
GLUTEN FREE MENU

STARTERS

OYSTERS ON THE HALF SHELL

PEEL AND EAT PRAWNS

SEARED SCALLOPS

FRENCH COUNTRY MUSSELS

(NO BREAD)

CAESAR SALAD

(NO CROUTONS)

PEARL'S HOUSE SALAD

(NO FRIED ONIONS)

DRESSINGS: RANCH, BLEU CHEESE,

HONEY MUSTARD, CAESAR,

VINAIGRETTE, LITE ITALIAN AND

FAT FREE RANCH

FRESH FISH FROM THE GRILL

SWORDFISH

REDFISH

TILAPIA

SALMON

AHI TUNA

CATFISH

PREPARED IN ANY OF THE
FOLLOWING STYLES:

LEMON BUTTER

MEDITERRANEAN

SOUTHWEST

CHIMICHURRI

FEATURED ENTREES

CIOPPINO

A HUGE BOWL OF SHRIMP,
SCALLOPS, MUSSELS AND CLAMS
IN AN ITALIAN RED BROTH
(NO BREAD)

JUMBO SHRIMP SKEWER

STUFFED WITH JALAPENO,
MONTEREY JACK CHEESE,
WRAPPED IN APPLEWOOD
SMOKED BACON

ADOBO REDFISH

GRILLED REDFISH WITH
RED CHILI ADOBO
SERVED WITH GUACAMOLE,
PICO AND GRILLED VEGGIES

STEAKS

USDA CHOICE AGED RIBEYE
USDA PREMIUM CHOICE FILET

SIDES

GOUDA GRITS

BROCCOLI WITH HOLLANDAISE

REDSKIN POTATOES

PEARL'S WHITE RICE

GRILLED SEASONAL VEGETABLES

Pearl's Oyster Bar is NOT a gluten-free environment. We have prepared this list of options based upon the most current ingredient information we have from our food suppliers and their stated absence of wheat/gluten within these items. Since we prepare food from scratch in our prep kitchen, wheat flours and other wheat-based products are used throughout the day. Due to these circumstances, we are unable to guarantee that any menu offering can be completely free of allergens.