
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,

Balsamic Vinaigrette, Vinaigrette

Lite Italian and Fat Free Ranch

FRESH FISH FROM THE GRILL

HALIBUT

REDFISH

TILAPIA

SALMON

AHI TUNA

CATFISH

SHRIMP

Prepared in any of the
following styles:

LEMON BUTTER

MEDITERRANEAN

SOUTHWEST

CHIMICHURRI

STEAKS

USDA CHOICE AGED RIBEYE

USDA PREMIUM CHOICE FILET

FEATURED

ENTREES

CIOPPINO

A huge bowl of Shrimp,
Scallops, Mussles and Clams
in an Italian red broth
(NO BREAD)

ALASKAN HALIBUT

Grilled Halibut topped
with fresh crab, avocado,
and red chili vinaigrette
served with grilled
seasonal vegetables

ADOBO REDFISH

Grilled Redfish with

Red Chili Adobo

Served with guacamole,
pico and grilled veggies

SEAFOOD DIABLO

Shrimp, Scallops, Andouille
Sausage and Mushrooms served
over rice in our spicy red sauce
(NO PASTA)

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.