

# Dinner

## Small Plates

- MINI SKIRTS WITH NICE BUNS** 12  
Skirt steak sliders(3)  
Pearl's special sauce & house-made pickles
- CRISPY CATFISH "FINGERS"** 9  
Trinidadian pepper sauce
- LITTLENECK CLAM & SWEET CORN FRITTERS** 9  
Spicy mango mustard sauce
- BLACK EYE PEA FRITTERS WITH AJILIMOJILI** 7  
(can you say ah-HEELY-mo-HEELY?) Roasted red pepper garlic sauce
- "THAI STICKS"** 11  
Pork, rockshrimp & shiitake spring rolls with Thai herb- peanut vegetable slaw & chile-mint dipping sauce
- SLOW-ROASTED SPARE RIBS, JAMAICAN SPICE RUB & GUAVA GLAZE** 12  
Tangy, spicy & sticky
- CRUNCHY CALAMARI RADICCHIO LETTUCE CUPS** 13  
Spicy citrus glaze, crispy rice noodles

## Salads

- TWO HEARTS BEAT AS ONE** 10  
Grilled romaine hearts, hearts of palm, jicama, papaya, creamy coconut dressing
- MIXED GREENS, ROASTED SPICED PEARS, BLUE CHEESE, CANDIED PECANS** 9  
Sherry vinaigrette
- BAKED GOAT CHEESE, WARM SALAD OF CORN, ARUGULA, RED CABBAGE & WALNUTS** 11  
Molasses-balsamic vinaigrette

## Sides

- COLORFUL CARIBBEAN RICE**  
Gungo peas & coconut or cilantro-peanut
- SWEET POTATO FRIES**  
Chile & lime spiced
- SPICY BAKED BLACK BEANS**
- OVEN-ROASTED MIXED VEGETABLES**
- ALL SIDES 6 EACH*

*18% GRATUITY ADDED  
FOR PARTIES  
OF 7 OR MORE*

*ROBERT BARKER, EXECUTIVE CHEF  
JOEY ALTMAN, CONSULTING CHEF*

## Seafood Raw & Not So Raw Bar

- |   |                          |  |
|---|--------------------------|--|
| <b>OYSTERS</b><br>2.5 EACH  | <b>CLAMS</b><br>1.5 EACH | <b>PEEL &amp; EAT SHRIMP</b><br>6.75 PER 1/4LB |
| Mango mignonette • Island mustard sauce • House-made hot pepper sauce |                          |  |

### SEAFOOD PLATTER

- |                    |                    |                    |
|--------------------|--------------------|--------------------|
| <b>SMALL</b><br>19 | <b>LARGE</b><br>29 | <b>JUMBO</b><br>49 |
|--------------------|--------------------|--------------------|

- COCO-BECHE** MP  
Thinly sliced fish of the day marinated in coconut, lime & chile pepper
- GRILLED SPICED SHRIMP** 9  
Avocado & grapefruit, pink peppercorn & sweet ginger vinaigrette

## From the Stone Oven

- BAKED CLAMS WITH CHILE-BACON BUTTER (4)** 11
- OYSTERS WITH TASSO & SPINACH (4)** 13
- PEARL'S BAKED SHRIMP WITH SPICY GARLIC CREAM (5)** 12
- CHEESY DUNGENESS CRAB FLATBREAD** 11

## Soups

- BUTTERNUT SQUASH BISQUE** 8  
Chestnut-apple-tamarind salsa & rum cream
- JAMAICAN PEPPERPOT** 9  
A traditional island soup of Arawak Indian origin. We make ours with braised oxtail, cassava, okra, yams, spinach, coconut, piquant chiles, spices & topped with peanuts

## From the "Jerk" Pit

**PETALUMA CHICKEN**  
HALF 13 WHOLE 24

**NIMAN RANCH PORK SHOULDER**  
SMALL 13 LARGE 18

**WHOLE SEASONAL FISH**  
(Deboned after jerking)  
MARKET PRICE

## Entrees

- SUGAR CANE BARBECUE PRAWNS** 24  
Shrimp & andouille corn cakes with avocado - corn salsa
- GINGER-HOISIN GLAZED SALMON** 24  
Lemongrass scented black rice, grilled pineapple salsa, ginger-citrus beurre blanc
- GRILLED EGGPLANT STEAK** 17  
Curried cauliflower couscous with almonds, roasted garlic tomato chutney
- CHIPOTLE - ORANGE "ANGRY" PORK TENDERLOIN** 21  
Spicy black beans, coconut rice & gungo peas
- GRILLED SKIRT STEAK** 23  
Horseradish-garlic mojo, creamed chard, onion rings & whipped potatoes
- SESAME - CRUSTED AHI TUNA** 26  
Roasted shiitakes, sesame cabbage, star anise-ginger-red wine sauce
- DOUBLE BARREL PORK CHOP** 29  
Sweet potato purée, apple-mango slaw, spiced rum reduction