

Pearl's

OYSTER BAR

STARTERS

CRISPY CALAMARI 13

Shishito peppers, Pearl's remoulade

HUSHPUPPY PAIL 8

Jalapeño, roasted corn, Pearl's remoulade

CAJUN GARLIC BREAD 7

French loaf, mozzarella cheese, cajun garlic butter

OYSTER ROCKEFELLER 22

Bacon, spinach, Gruyère cheese, bread crumbs

ICE BAR

BLUE POINT OYSTERS*

Dozen 30 | Half 18

Cocktail sauce, mignonette, horseradish

SEASONAL OYSTERS* MKT

Cocktail sauce, mignonette, horseradish

JUMBO SHRIMP COCKTAIL 21

ALASKAN KING CRAB LEGS MKT

Drawn butter, lemon + two sides

SNOW CRAB LEGS MKT

Drawn butter, lemon + two sides

NEW ENGLAND CLAM CHOWDER

Bread Bowl 14 | Cup 8

PEARL'S GUMBO

Shrimp, chicken, andouille, ham

Bread Bowl 16 | Cup 9

ENTRÉES

CHEF'S SEAFOOD PLATTER

Shrimp 28 | Catfish 27
Jumbo Gulf Shrimp, Catfish,
Hushpuppies 30
+ two sides

SHRIMP + GRITS 28

Sautéed jumbo shrimp, gouda grits,
tasso ham, bourbon glaze

SURF + TURF 54

10oz. blackened Angus beef ribeye,
jumbo shrimp + two sides

GULF GROUPE* 33

Blackened grouper, black-eyed peas,
chow-chow, sorgham vinaigrette

BLACKENED CHICKEN 21

Cast iron seared chicken breast
+ two sides

PEARL'S SEAFOOD BOIL 30

Shrimp, snow crab, andouille,
red potatoes, corn cobbette, Cajun broth

SALADS

CAESAR SALAD 9

Romaine, croutons, parmesan
Add jumbo gulf shrimp +10

WEDGE SALAD 10

Iceberg lettuce, bacon, tomatoes,
croutons, blue cheese crumbles

SIDES

Buttered Corn Cobbette 5

Blistered Shishitos 7

Red Beans & Rice 6

Side Salad 5

Buttered Red Potatoes 5

Red Hot Riplet French Fries 5

Gouda Grits 6

Seasonal Vegetables 6

*Consuming raw or undercooked meats, shellfish, or seafood may increase your risk of foodborne illness.



COCKTAILS

PERFECT QUAGMIRE 12

Rye whiskey, dry & sweet vermouth,
Angostura bitters

EVERGLADE 11

Dragon Berry rum, blue curaçao, orange juice,
sugar free Red Bull

SWEET MOTHER OF PEARL 9

Malibu rum, Absolut Mandrin, peach schnapps,
pineapple & cranberry juice

FLAMING HURRICANE 11

Captain Morgan's rum, Myers's rum,
orange & lemon juice, grenadine

THE BIG T'EASY 11

Jim Beam, peach schnapps,
raspberry tea

TIDAL WAVE 11

Smirnoff, blue curaçao, orange &
pineapple juice

BAYOU SLAMMER 11

Midori, Southern Comfort, Amaretto,
orange juice

CREOLE MARY 9

Smirnoff, tomato juice, lime juice, worcestershire,
tabasco, celery salt, black pepper, cajun spice

REVELRY 11

buffalo trace, sweet vermouth,
grand marnier

LOCAL BOTTLED BEER

4 HANDS CITY WIDE PILS 5.5% abv | 8.00

O'FALLON SEASONAL see server

SCHLAFLY PALE ALE 4.4% abv | 5.25

SCHLAFLY OATMEAL STOUT 5.7% abv | 5.75

BOTTLED BEER

AMBER BOCK 5.2% abv | 4.75

ANGRY ORCHARD 5.0% abv | 5.50

AVERY WHITE RASCAL 5.6% abv | 5.50

BEER BOTTLED BEER

BLUE MOON 5.4% abv | 5.25

BUD LIGHT 4.2% abv | 5.00

BUD LIGHT LIME 4.2% abv | 5.00

BUD SELECT 4.3% abv | 5.00

BUDWEISER 5.0% abv | 5.00

BUSCH 4.3% abv | 4.00

COORS LIGHT 4.2% abv | 5.00

CORONA EXTRA 4.6% abv | 5.25

GUINNESS 5.6% abv | 6.25

HEINEKEN 5.0% abv | 5.25

HOEGAARDEN 4.9% abv | 5.75

LAGUNITAS IPA 6.2% abv | 6.50

BOTTLED BEER

MILLER LITE 4.17% abv | 5.00

MICHELOB ULTRA 4.2% abv | 5.25

MODELO ESPECIAL 4.5% abv | 5.50

MOOSE DROOL BROWN ALE 5.1% abv | 5.50

NEW BELGIUM FAT TIRE 5.2% abv | 5.00

O'DOUL'S 0.5% abv | 4.00

SAM ADAMS 5.0% abv | 5.25

STELLA ARTOIS 5.2% abv | 5.50

STONE IPA 7.7% abv | 6.50

TSINGTAO 4.8% abv | 5.00

WINE

White Wine



ALLEGRO MOSCATO California 9 12 28

BERINGER WHITE ZINFANDEL California 7 11 26

CLEAN SLATE RIESLING Germany 10 14 30

SANTA MARGHERITA PINOT GRIGIO Italy 14 19 46

MONTELLE SEYVAL BLANC Missouri 7 10 25

MONTELLE VIGNOLES DRY Missouri 11 15 32

RODNEY STRONG CHARDONNAY California 12 16 40

AUGUSTA VIDAL BLANC Missouri 7 10 24

AUGUSTA CHARDONEL Missouri 7 10 24

Red Wine



MEIOMI PINOT NOIR California 13 19 48

HAHN MERLOT California 11 15 30

CK MONDAVI CABERNET California 7 10 29

HESS SELECT CABERNET California 12 18 48

RAYMOND SOMMELIER CABERNET California 12 16 40

