

PEARL'S OYSTER BAR

CELEBRATING OUR 35TH YEAR!

Oklahoma Established & Operated Since 1984

Bringing Oklahoma City a chef-driven point of view, a commitment to local & sustainable ingredients, & a passion for making things in house with expert technique & superb quality.

APPETIZERS, SMALL PLATES

FRESH SHUCKED OYSTERS ON THE HALF SHELL	HAND HARVESTED FROM FEDERALLY INSPECTED BEDS IN THE GULF OF MEXICO	1 DOZ 19	1/2 DOZ 10
SERVED WITH COCKTAIL SAUCE. MEXICAN MIGNONETTE OYSTER SAUCE AVAILABLE.			
PEEL & EAT SHRIMP - GULF	YOU PEEL 'EM	12	
	WE PEEL 'EM	13	
ROASTED OYSTERS 3x3	3 ROCKEFELLER & 3 CASINO BACON & PARMESAN ROMANO CHEESE SAUCE OR ROASTED OYSTERS WITH WORCESTERSHIRE GARLIC BUTTER	13	
BANG PAO SHRIMP	TENDER, CRISPY SHRIMP TOSSED IN A CREAMY SPICY SRIRACHA SAUCE	11	
CRISPY CALAMARI TRADITIONAL	SERVED WITH RED GRAVY OR RHODE ISLAND STYLE TOSSED WITH GARLIC BUTTER & HOT PEPPERS	12	
NEW! CRABBY GUACAMOLE	OUR HOUSEMADE GUACAMOLE TOPPED WITH FRESH CRABMEAT & PICO DE GALLO	14	
SMOKEY EDAMAME	EXTRA VIRGIN OLIVE OIL AND SMOKED SEA SALT	6	
SEARED AHI TUNA	SUSHI GRADE. SEARED RARE IN CAJUN SPICES & SERVED WITH SOY MUSTARD DIPPING SAUCE	14	
NEW! BLACKENED SCALLOPS	WITH CHARRED GREEN CHILI BEURRE BLANC	13	
SHRIMP EN BROchette	BACK BY POPULAR DEMAND! CRISPY FRIED SHRIMP, AGED CHEDDAR & BACON SERVED WITH CHERRY MUSTARD SAUCE	12	
5/1 CRAB CAKES	NEW RECIPE! (5 CUPS OF CRAB TO 1 CUP OF RITZ CRACKER CRUMBS) PANKO CRUSTED WITH CRAWFISH CREAM SAUCE (2)	14	
ULTIMATE CRAB CAKE	NEW IMPROVED RECIPE! 1/4 LB. OF LUMP CRABMEAT & NOT MUCH ELSE. BROILED (WHILE THEY LAST) SERVED WITH REMOULADE SAUCE (1)	16	
NEW! AHI POKE	AHI TUNA, CILANTRO, PICO, AVOCADO, SCALLIONS AND SESAME SEEDS TOSSED IN A SWEET & SPICY POKE SAUCE SERVED OVER CRISPY RICE NOODLES TOPPED WITH MASAGO.	10	
COCONUT SHRIMP	SERVED WITH ORANGE MARMALADE SAUCE	11	
ALLIGATOR TAIL	CRISPY FRIED OR BLACKENED	12	
ANNE'S HOT CRAB DIP	SERVED WITH TORTILLA CHIPS	12	
FRENCH COUNTRY MUSSELS OR BABY CLAMS	STEAMED IN A WHITE WINE, GARLIC & TOMATO BROTH. SERVED WITH PLENTY OF GARLIC BREAD	13	
FAMOUS FRIED CHEESE	SERVED WITH RED GRAVY	8	

HOUSEMADE SOUPS

PEARL'S GUMBO	SHRIMP, ANDOUILLE & CHICKEN. "THE BEST GUMBO ANYWHERE!"		
	CUP	5	BOWL
			6
BOSTON CLAM CHOWDER	AWARD WINNING, CREAMY, CLAMMY CHOWDER.		
	CUP	5	BOWL
			6
NEW! CIOPPINO	A HUGE BOWL OF SHRIMP, SCALLOPS, MUSSELS & CLAMS IN AN ITALIAN RED BROTH		20

PASTA

BAYOU CHICKEN™ & SHRIMP	SHRIMP, BLACKENED CHICKEN, ANDOUILLE SAUSAGE, TOMATOES, FLAME ROASTED ONION AND PEPPERS. ALL TOSSED WITH RIGATONI PASTA. ALSO AVAILABLE OVER RICE. OUR BEST SELLER!	16
SEAFOOD "DIABLO"	SHRIMP, SCALLOPS, ANDOUILLE SAUSAGE AND MUSHROOMS TOSSED WITH RIGATONI PASTA IN A SPICY RED SAUCE. OOO-EEE THE CHEF LOVES THIS HOT & SPICY DISH!	16
BLACKENED CHICKEN FETTUCCINE	BLACKENED CHICKEN BREAST SERVED OVER FETTUCCINE PASTA, TOSSED IN CAJUN CREAM SAUCE, THEN TOPPED WITH TOMATOES & CHIVES	16
FETTUCCINE ALFREDO	TOPPED WITH GRILLED WILD GULF SHRIMP	16

IF YOU HAVE ANY ALLERGY CONCERNS, PLEASE CONTACT A MANAGER.
ATTENTION: INDIVIDUALS MAY BE AT A HIGHER RISK FOR A FOOD BORNE ILLNESS IF
THE FOLLOWING FOODS ARE CONSUMED RAW OR UNDERCOOKED: RAW OYSTERS,
EGGS, BEEF, FISH, LAMB, MILK PRODUCTS, PORK, POULTRY AND SHELLFISH.
JOIN OUR E-CLUB FOR INFORMATION AND SPECIAL OFFERS AT:
WWW.PEARLSOKC.COM

UNDER 600 CALORIE ENTREES

WHEN PAIRED WITH STEAMED BROCCOLI OR GRILLED VEGGIES
ENTREES MARKED WITH "🍴" ARE UNDER 600 CALORIES.

FRESH SEAFOOD SPECIALTIES

SERVED AS DESCRIBED WITH A HOUSE OR CAESAR SALAD

- 🍴 **NEW! ALASKAN HALIBUT** TOPPED WITH FRESH CRAB, AVOCADO, AND RED CHILI VINAIGRETTE SERVED WITH GRILLED SEASONAL VEGETABLES. 30
- 🍴 **LOBSTER TAIL (8 oz.)** BUTTER POACHED COLD WATER LOBSTER, SERVED WITH GRILLED SEASONAL VEGETABLES **SINGLE OR DOUBLE MKT**
- 🍴 **ALASKAN KING CRAB LEGS** 1 1/2 POUNDS, SERVED WITH SQUASH ROCKEFELLER. MKT
- 🍴 **MAHI MAHI, WILD HAWAIIAN-RED CHILI SEARED** OVER CILANTRO RICE TOPPED WITH A CHARRED GREEN CHILI BEURRE BLANC, AVOCADO, PICO DE GALLO AND COTIJA CHEESE20
- NEW! JAPANESE SEA BASS (AKA SUZUKI)** OVER SPICY MISO RAMEN WITH MUSHROOMS, BROCCOLI, BOILED EGG, PICKLED CARROTS, JALAPEÑOS AND SCALLIONS 20

¡NUEVO! CAMARONES VERDES

HARDWOOD GRILLED SHRIMP IN OUR CHIMICHURRI SAUCE OF PARSLEY, CILANTRO, GARLIC AND MORE...SERVED OVER GREEN RICE OR GRILLED VEGGIES WITH FRESH GUACAMOLE AND PICO DE GALLO. 19

- 🍴 **PEPPERED PONZU AHI TUNA** FRESH "SASHIMI GRADE" AHI TUNA, PEPPER CRUSTED, SEARED IN A SOY-GINGER GLAZE & TOPPED WITH WASABI AIOLI, SERVED WITH GRILLED SEASONAL VEGETABLES 21
- 5/1 CRAB CAKES** NEW RECIPE! (5 CUPS OF CRAB TO 1 CUP OF RITZ CRACKER CRUMBS) PANKO CRUSTED WITH CRAWFISH CREAM SAUCE (3), SERVED WITH SQUASH ROCKEFELLER. . . 21
- 🍴 **ULTIMATE CRAB CAKE** NEW IMPROVED RECIPE! 1/4 LB. OF LUMP CRABMEAT & NOT MUCH ELSE. BROILED (WHILE THEY LAST) SERVED WITH REMOULADE SAUCE AND SQUASH ROCKEFELLER 21
- 🍴 **TILAPIA ORLEANS** BLACKENED TILAPIA, WITH A SHRIMP & SCALLOP BROWN BUTTER SAUCE, SERVED WITH RED BEANS AND RICE. 20
- 🍴 **CEDAR PLANKED MISO SALMON** FRESH ATLANTIC SALMON BASTED IN OUR ASIAN MISO GLAZE, THEN CARAMELIZED ON A CEDAR PLANK, SERVED WITH STEAMED BROCCOLI TOPPED WITH HOLLANDAISE 21
- SHRIMP & GRITS YA-YA SKILLET** WILD GULF SHRIMP, SAUTEED WITH CAJUN SPICES, CARAMELIZED ONIONS, PEPPERS AND MUSHROOMS, SERVED OVER SMOKED GOUDA GRITS. . . . 19
- SEAFOOD SKILLET** SHRIMP, SCALLOPS, CRAWFISH, & MUSHROOMS ON A BED OF RICE BAKED IN A CAST IRON SKILLET WITH PARMESAN AND MONTEREY JACK CHEESES, SERVED WITH RED BEANS AND RICE 19
- 🍴 **MEDITERRANEAN SALMON** GRILLED FRESH ATLANTIC SALMON OVER ISRAELI COUSCOUS THEN TOPPED WITH A WARM MEDITERRANEAN BLEND OF LEMON, ARTICHOKE, OLIVES, CAPERS AND SUN DRIED TOMATOES (IMPORTED GREEK FETA CHEESE ON REQUEST) 21
- 🍴 **STEVE'S SPECIAL** BROILED TILAPIA, WITH A SHRIMP AND SCALLOP CAJUN CREAM SAUCE, SERVED WITH FRIED OKRA 20
- PARMESAN CRUSTED TILAPIA** OVER RIGATONI PASTA TOSSED IN A SPICY TOMATO SAUCE 20

TRY FISH YOUR WAY!

YOUR CHOICE OF FISH & ONE OF OUR SIGNATURE SAUCES

- 🍴 **NEW! MUSTARD BEURRE BLANC** - WITH SEIKEL'S OKLAHOMA GOLD OLD STYLE MUSTARD
- 🍴 **CLASSIC** - LEMON, WHITE WINE, BUTTER SAUCE WITH LEMON PEPPER & CRISPY CAPERS
- 🍴 **CAJUN** - BLACKENED SEASONING & CAJUN BROWN BUTTER
- 🍴 **SOUTHWEST** - CHARRED GREEN CHILI BEURRE BLANC SAUCE WITH AVOCADO & PICO DE GALLO
- 🍴 **MEDITERRANEAN** - WARM BLEND OF LEMON, ARTICHOKE, OLIVES, CAPERS AND SUN DRIED TOMATOES SERVED OVER ISRAELI COUSCOUS (IMPORTED GREEK FETA CHEESE UPON REQUEST)
- 🍴 **NEW! ASIAN** - CARAMELIZED MISO GLAZE; MADE WITH BROWN SUGAR, SOY, & RICE WINE
- 🍴 **CHIMICHURRI** - ARGENTINIAN SALSA VERDE

FRIED SEAFOOD

ALL OF OUR FRIED SEAFOOD IS SERVED WITH COLE SLAW, FRENCH FRIES & HUSHPUPPIES

FRIED OYSTERS	CORNMEAL CRUSTED AND SERVED WITH COCKTAIL SAUCE	19
PEARL'S FRIED SHRIMP	(TEN) CRISPY BUTTERFLIED SHRIMP SERVED WITH BLACK CHERRY MUSTARD SAUCE	18
CATFISH TENDERLOINS	CORNMEAL CRUSTED & SERVED WITH PEARL'S TARTAR SAUCE. (ALSO AVAILABLE BLACKENED)	19
COCONUT SHRIMP	SERVED WITH ORANGE MARMALADE SAUCE	18

COMPLIMENTARY HOUSE-MADE JALAPEÑO RELISH
AVAILABLE ON REQUEST
WE FRY CHOLESTEROL AND TRANSFAT FREE

100% AMERICAN



FARM RAISED CATFISH

COMBINATION PLATTERS

SURF-N-TURF	ADD A LOBSTER TAIL OR 1 1/2 LBS. OF CRAB LEGS TO ANY STEAK	MKT
BLACKENED COMBO	BLACKENED SHRIMP, CHICKEN TENDERS, BLACKENED CATFISH	22
KILLER COMBO	FRIED SHRIMP, CRAWFISH, AND CATFISH TENDERLOINS	22
SANDRA'S VEGGIE PLATTER	STEAMED BROCCOLI, REDSKIN POTATOES, GRILLED SEASONAL VEGETABLES AND AVOCADO SERVED WITH PICO DE GALLO.	12

STEAK, PORK AND CHICKEN

SERVED AS DESCRIBED WITH CHOICE OF CAESAR OR HOUSE SALAD

TRAPPERS ULTIMATE FRIED CHICKEN (2) ALL WHITE MEAT, CRISPY SKIN, PARTIALLY DE-BONED, TOTALLY AMAZING! SERVED OVER OUR ROASTED GARLIC MASHED POTATOES & REAL HOMEMADE CREAM GRAVY 16

CHILI SEARED CHICKEN TENDERS	WITH CHARRED GREEN-CHILI BEURRE BLANC SAUCE, AVOCADO SALSA AND CILANTRO RICE	16
MEDITERRANEAN GRILLED CHICKEN TENDERS	WITH A WARM MEDITERRANEAN BLEND OF ARTICHOKE HEARTS, OLIVES, CAPERS AND SUN DRIED TOMATOES, IN LEMON BUTTER, TOPPED WITH IMPORTED GREEK FETA CHEESE. SERVED OVER ISRAELI COUSCOUS	16
NEW! BLACKENED PORK LOIN (3)	BONELESS LOIN CHOPS. SERVED OVER CREOLE MEUNIERE SAUCE. SERVED WITH SMOKE GOUDA GRITS TOPPED WITH CHEDDAR AND BACON . . .	17
USDA PREMIUM CHOICE AGED RIB EYE (14 oz.)	MESQUITE GRILLED SERVED WITH BABY YUKON GOLD BAKED POTATOES	29
USDA PREMIUM CHOICE AGED FILET (6 oz.)	CENTER CUT FILET MIGNON, MESQUITE GRILLED. SERVED WITH BABY YUKON GOLD BAKED POTATOES	28

CAJUN SPECIALTIES

THE FOLLOWING ENTREES ARE SERVED WITH CHOICE OF SALAD & SIDE DISH

SHRIMP PEARL	SHRIMP SAUTEED IN OUR ANDOUILLE SAUCE	16
SHRIMP CREOLE	16
CRAWFISH ÉTOUFFÉE	19
CRAWFISH ENCHILADAS	BACK BY POPULAR DEMAND!	17
JAMBALAYA	THIS SASSY RICE DISH FROM NEW ORLEANS IS FULL OF SHRIMP, CHICKEN AND ANDOUILLE SAUSAGE	16
FRIED CHICKEN ANDOUILLE	CHICKEN TENDERS, CRISPY FRIED AND SMOTHERED WITH ANDOUILLE SAUCE.	16

PEARL'S FULLY SUPPORTS THE SUSTAINABLE SEAFOOD MOVEMENT. PEARL'S WILL ONLY SERVE SUSTAINABLE SEAFOOD. THINK GLOBALLY, ACT LOCALLY, DRESS CASUALLY.

WE ACCEPT VISA, AMERICAN EXPRESS, MASTERCARD, DISCOVER. SORRY, WE DO NOT ACCEPT ANY CHECKS.

CAESAR & CHOPPED SALADS

CHOICE OF HOUSE REMOULADE, SUN DRIED TOMATO LOUIE, VINAIGRETTE, BALSAMIC VINAIGRETTE, RANCH, BLEU CHEESE, HONEY MUSTARD, FAT-FREE RANCH, OR LITE ITALIAN

CHOPPED COBB SALAD BANDS OF MESQUITE GRILLED CHICKEN OR CHILLED SHRIMP, AVOCADO, CHEDDAR CHEESE, BACON, TOMATOES, BLACK OLIVES, BLEU CHEESE AND CHOPPED EGGS OVER A MOUND OF CHOPPED GREENS TOSSED ON REQUEST
WITH YOUR CHOICE OF DRESSING 15

TABASCO® CAESAR SALADS CRISP ROMAINE, OUR FAMOUS TABASCO® CAESAR DRESSING AND PARMESAN CHEESE. TOSSED TO ORDER 8
TOPPED WITH **BLACKENED CHICKEN** 12 **BLACKENED SHRIMP** 14
GRILLED SALMON 14 **BLACKENED TUNA** 14

PEARL'S BIG CHOPPED SALAD CHOPPED SALAD GREENS, TOMATOES, BLACK OLIVES, CHOPPED EGGS, BACON AND CHEDDAR CHEESE. TOSSED ON REQUEST
WITH YOUR CHOICE OF DRESSING 9
ADD **FRIED CHICKEN** 12 **CHILLED SHRIMP** 14

MEDITERRANEAN SALAD FRESH GREENS TOSSED IN OUR MEDITERRANEAN DRESSING WITH ARTICHOKE, SUN DRIED TOMATOES, GREEK OLIVES, FRESH TOMATOES, IMPORTED GREEK FETA CHEESE AND ISRAELI COUSCOUS 9
ADD **GRILLED CHICKEN** 12 **CHILLED SHRIMP** 14

NEW! SAN FRANCISCO CRAB & SHRIMP LOUIE

CRAB, SHRIMP, ASPARAGUS, AVOCADO, TOMATO, BACON, EGG AND CHOPPED GREENS TOSSED IN OUR SUNDRIED TOMATO LOUIE DRESSING 15

SANDWICHES, SLIDERS & TACOS

MAINE LOBSTER ROLL FRESH MAINE LOBSTER CHUNKS, A LITTLE MAYO, CELERY, LEMON AND CHIVES IN A TOP LOADED BRIOCHE BUN FROM THE BEST BAKER IN NEW YORK. 16

FAMOUS SALMON TACOS 2 FRESH GRILLED SALMON TACOS WITH JACK & CHEDDAR CHEESES, TOMATOES, COLE SLAW AND SCALLIONS WRAPPED IN FLOUR TORTILLAS SERVED WITH OUR HOUSE MADE GUACAMOLE, PICO AND FRESH TORTILLA CHIPS. 15

BOURBON STREET BURGERS® WE'RE FAMOUS FOR THESE! THREE "BABY BURGER BUNS" STUFFED WITH MINI GRILLED ONION BURGERS AND AMERICAN CHEESE
SERVED WITH FRENCH FRIES. 10

BOURBON STREET CHICKS® WE'RE FAMOUS FOR THESE! THREE "BABY BURGER BUNS" STUFFED WITH MINI BLACKENED CHICKEN BREAST, MONTEREY JACK CHEESE AND MUSTARD
SERVED WITH FRENCH FRIES. 10

CRAB CAKE "SLIDERS" PEARL'S FAMOUS CRAB CAKES TUCKED IN TWIN MINI BUNS WITH TARTAR SAUCE AND COLE SLAW SERVED WITH FRENCH FRIES. 14

FRIED CATFISH, SHRIMP, OR OYSTER PO BOY'S A FRENCH LOAF STUFFED WITH COLE SLAW (ON THE BUN), TOMATO, TARTAR SAUCE, & PICKLE SERVED WITH FRENCH FRIES. 10

"CANADIAN CLUB" SANDWICH MESQUITE GRILLED CHICKEN BREAST, PREMIUM DUROC APPLEWOOD SMOKED CANADIAN BACON, MONTEREY JACK CHEESE, REMOULADE SAUCE, WITH LETTUCE, TOMATO AND RED ONION SERVED WITH FRENCH FRIES. 11

SIDE ORDERS

CRISPY BRUSSELS SPROUTS in asian sweet chili sauce 6 (2 dollars extra as side sub)

GRILLED SEASONAL VEGETABLES 5 (50 cents extra as side sub)

SQUASH ROCKEFELLER™ 4	COLE SLAW 4
REDSKIN POTATOES 4	FRENCH FRIES 4
RED BEANS & RICE (WORLD'S BEST) 4	FRIED OKRA 4
ROASTED GARLIC MASHED POTATOES 4	BABY YUKON GOLD BAKER'S 4
STEAMED BROCCOLI W/ HOLLANDAISE ... 4	SMALL GARDEN OR CAESAR SALAD 5
SMOKED GOUDA GRITS W/ CHEDDAR & BACON ... 4	SWEET POTATO FRIES 4

PEARL'S NOW HAS A PRIVATE DINING ROOM AVAILABLE
WE ALSO OFFER OUR ROOFTOP PATIO
FOR PRIVATE "PATIO PARTIES!"
ASK A MANAGER FOR DETAILS TODAY!

RELOADABLE GIFT CARDS AVAILABLE FOR PURCHASE
ACCEPTED AT ALL PEARL'S RESTAURANT GROUP LOCATIONS

NOW AVAILABLE FOR PURCHASE:
SEIKEL'S OKLAHOMA GOLD OLD STYLE MUSTARD
ASK YOUR SERVER FOR DETAILS



JOIN OUR E-CLUB FOR INFORMATION AND SPECIAL OFFERS AT:
WWW.PEARLSOKC.COM

CHAMPAGNE BRUNCH

"FEATURING OUR FAMOUS BLOODY MARY BAR"

SATURDAYS 10:30 AM - 2:00 PM, SUNDAYS FROM 10:00 AM - 2:00 PM

ALL ENTREES SERVED WITH CORNMEAL CRUSTED CHEESE GRITS TOPPED WITH ANDOUILLE SAUCE

OR ANDOUILLE & POTATO HASH AS WELL AS A HOUSEMADE BISCUIT

TRY A SIDE OF OUR NEW PREMIUM DUROC APPLEWOOD SMOKED CANADIAN BACON (2) 4
OR
A HOUSEMADE BISCUIT TOPPED WITH CREAM GRAVY AND CRISPY ANDOUILLE SAUSAGE 4

NEW! BRUNCH SHRIMP & GRITS SMOKED GOUDA GRITS, SHRIMP, RED GRAVY AND
ANDOUILLE SAUSAGE TOPPED WITH TWO FRIED FARM FRESH EGGS 15

NEW! EGGS LUXE BUTTERMILK BISCUITS TOPPED WITH SLICED TOMATOES,
FRESH GUACAMOLE, POACHED EGGS, HOLLANDAISE SAUCE AND LUMP CRAB MEAT 13

NEW! "THE HANGOVER" BISCUITS WITH MELTED CHEDDAR, FRIED CHICKEN TENDERS,
CREAM GRAVY, ROASTED JALAPENOS & APPLEWOOD SMOKED BACON AND (2) FRIED EGGS. . . 13

NEW! SOUTHERN BRUNCH SKILLET SMOKED GOUDA GRITS, CRISPY ANDOUILLE,
APPLEWOOD SMOKED BACON, HOUSE MADE CREAM GRAVY AND SCRAMBLED EGGS 12

NEW! BLACKENED SALMON BLT APPLEWOOD SMOKED BACON, LETTUCE, TOMATO
AND A FRIED FARM FRESH EGG ON A TOASTED BAGUETTE. 14

PABLO'S HUEVOS RANCHEROS A CLASSIC DISH OF CORN TORTILLAS WITH RED BEANS,
CHEDDAR CHEESE, FRIED EGGS, FRESH GUACAMOLE, COTIJA CHEESE AND OUR RANCHERO
SAUCE SERVED WITH PREMIUM DUROC APPLEWOOD SMOKED CANADIAN BACON 12

CAJUN BLACKENED BREAKFAST PORK CHOPS (3) AND EGGS 14

MIGAS MEXICAN SCRAMBLED EGGS, WITH ANDOUILLE SAUSAGE, TOMATO, ONION, JALAPENO,
TORTILLA STRIPS, FRESH GUACAMOLE, CHEDDAR CHEESE AND COTIJA CHEESE 12

STEAK & EGGS USDA CHOICE CENTER CUT FILET 6 oz. WITH 3 EGGS
AS YOU LIKE THEM 26

ULTIMATE BREAKFAST SANDWICH OUR CANADIAN CLUB SANDWICH TOPPED
WITH TWO FRIED FARM FRESH EGGS 11

CAJUN EGGS BENEDICT POACHED EGGS AND BLACKENED APPLEWOOD SMOKED CANADIAN
BACON ATOP HOMEMADE BISCUITS, TOPPED WITH CAJUN CRAWFISH SAUCE. 13

SHRIMP & CRAWFISH OMELET THREE EGG OMELET FILLED WITH SHRIMP AND
CRAWFISH TAILS IN A CREAMY CAJUN AU GRATIN SAUCE 12

ANDOUILLE OMELET THREE EGG OMELET FILLED WITH ANDOUILLE SAUSAGE SAUCE AND
AGED CHEDDAR CHEESE. TOPPED WITH ANDOUILLE SAUCE & HOLLANDAISE 12

BASIN STREET EGGS TWO POACHED EGGS AND ANDOUILLE SAUSAGE ATOP
HOMEMADE BISCUITS WITH PEARL'S SPECIAL ANDOUILLE SAUCE, TOPPED WITH
HOLLANDAISE SAUCE 12

EGGS BENEDICT POACHED EGGS AND PREMIUM DUROC APPLEWOOD SMOKED CANADIAN
BACON, ATOP HOMEMADE BISCUITS, TOPPED WITH HOLLANDAISE SAUCE 12

CAJUN EGGS CREOLE RED BEANS, AGED CHEDDAR CHEESE, TORTILLAS, AND CREOLE SAUCE
LAYERED IN A CAST IRON SKILLET AND TOPPED WITH TWO FRIED EGGS 12

CRABCAKES MONIQUE TWO POACHED EGGS ATOP TWO LOUISIANA CRAB CAKES
TOPPED WITH HOLLANDAISE SAUCE 14

EGGS ORLEANS SCRAMBLED EGGS, TOPPED WITH HOLLANDAISE SAUCE
AND CRISPY POPCORN SHRIMP 12

CREOLE BREAKFAST ENCHILADAS FLOUR TORTILLAS STUFFED WITH SCRAMBLED EGGS,
ROASTED RED PEPPERS, MUSHROOMS, ONIONS, AND ANDOUILLE SAUSAGE. TOPPED WITH
CREOLE ENCHILADA SAUCE, FRESH GUACAMOLE, CHEDDAR AND COTIJA CHEESE 12

FRENCH QUARTER FRENCH TOAST WITH A MAPLE, PECAN & RAISIN SYRUP. TOPPED
WITH WHIPPED CREAM 9

LUNCH SPECIALS

SERVED MONDAY THRU FRIDAY 11 - 3

THE FOLLOWING SERVED WITH YOUR CHOICE OF ONE:

COLE SLAW, RED POTATOES, FRENCH FRIES OR RED BEANS & RICE

NEW! JAPANESE SEA BASS (AKA SUZUKI) OVER SPICY MISO RAMEN WITH MUSHROOMS & BROCCOLI	14
STEVE'S SPECIAL A LUNCH PORTION OF OUR BEST SELLING FISH DISH.	12
"SASHIMI GRADE" AHI TUNA BLACKENED OR PONZU STYLE.	14
PECAN CRUSTED TROUT A LUNCH PORTION OF TRAPPER'S BEST SELLER.	13
WILD HAWAIIAN MAHI MAHI W/CHARRED GREEN CHILI SAUCE & PICO OR GRILLED WITH LEMON PEPPER & LEMON BUTTER SAUCE.	13
FRESH ATLANTIC SALMON LEMON PEPPERED, SERVED WITH LEMON BUTTER SAUCE AND CRISPY CAPERS.	13
SHRIMP CREOLE	10
CRAWFISH ÉTOUFFÉE	11
CAJUN SIZE POPCORN SHRIMP A BOATLOAD OF LARGE POPCORN STYLE SHRIMP.	10
CHICKEN TENDERS FRIED WITH HOMEMADE CREAM GRAVY, BLACKENED OR LEMON PEPPER.	10
GRILLED SALMON TACOS JACK & CHEDDAR CHEESES, TOMATOES, COLE SLAW AND SCALLIONS WRAPPED IN FLOUR TORTILLAS.	13
PEARL'S FRIED SHRIMP WITH BLACK CHERRY MUSTARD SAUCE.	10
COCONUT SHRIMP SERVED WITH ORANGE MARMALADE SAUCE.	10
CATFISH FILET BLACKENED OR LEMON PEPPER OVER RICE.	10
CATFISH TENDERLOINS CORNMEAL CRUSTED.	10
TRAPPERS ULTIMATE FRIED CHICKEN ALL WHITE MEAT, CRISPY SKIN, PARTIALLY DE-BONED, TOTALLY AMAZING! SERVED OVER OUR ROASTED GARLIC MASHED POTATOES & REAL HOMEMADE CREAM GRAVY (OR CHOICE OF SIDE).	10
CAJUN BLACKENED PORK CHOPS (2) SERVED WITH CREOLE MEUNIERE.	10

LUNCH PASTA SPECIALS

SHRIMP FETTUCCINI SHRIMP IN A CAJUN CREAM SAUCE TOSSED WITH OUR FETTUCCINE PASTA, THEN TOPPED WITH TOMATOES AND CHIVES.	10
CHICKEN DIABLO CHICKEN TENDERS AND ANDOUILLE SAUSAGE IN A SPICY SAUCE TOSSED WITH RIGATONI PASTA.	10
BLACKENED CHICKEN FETTUCCINE BLACKENED CHICKEN TENDERS SERVED WITH OUR FETTUCCINE PASTA TOSSED WITH CAJUN CREAM SAUCE & TOPPED WITH TOMATOES AND CHIVES.	10
FETTUCCINE ALFREDO IN A CREAMY ROMANO & PARMESAN CHEESE SAUCE WITH SHRIMP OR CHICKEN	7 10
PARMESAN CRUSTED TILAPIA OVER RIGATONI PASTA TOSSED IN A SPICY TOMATO SAUCE.	12



PEARL'S DESSERT SELECTIONS

NEW ORLEANS BREAD PUDDING

With walnuts and cinnamon, topped with our "Whiskey Sauce", raisins and powdered sugar **6.5**

KEY LIME PIE

Graham cracker crust with Key Lime sweetness served over raspberry sauce. . . **6.5**

BLACKBERRY COBBLER

Sweet blackberries with a flaky crust warmed to perfection and served with ice cream **5**

BANANA'S FOSTER BREAD PUDDING

Our New Orleans bread pudding and vanilla ice cream topped with bananas sauteed in caramelized brown sugar, rum, butter and cinnamon **9.5**

CHOCOLATE LOVE CAKE

Three layers of Heavenly chocolate cake and chocolate sauce served on a bed of white chocolate and raspberry sauce topped with ice cream **6.5**

PEARL'S DAILY SPECIALS

Served as described all day Monday - Friday. Saturday brunch 10:30 AM - 2:00 PM

Sunday brunch 10:00 - 2:00 PM & Sunday evening 3:00 PM to close

M

WASH DAY

Big, really big bowl of red beans, rice & andouille sausage link with hushpuppies **8**

T

CAJUN CHICKEN FRIED CHICKEN

Served with Pearl's real cream gravy & roasted garlic mashed potatoes. . . **13**

W

10 FRIED SHRIMP DINNER

Served with coleslaw & red beans & rice **16**

T

BIG CATFISH DINNER

Served with coleslaw & red beans & rice **16**

F

SHRIMP, CHICKEN & ANDOUILLE ÉTOUFFÉE

Made with our famous spicy étouffée sauce **16**

**S&S
BRUNCH**

EGGS PONTALBA

Cajun seasoned potatoes, grilled veggies & andouille sausage-topped with two poached eggs & fire-roasted jalapeno hollandaise **12**

**SUN
EVENING**

FRIED CLAM NIGHT

A giant order of our hand breaded clam strips, fries & coleslaw **14**