

# The Pearl

RESTAURANT & BAR

## DINNER

### STARTERS

#### Firecracker Shrimp \$15

Fried Gulf Shrimp | Firecracker Sauce | Green Onions  
Diced Tomato | Ranch

#### Oyster Nachos \$24

Fried Oysters | Fire Roasted Corn Salsa | Queso Fresco  
Smoked Paprika Aioli | Blue Corn Tortillas

#### Goat Cheese Bruschetta \$14

Grilled Baguette | Whipped Herb Lemon Goat Cheese  
Heirloom Tomatoes | Shaved Parmesan | EVOO | Balsamic

### SOUPS

#### Chowder du Jour \$5 Cup | \$8 Bowl

#### French Onion \$8 Cup | \$15 Bowl

### SALADS

#### Classic Caesar \$14

Romaine | Herb Croutons | Shaved Parmesan  
House-made Caesar Dressing

#### House Salad \$12

Mixed Greens | Cherry Tomatoes | Picked Onions  
Cucumber | Shaved Carrots | Herb Croutons |  
Choice of Dressing: Ranch | Bleu Cheese | Balsamic

*ADD: Grilled or Crispy Chicken \$5 | Grilled Gulf Shrimp \$7  
Grilled Salmon \$9*

### DESSERTS

#### Lava Chocolate Cake \$8

Vanilla Ice Cream

#### Classic Cheesecake \$7

#### Southern Pecan Pie \$9

Salted Caramel Sauce | Vanilla Ice Cream | Candied Bacon

### BEVERAGES

Iced Tea \$4  
Soft Drinks \$4  
Coffee | Decaf | Hot Tea \$4

### ENTRÉES

#### The Burger\* \$18 / Double Meat \$23

Steakhouse Burger | Lettuce | Tomato | Onion  
Dill Pickle Spear | Brioche Bun | Garlic Parmesan Truffle Fries  
*ADD: Bacon | Mushrooms | Cheese | Crispy Onion Straws  
Avocado | BBQ Sauce | Fried Egg \$2/each*

#### Cajun Penne Pasta \$22

Bacon | Roasted Shallots | Cherry Tomato | Three Cheese  
Cajun Alfredo Cream Sauce | Garlic Toast  
*ADD: Grilled Chicken \$5 | Grilled Gulf Shrimp \$7  
Grilled Salmon \$9*

#### Pimento Cheese Chicken \$27

Grilled Chicken Breast | House-made Pimento Cheese  
Roasted Mushrooms | Caramelized Onions  
Mashed Potatoes | Grilled Broccolini  
Creamy Lemon Butter Sauce

#### Vegetable Risotto \$17

Seasonal Vegetables | Parmesan | Fresh Herbs  
Preserved Meyer Lemon  
*ADD: Grilled Chicken \$5 | Grilled Gulf Shrimp \$7  
Grilled Salmon \$9*

#### Citrus & Herb Grilled Pork Tenderloin\* \$23

Roasted Mashed Sweet Potatoes | Charred Bacon Brussels  
Sprouts | Blackberry Bourbon Basil Reduction

#### 12oz NY Strip\* \$42

Certified Angus Prime New York Strip | Herb Butter  
Garlic Parmesan Truffle Fries

#### Texas Pork BBQ Shank \$21

House-made BBQ Sauce | Brown Butter Mashed Potatoes  
Grilled Broccolini

#### Pan Seared Salmon \$29

Lemon Herb Rub | Crispy Potato Cake  
Late Summer Vegetable Succotash | Grilled Lemon Aioli  
Pickled Red Onion

#### THE SAM HOUSTON\* \$25

Huevos Rancheros | Burnt Ends | Black Beans | Avocado  
Cotija Cheese | Salsa | Sunny Side Up Egg  
Crispy Tortilla | House-made Texas Rye BBQ Sauce

*\*Consuming raw or undercooked meats, poultry, seafood, and shellfish may increase your risk of food borne illness.*