

Pearl's

OYSTER BAR

STARTERS

CRISPY CALAMARI 15
Pearl's remoulade, lemon

CAJUN GARLIC BREAD 8
Focaccia, mozzarella cheese,
Cajun garlic butter

BLACKENED AHI TUNA TACOS* 15
Creole slaw, sorghum, corn tortilla

LOUISIANA BBQ SHRIMP 16
Peel + eat shrimp, lemon

CRAB + SHRIMP DIP 14
Lump crab, shrimp, Old Bay kettle chips

JUMBO SHRIMP COCKTAIL 21

SALADS

CAESAR SALAD 9
Romaine, croutons, parmesan
Add jumbo gulf shrimp +10

PEARL'S HOUSE SALAD 6
Mixed greens, grape tomato,
carrot, cucumber

OCEAN BAR

LOBSTER TAIL MKT
Broiled or fried + two sides

OYSTERS*

Blue Point dozen 30 | half 18
Seasonal MKT
Oysters Rockefeller 23
Charbroiled Oysters 21
Fried Oysters 23

KING CRAB LEGS MKT
Drawn butter, lemon, + two sides

SNOW CRAB LEGS MKT
Drawn butter, lemon, + two sides

SOUPS

NEW ENGLAND CLAM CHOWDER
Sourdough Bowl 14 | Cup 8

PEARL'S GUMBO
Shrimp, chicken, andouille, ham
Sourdough Bowl 16 | Cup 9

ENTRÉES

PEARL'S SEAFOOD BOIL 35
Shrimp, snow crab, andouille,
red potatoes, corn cobbette, Cajun broth

SEARED SEA SCALLOPS* 41
Lump crab + shrimp jambalaya

BLACKENED CHICKEN 23
Chicken breast, tasso ham,
sweet corn hash + two sides

CHEF'S SEAFOOD PLATTER
Shrimp 28
Catfish 27
Combo 30
+ two sides

SURF + TURF* 54
10oz. blackened Angus beef ribeye,
jumbo shrimp + two sides

CAJUN LOBSTER MAC + CHEESE 32
Maine lobster, mascarpone,
gruyère, panko bread crumbs

ALASKAN SALMON* 28
Spinach, Creole butter sauce,
crushed red potatoes

SIDES

Buttered Corn Cobbette 5
Hushpuppies 6
Red Beans & Rice 7
Coleslaw 6

Buttered Red Potatoes 5
Red Hot Riplet French Fries 5
Old Bay Kettle Chips 5
Broccoli 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, 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 & pineapple juice

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

Absolut Peppar, tomato juice, worcestershire,
celery salt, black pepper, cajun spice

REVELRY 11

Rye whiskey, 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
- MICHELOB GOLDEN 4.1% abv | 5.75
- 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 | 5.75
- 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	
RAYMOND COLLECTION 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	

