

DINNER AT THE PEARL

WELCOME TO RESTAURANT AT THE PEARL. OUR THOUGHT ON FOOD IS QUITE SIMPLE: BUY LOCAL, EMBRACE SUSTAINABILITY AND LET THE FOOD SPEAK FOR ITSELF.

- EXECUTIVE CHEF JAISON BURKE

STARTS

FLATBREAD

WILD ARUGULA / BURRATA / FRESH BASIL / 18 YEAR OLD BALSAMIC 11

ARTISAN CHEESES

CANDIED NUTS / BERRIES / HONEYCOMB 16

OYSTERS ON THE HALF

SEASONAL OYSTERS / COCKTAIL SAUCE / LEMON 13

CROWS PASS GREENS

DRIED CRANBERRIES / BLUE CHEESE / WALNUTS / BALSAMIC VINAIGRETTE 7/4

CARLSBAD BLACK MUSSELS

GARLIC / SHALLOT / CHORIZO / GRILLED BREAD 12

MAC & CHEESE

SPRING HILL CHEDDAR / CHANGES DAILY / ASK YOUR SERVER 11

CORNMEAL CRUSTED CALAMARI

HOUSE PICKLED VEGETABLES / SWEET CHILI SAUCE 8

BLUE CHEESE BACON WRAPPED DATES

HARDWOOD SMOKED BACON / CALIFORNIA MEDJOOOL DATES / SMOKED ALMONDS 8

GARDEN CAESAR

ROMAINE HEARTS / PARMESAN CHEESE / CROUTONS / WHITE ANCHOVY 7

WATERMELON & AVOCADO SALAD

LOCAL AVOCADO / WATERMELON / GOLDEN BEETS / CHAMPAGNE DRESSING 8

SOUP OF THE DAY

ASK YOUR SERVER 7/4

POMME FRITES

HOUSE CUT FRIES / ORGANIC CATSUP / AIOLI / HERBS 7

MAINS

GRILLED PORK CHOP

NEW POTATOES / APPLE CHUTNEY / FARMERS MARKET VEGETABLES 22

STOUT BRAISED SHORT RIB

ROASTED GARLIC / HONEY GLAZED CARROTS / SMASHED POTATOES 18

CATCH OF THE DAY

ASK YOUR SERVER MARKET PRICE

JERK MARINATED FREE RANGE CHICKEN

SWEET POTATO MASH / CUMIN SPICED VEGETABLES 19

STEAK FRITES

PETIT TENDER / HOUSE TRUFFLE FRIES / BONE MARROW BUTTER / AIOLI 22

THE BEST BURGER IN TOWN

CARAMELIZED ONION / SMOKED WINCHESTER GOUDA / CON PANE BUN 15

DIVER SCALLOPS

WILD MUSHROOM RISOTTO / ROASTED CORN BISQUE / CORIANDER REDUCTION 25

GRASS FED LAMB BOLOGNESE

SON-RISE RANCH LAMB / AGED CHEESE / FRESH PASTA 17

DUCK CASSOULET

WHITE BEANS / PORK SAUSAGE / BREAD CRUMBS 18

FALAFEL BURGER

CHICK PEAS / LETTUCE / CARAMELIZED ONION / CUCUMBER / TOMATO 12