

# PEARL'S DESSERT SELECTIONS

## 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**

## KEY LIME PIE

Graham cracker crust with Key Lime sweetness served over raspberry sauce. . . **9.5**

## BLACKBERRY COBLER

Sweet blackberries with a flaky crust warmed to perfection and served with ice cream . . . . . **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 . . . . . **6.25**

## NEW ORLEANS BREAD PUDDING

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

## GHIRARDELLI CHOCOLATE BROWNIE BITE

With salted caramel & whipped cream. . . **2.5**

# 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 served 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**