



SEAFOOD RAW & NOT SO RAW BAR

Oysters: We offer a daily selection of varied types of oysters from California, Oregon, Washington, British Columbia as well as the East Coast producers such as Long Island and the Chesapeake Bay. Customers can purchase these by the piece, ½ doz. or 1 doz. as well as part as any of our platter.

Clams: We serve Little Neck Clams raw on the half shell because they are the most tender.

Stone Crab Claws (When Available) these sweet tasting claws are from South Florida crabs. One claw per crab is taken from live crabs, who regenerate them over the course of the next year.

Peel & Eat Shrimp: These small (26-30 per pound) Gulf shrimp are boiled whole in an aromatic, somewhat spicy broth and then served in their shells. The customers will be peel the shrimp and then eat them like that or use one of the dips or sauces provided. This activity of peeling the shrimp make eating these a fun interactive experience.

Sauces

Mango Mignonette: A champagne vinegar based sauce with minced shallots, serrano chile and small dice mango.

Island Mustard Sauce: A tangy mustard based sauce spiked with garlic, spices and a little sugar.

Cocktail Sauce: Our house-made basic catsup based sauce with fresh grated horseradish

House Made Hot Pepper Sauce: A Tabasco like sauce made with a variety of chiles, vinegar and spices

Sizes

Small Platter: 2 Oysters, 2 Clams, 4 Shrimp. 2 Crab Claws (or a small portion of crudo, ceviche or escabeche) -for 2 people to share as one of a number of small plates or before their first course

Medium Platter: 4 Oysters, 4 Clams, 8 Shrimp & 2 Crab Claws (or a medium portion of crudo, ceviche or escabeche) - for 2 people as a first course, or four a table of four as a starter appetizer

Jumbo Platter (*includes many surprises!): 8 Oysters, 8 Clams, 12 Shrimp & 4 Crab Claws, (or a larger portion of crudo, ceviche or escabeche) and the Surprises will be a couple of daily selection of special seafood's or creations such as Ceviches, Crudos and Tartares.

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

This is raw seafood marinated to order in a sauce made with fresh young coconut, lime, soy sauce and serrano chiles. Garnished with thinly sliced pickled ginger-scallion salad and toasted coconut.

Grilled Chile Shrimp, Avocado & Grapefruit Toasted Coconut, Pink Peppercorns & sweet ginger

2 large (16-20 size) shrimp, marinated, grilled, cut in half and laid across alternating slices of avocado and grapefruit sections and drizzled with a olive oil and citrus based vinaigrette with fragrant pink peppercorns and minced pickled ginger.

Blue Fin Tuna Tartare Diced raw tuna with minced pineapple, jalapeno, macadamia nuts, toasted sesame oil, lime zest, fried wonton chips.

This is a variation on the classic Hawaiian raw tuna tartare preparation called "Poke" (which is typically made with chopped seaweed, Kukui nut, sweet onion and chile.) **Our version goes for a more dynamic and diverse blend of sweet, salty and spicy as well as with contrasting textures of soft, chewy and crunchy.**

From the Hearth

Baked Clams with Spiced Ham (4)

4 Cherry Stone clams (slightly larger than the little necks) shucked and topped with a seasoned bread crumb mixture combined with some finely diced Cajun style tasso ham (think spicy pig pastrami), then drizzled with an butter-olive oil mixture and baked in the oven for a few minutes to just brown the topping and warm the clam through.

Oysters with Tasso & Spinach (4)

Shucked oyster topped with creamed spinach mixed with julienne spicy tasso ham and Asiago cheese and then baked.

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

4 medium size shrimp baked in a cream sauce seasoned with Creole seasonings, caramelized sliced garlic and sherry wine.

Cheesy Crab Flatbread

Sliced flatbread topped with a mixture of fresh crab meat, aioli, scallions, sweet and hot peppers, hot sauce, a Parmesan-Monterey Jack cheese-Provolone cheese mixture.

SMALL PLATES

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

The skirt steak is a cut of beef from the plate (belly) primal cut. It is a long, flat cut that is very flavorful. We marinate the steaks in a mixture of garlic, spices and herbs over night and then grill them and slice thinly and pile a few ounces of the meat on to 3 small soft buns, top with our special sauce of a garlicky aioli spiked with chipotle and whole grain mustard and other seasonings and thin sweet pickles.

Crispy Catfish "Fingers" Trinidadian Pepper Sauce

The boneless catfish filets are cut into 1/2" thick fingers 3"-4" long, marinated in buttermilk and dredged in a seasoned rice flour mixture and fried to a golden brown. They served with the piquant and tangy Barbecue like Pepper Sauce on the side.

Clam & Sweet Corn Fritters with Hot Mango Mustard Sauce

Conch is large Florida shell (think the ones you listen to hear the ocean in) is a large clam like seafood, The meat is chopped finely and mixed in a batter with fresh corn, corn meal and spices scooped into small balls and fried. The sauce is made from Mayonnaise spiked with Dijon and yellow mustard mixed with mango puree, pepper sauce and hint of curry.

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

Black Eyed peas are cooked and pureed with a bit of egg, flour and spices. This batter is scooped and deep-fried and served on a bed of sautéed dandelion greens and garlic with the sauce drizzled over them.

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

These long and thin fried spring rolls are filled with a mixture of Pork, rock shrimp, sautéed sliced shiitakes, ginger, garlic, chiles, mint, basil and cilantro. Served hot and crispy, sliced on a bias laid against a mound of cilantro and ginger spiked vegetable slaw and a sweet and spicy dipping sauce on the side.

Slow Roasted Spare Ribs with Jamaican Spice Rub and Guava Glaze. Tangy, Spicy & Sticky.

These ribs are marinated for 24 hours with a garlic-chile-allspice-cumin rub then lightly smoked and roasted for 3 hours. They are finished on the grill with a brushing of a glaze made with Guava, Sambal (red chile paste), Apple Cider and Molasses.

Jumbo Sea Scallops in a Potato Crust, Ginger-Citrus Butter Sauce

3 jumbo scallops cooked between 2 layers of potato hash browns and served on a pool of a sauce made with a reduction of orange juice, ginger, saffron, shallots and butter.

Crispy Calamari Lettuce Cups, Spicy Citrus Glaze

The calamari rings are marinated in buttermilk, dredged in a rice flour mixture and fried. The crispy rings are then tossed in a bowl with the citrus glaze and placed in 2 radicchio lettuce cups filled with some puffed crispy rice noodles and garnished with minced scallions and toasted and black sesame seeds.

SOUPS

Butternut Squash Bisque with Rum Cream and Tamarind-Apple-Chestnut Relish

This soup is made by roasting butternut squash until tender and then adding it to a pot of sautéed onions, ginger and water. We finish the soup with a little heavy cream and then garnish the soup with rum-spiked whipped cream and a relish of raw diced apple and chopped roasted chestnut macerated in tamarind puree.

Jamaican Pepperpot A traditional island soup of Arawak Indian origin.

We make ours with braised oxtail, cassava (yucca), okra, yams, dandelions, coconut, piquant chiles & spices and garnished with chopped roasted peanuts

Island Gazpacho chilled chopped heirloom tomato soup with finely diced cucumber, red onions, chiles, mango, papaya, jicama and lime.

SALADS

Hearts of Romaine and Hearts of Palm, Jicama and Papaya, Creamy Coconut Dressing

Chopped Hearts of romaine lettuce, slices of Hearts of Palm and Papaya coated in a creamy, Caesar like dressing that is made with eggs, coconut milk, shredded coconut, garlic, scallions, lime juice and extra virgin olive oil.

Warm Salad of Corn, Arugula, Red Cabbage & Walnuts with Baked Goat Cheese, Balsamic-Molasses Vinaigrette

Thinly sliced red cabbage stir-fried with corn then tossed with arugula, walnuts and a dressing made with shallots, balsamic vinegar, molasses, olive and walnut oils then topped with a 2 oz. disk of warmed fresh goat cheese.

Mixed Greens with Roasted Pears with Crumbled Blu Cheese, Spiced Pecans & Sherry Vinaigrette

The pears are peeled and cored then marinated in balsamic vinegar, honey, black pepper and olive oil then roasted until tender. The dressing is made with minced shallots, sherry vinegar and extra virgin olive oil.

JERK

A 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. We hope you enjoy ours.

Petaluma Chicken ½ or whole chicken sized portions. Brined, smoked and grilled then cut up in large pieces (5 per half bird)

Niman Ranch Pork Shoulder sm/lg (6oz. or 12oz.) Brined, smoked, grilled and cut into large bite sized pieces.

Whole fish of the day (Deboned after Jerking (grilling))

SIDES

Combo Rice Plates

Gungo Peas & Coconut, seasoned with curry, chile, garlic and desiccated coconut and combined with cooked black eye peas

Cilantro-Peanut Cooked rice sautéed with chopped cilantro and toasted peanuts

Sweet Potato Fries, Chile & Lime Spiced

Oven Roasted Mixed Vegetables Carrots, red onion, eggplant, chayote, summer squash and fennel dressed in olive oil and spices then roasted in the oven until tender and lightly caramelized.

ENTREES

Sugar Cane Barbecue Shrimp Andouille-Corn Griddle Cakes, Avocado Roasted Corn Salsa

5 large shrimp grilled skewered on sugar cane sticks and brushed with a sweet and sassy southern style BBQ sauce set along side corn cakes studded with chopped shrimp and chopped Cajun spicy sausage. Garnished with a small mound of avocado salsa with grilled corn kernals.

Pan Roasted Salmon Lemongrass Scented Black Rice, Grilled Pineapple Salsa, Ginger Barbecue Glaze

5 oz. filet of salmon set on a mound of black rice (a dark purple, short grain rice from Thailand) cooked with lemongrass, ginger and galangal (an flowery aromatic, ginger-like root used in Thai and Indonesian cooking to flavor broths) topped with a salsa of grilled pineapples, red onions, mint, cilantro and chiles. The dish is then sauced around the outside with a lemongrass beurre blanc

Grilled Ahi Tuna Roasted Shiitakes, Sesame Cabbage, Star Anise-Ginger-Red Wine Sauce

5 oz. of Ahi Tuna grilled rare and set on bed of sautéed blanched green cabbage with sautéed shiitakes, sesame oil and butter. The butter sauce is a reduction of red wine and chicken stock infused with star anise, ginger, brown sugar and chiles mounted with sweet butter.

“Angry” Pork Tenderloin (Chipotle-Orange Marinade) Black Beans, Coconut Rice & Gungo Peas

Pork tenderloin marinated in a spicy blend of chipotle chiles, garlic, OJ, allspice, cinnamon and brown sugar. It's then grilled to medium and served sliced with black beans stewed with a “sofrito” (cooked garlic-onion-tomato mixture) and beer and rice scented with curry and coconut and mixed with cooked pigeon (black-eyed) peas, tortillas and tomato salsa.

Grilled Skirt Steak Horseradish-Garlic Mojo, Creamed Chard & Whipped Potatoes

7 oz. of grilled skirt steak (marinated in a mixture of garlic, chile, cumin and pepper) sliced and topped with a mixture of freshly grated horse radish, minced garlic, chopped Italian parsley and extra virgin olive oil set next to chard cooked with spinach, minced onions and cream, and whipped potatoes.