



BAR MENU

"JERK"

Is the Jamaican tradition of barbecuing meats, seafood & vegetables with a highly seasoned, sweet & spicy rub consisting of scallions, young ginger, allspice, nutmeg, cinnamon and the intensely hot Scotch Bonnet Chile.

Petaluma Chicken (½) 12.95

Niman Ranch Pork Shoulder. 10.50

FROM THE WOOD OVEN

Baked Clams with Spiced Ham (4)	9.95
Oysters with Tasso & Spinach (4)	10.95
Pearl's Baked Shrimp with Spicy Garlic Cream (4)	10.95
Cheesy Peaky Toe Crab Toasts	10.95

Mini Skirts with Nice Buns 12.95

Skirt Steak Sliders (3) Pearl's Special Sauce, House Made Pickles

Hot Pressed Cuban Sandwich 9.95

Thin Sliced Slow Roasted Pork, Sweet Pickles, Mustard & Provolone

"Thai Sticks" 10.50

Rockshrimp, Pork & Shiitake Spring Rolls, Chile-Mint Dipping Sauce

Crunchy Calamari Lettuce Cups 12.95

Spicy Citrus Glaze, Crispy Rice Noodles, Radicchio

Black Eye Pea Fritters 6.50

Ajilimojili (red pepper-garlic sauce)

Conch & Corn Fritters 11.00

Hot Mango-Mustard Sauce

Miss Pearl's Meat Patty 9.95

Yucca Pastry Turnover with Beef, Pork Chicken, Chiles, Raisins & Green Olives