALAMARI</b> Carrot-ginger seaweed salad, ponzu sauce	<b>9.95</b>
<b>SOUTHERN FRIED OYSTERS</b> Bleu cheese, celery, buffalo sauce	<b>8.95</b>		

## SOUPS & SALADS

<b>N.E. CLAM CHOWDER</b>	<b>CUP: 4.50, BOWL: 6.50</b>	<b>CLASSIC CAESAR SALAD</b>	<b>5.95</b>
<b>SEAFOOD GUMBO</b>	<b>CUP: 4.50, BOWL: 6.50</b>	With fried oysters or grilled shrimp	<b>10.95</b>
<b>ICEBERG WEDGE</b> Bleu cheese dressing, tomato, bleu cheese crumbles, crisp bacon	<b>5.95</b>	<b>CRAB &amp; AVOCADO TOWER</b> Shrimp, shredded lettuce, asparagus, tomato, Green Goddess dressing	<b>12.50</b>
<b>PEARLZ HOUSE SALAD</b> Mixed greens, tomato, scallions, croutons, cucumber, & eggs with choice of dressing	<b>4.95</b>	<b>SEAFOOD COBB SALAD</b> Shrimp, crabmeat, salmon, avocado, egg, tomato, bleu cheese crumbles & scallions with choice of dressing	<b>11.95</b>
<b>FARMER'S MARKET CHOPPED SALAD</b> Mesclun greens, seasonal vegetables, olive oil, lemon juice	<b>8.95</b>		

## SIGNATURE BURGERS & SANDWICHES

<b>PEARLZ SIGNATURE BURGER</b> Certified angus beef®, bacon, bleu cheese, grilled balsamic onions, house chips	<b>10.95</b>	<b>CRAB CAKE SANDWICH</b> Pan seared crab cake, shredded lettuce, tomato, spicy mustard sauce, house chips	<b>11.95</b>
<b>GRILLED SWORDFISH GYRO</b> Lemon herb, lettuce, tomato, cucumber, kalamata olives, tzatziki	<b>11.95</b>	<b>NEW ENGLAND LOBSTER ROLL</b> Classic lobster salad, top split bun, house chips	<b>15.95</b>
<b>OYSTER SLIDERS</b> Stacked crispy fried oysters, green tomato chowchow, chipotle-lime aioli, arugula, potato buns	<b>10.95</b>	<b>TUNA BURGER</b> Ahi tuna, wasabi cream, teriyaki glaze, cucumber salad, house chips	<b>10.95</b>

## TACOS

all served on fresh flour tortillas

<b>SWORDFISH TACO</b> Green tomato kimchi, field pea salsa, Sriracha aioli	<b>ONE: 5.95</b>
<b>GRILLED MAHI TACO</b> Crispy cabbage, pico de gallo, fresh crema	<b>TWO: 9.95</b>
<b>CRISPY SHRIMP TACO</b> Cabbage, black bean corn salsa, Chipotle-lime aioli	<b>THREE: 13.95</b>

## ENTRÉES

<b>LOW COUNTRY FISH &amp; CHIPS</b> Cod, beer battered, with malt vinegar, cajun tartar, house chips	<b>11.95</b>	<b>CERTIFIED ANGUS BEEF® NY STRIP</b> Balsamic onions, green beans, parmesan potato gratin, Chimichurri sauce	<b>18.95</b>
<b>SHRIMP AND GRITS</b> Chef's twist on a Lowcountry favorite	<b>15.95</b>	with grilled shrimp, crab cake, fried shrimp or fried oysters	<b>23.95</b>
<b>LINGUINE WITH GARLIC &amp; OIL</b> Shrimp, clams, or mussels	<b>9.95</b> <b>13.95</b>	<b>PEARLZ FRIED SHRIMP DINNER</b> Chips, corn fritters	<b>15.95</b>
		Substitute Fried Oysters	<b>17.95</b>

## PEARLZ SELECT FRESH CATCH

A selection of fresh fish changing daily -- market price

Blackened, Fried, Pan Seared, or Simply 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 • Sriracha Aioli

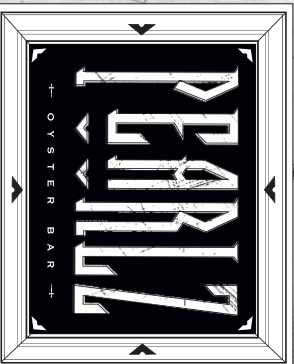
## SIDES:

Grilled Asparagus	3.95	Green Beans	3.95
Homemade Potato Chips with Bleu Cheese Dressing	2.50	Parmesan Potato Gratin	3.95
Charleston Style Red Rice	2.95	Corn Fritters	2.95
Seasonal Vegetables	3.95	Broccoli Slaw	1.95



**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 GEORGE ST., 803-661-7741



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

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

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

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

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

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

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

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

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

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