
GLUTEN FREE MENU

STARTERS

OYSTERS ON THE HALF SHELL
PEEL AND EAT PRAWNS
SEARED SCALLOPS
SMOKEY EDAMAME
FRENCH COUNTRY MUSSELS (NO BREAD)
CAESAR SALAD (NO CROUTONS)
PEARL'S HOUSE SALAD (NO FRIED ONIONS)

DRESSINGS: RANCH, BLEU CHEESE,
HONEY MUSTARD, CAESAR,
BALSAMIC VINAIGRETTE, VINAIGRETTE
LITE ITALIAN AND FAT FREE RANCH

FRESH FISH FROM THE GRILL

HALIBUT
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)

CAMARONES VERDES
GRILLED SHRIMP IN OUR
CHIMICHURRI SAUCE OVER
GREEN RICE W/ GUACAMOLE
AND PICO DE GALLO

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
ROASTED GARLIC MASHED POTATOES

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.