



Eat Lunch!

SEAFOOD RAW & NOT SO RAW BAR

Oysters 2.25 Clams 1.50 Peel & Eat Shrimp 3.75 per ¼#
Mango Mignonette, Island Mustard Sauce & House Made Hot Pepper Sauce

*Small Platter 19.95 Medium Platter 29.95 *Jumbo Platter 49.95 (*includes surprises!)*

Coco-Beche Thinly sliced fish of the day marinated in *Coconut, Lime & Chile Pepper* 9.50

Sweet Florida Shrimp, Avocado & Grapefruit *pink peppercorn & pickled ginger* 9.50

Blue Fin Tuna Tartare *pineapple, chiles, macadamia, sesame oil, lime zest, wonton chips* 9.95

FROM THE WOOD OVEN

Baked Clams with Garlic-Bacon Butter (4) 8.95

Oysters with Tasso & Spinach (4) 10.95

Pearl's Baked Shrimp with Spicy Garlic Cream (4) 9.95

SMALL PLATES

Crunchy Calamari Lettuce Cups *Spicy Citrus Glaze, Crispy Rice Noodles, Radicchio* 11.95

Crispy Catfish "Fingers" *Trinidadian Pepper Sauce* 8.50

"Thai Sticks" *Rockshrimp, Pork & Shiitake Spring Rolls, Chile-Mint Dipping Sauce* 10.50

Florida Conch & Sweet Corn Fritters *Hot Mango Mustard Sauce* 11.00

Black Eye Pea Fritters *Ajilimojili (Roasted Red Pepper Garlic Sauce)* 6.50

Miss Pearl's Meat Patty *Yucca Pastry Turnover with Beef, Pork Chicken, Chiles, Raisins & Green Olives* 9.95

SOUPS

Fire Roasted Corn & Shellfish Chowder *Rich and outrageous!* 5/7.95

Jamaican Pepperpot *A traditional island soup of Arawak Indian origin.* 5/7.95

We make ours with braised oxtail, cassava, okra, yams, spinach, coconut, piquant chiles & spices

Island Gazpacho *chilled heirloom tomato soup with cucumber, mango, papaya, jicama and lime* 4.50/6.95

SALADS

Fresh Hearts of Palm, Jicama and Papaya, *Creamy Coconut Dressing* 9.50

Baked Goat Cheese, Warm Salad of Corn, Arugula, Red Cabbage & Walnuts, *Molasses Vinaigrette* 9.50

Curried Chicken, *Ginger Poached Chicken Breast, Roasted Almonds, Grapes, Radicchio & Butter Lettuce* 11.50

Bay Shrimp Stuffed Avocado *Mango Lime Vinaigrette* 12.50

"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 whole 21.95

Niman Ranch Pork Shoulder sm. 8.50 lg. 16.95

SIDES

Rice Stir-fries - *Gungo Peas & Coconut, Cilantro-Peanut, Ginger-Scallion, or Curry-Red Pepper*

Yucca Fries w/ house-made catsup / **Sweet Potato Fries**, *Chile & Lime Spiced* / **Tostones** (fried plantains)

Coconut Griddle Cakes / **Spicy Baked Black Beans** / **Oven Roasted Mixed Vegetables**

4.95 each

SANDWICHES

Grilled Eggplant, Heirloom Tomato, Roasted Peppers & Smoked Gouda *Basil Aioli, Whole Wheat Bun* 8.95

Crispy Red Snapper with Creole Remoulade *Romaine Lettuce, Soft bun* 10.95

Hot Pressed Cuban *Thinly Sliced Roasted Pork, Sweet Pickles, Mustard & Provolone* 9.95

BBQ Shrimp Po' Boy *Finely Shredded Lettuce and Remoulade. A New Orleans classic.* 12.95

Mini Skirts with Nice Buns *Skirt Steak Sliders (3) Pearl's Special Sauce and House Made Pickles* 12.95

ENTREES

Coconut Red Curry Shellfish Bake *Plum Tomatoes, Thai Basil, Kaffir Lime, Jasmine Rice* 18.95

"Angry" Pork Tenderloin *(Chipotle-Orange Marinade) Spicy Black Beans, Coconut Rice & Gungo Peas* 18.95

Grilled Skirt Steak *Horseradish-Garlic Mojo, Creamed Spinach & Chard, Onion Rings & Whipped Potatoes* 16.95