Pearl Oyster Shooters: In 3 Styles 16.
Pearl Cocktail Sauce & Tobiko • Ponzu & Daikon • Tomato Water & Basil Oil

Fragrant Stew of Lobster & Jonah Crab 15.
Oyster Mushrooms and Kaffir Lime in a Thai Red Curry

Sautéed Hudson Valley Foie Gras 25.
Grilled Brioche, Caramelized Mango & Pomegranate Molasses

Salade of Spring Asparagus 15.
Fresh White and Green Asparagus, Explorateur & Truffle Vinaigrette

The Pearl’s Martini of Yellowfin Tuna 17.
Red Rooster Crème Fraiche, Wasabi Tobiko, Sesame & Tamari

Risotto of Local Lobster, Grilled Leeks and Chive Oil 15.

Antipasto of Smoked Prosciutto & Baby Arugula 16.
Marinated Artichoke, Fresh Mozzarella, Balsamic Red Onions
Black Mission Figs & Shaved Reggiano Parmigiano

Warm Chevre Bruschetta & Baby Grape Tomatoes

the pearl is NON-SMOKING—with a very sensitive smoke/fire alarm system!
To Avoid triggering the ALARM, Please smoke outdoors only. Thank You.
the pearl
coastal cuisine
nantucket island

Black Truffle Studded Atlantic Halibut 32.
Wild Mushroom and Roasted Chanterelle Broth
With Fresh Corn & Grape Tomatoes

Seared Sushi-Grade Yellowfin Tuna 36.
Sashimi Style with Vegetable Futomaki
& Three Treasures

Sautéed Day Boat Sea Scallops 33.
Israeli Cous-Cous Shiitake Cake, Spring Peas
& Truffled Lobster Sauce

Salt & Pepper Wok Fry of Local Lobster A.Q.
Fresh Lo- Mein, Asian BBQ Sauce
& Grilled Lime

Grilled 22 oz. Rib Eye ‘Cowboy Steak’ 42.
Double Cream Gratin of Yukon Gold Potatoes
& Béarnaise Butter

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Seth Carter Raynor & Angela Raynor
Executive Chef Proprietress

When you eat, drink & travel... Be where you are or you may miss most of your life...
Buddha’s Little Instruction Book by Jack Komfield
(P.S. please turn off your cell phones, thank you!)