



the pearl
c o a s t a l c u i s i n e
n a n t u c k e t i s l a n d

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 Fraîche, Wasabi Tobiko, Sesame & Tamari

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

Antipasto of Smoked Prosciutto & Baby Arugula 16.

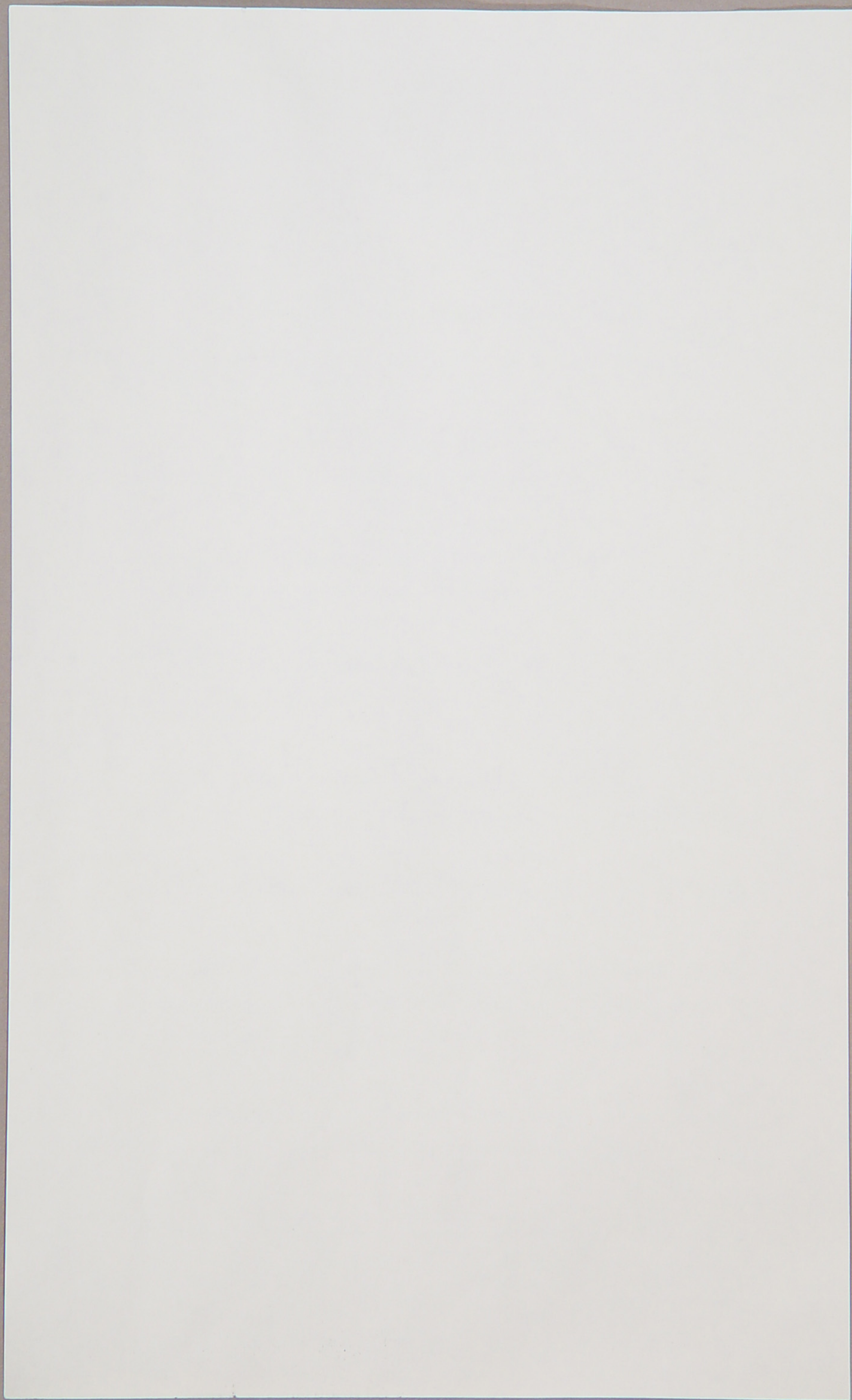
Marinated Artichoke, Fresh Mozzarella, Balsamic Red Onions

Black Mission Figs & Shaved Reggiano Parmigiano

Simple Salade of Organic Mesclun Greens 10.

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.





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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



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 Kornfield

(P.S. please turn off your cell phones, thank you!)

