


PEARL'S OYSTER BAR

CELEBRATING OVER 40 YEARS!

Oklahoma Established & Operated Since 1984

Bringing Oklahoma City a chef-driven point of view, a commitment to local & sustainable ingredients, & a passion for making things in house with expert technique & superb quality.

APPETIZERS

FRESH SHUCKED OYSTERS ON THE HALF SHELL	HAND HARVESTED FROM FEDERALLY INSPECTED BEDS IN THE GULF OF MEXICO	1 DOZ 26	1/2 DOZ 16
SERVED WITH COCKTAIL SAUCE. MEXICAN MIGNONETTE OYSTER SAUCE AVAILABLE			
PEEL & EAT SHRIMP - GULF	YOU PEEL 'EM	16	
	WE PEEL 'EM	17	
AHI TUNA TOWER	GYOZA CRISPS WITH WASABI CREAM, SESAME DRESSING AND GUACAMOLE. THREE LEVELS OF AWESOMENESS!		16
ROASTED OYSTERS 3X3	3 ROCKEFELLER & 3 CASINO BACON & PARMESAN ROMANO CHEESE SAUCE OR ROASTED OYSTERS WITH WORCESTERSHIRE GARLIC BUTTER		19
CRISPY CALAMARI	SERVED WITH RED GRAVY		16
CRABBY GUACAMOLE	OUR HOUSEMADE GUACAMOLE TOPPED WITH FRESH CRABMEAT AND HOUSEMADE PICO DE GALLO		17
SEARED AHI TUNA	SUSHI GRADE. SEARED RARE IN CAJUN SPICES AND SERVED WITH SOY MUSTARD DIPPING SAUCE		17
BLACKENED SCALLOPS	WITH CHARRED GREEN CHILI BEURRE BLANC.		17
SHRIMP EN BROCHETTE	BACK BY POPULAR DEMAND! CRISPY FRIED SHRIMP, AGED CHEDDAR & BACON SERVED WITH CHERRY MUSTARD SAUCE		16
PEARL'S FAMOUS CRAB CAKES	PANKO CRUSTED WITH CRAWFISH CREAM SAUCE		17
ULTIMATE CRAB CAKE	BROILED TO PERFECTION.		20
COCONUT SHRIMP	SERVED WITH ORANGE MARMALADE SAUCE		15
ALLIGATOR TAIL	CRISPY FRIED OR BLACKENED		16
ANNE'S HOT CRAB DIP	 STAFF FAV! SERVED WITH TORTILLA CHIPS		16
FRENCH COUNTRY MUSSELS OR BABY CLAMS	STEAMED IN A WHITE WINE, GARLIC & TOMATO BROTH. SERVED WITH PLENTY OF GARLIC BREAD		17
FAMOUS FRIED CHEESE	SERVED WITH RED GRAVY		13

HOUSEMADE SOUPS

PEARL'S GUMBO	SHRIMP, ANDOUILLE & CHICKEN. "THE BEST GUMBO ANYWHERE!"		
	CUP	7	BOWL
			8
BOSTON CLAM CHOWDER	AWARD WINNING, CREAMY, CLAMMY CHOWDER.		
	CUP	7	BOWL
			8
CIOPPINO	A HUGE BOWL OF SHRIMP, SCALLOPS, MUSSELS & CLAMS IN AN ITALIAN RED BROTH		24

PASTA

BAYOU CHICKEN™ & SHRIMP	SHRIMP, BLACKENED CHICKEN, ANDOUILLE SAUSAGE, TOMATOES, FLAME ROASTED ONION AND PEPPERS. ALL TOSSED WITH RIGATONI PASTA IN A BROTHY WHITE WINE SAUCE. ALSO AVAILABLE OVER RICE.		19
SEAFOOD "DIABLO"	SHRIMP, SCALLOPS, ANDOUILLE SAUSAGE AND MUSHROOMS TOSSED WITH RIGATONI PASTA IN A SPICY RED SAUCE. OOO-EEE THE CHEF LOVES THIS HOT & SPICY DISH!		19
BLACKENED CHICKEN PASTA	BLACKENED CHICKEN BREAST SERVED OVER LINGUINE PASTA, TOSSED IN CAJUN CREAM SAUCE, THEN TOPPED WITH TOMATOES & CHIVES		19
SHRIMP ALFREDO	LINGUINE TOPPED WITH GRILLED WILD GULF SHRIMP		19
PARMESAN CRUSTED TILAPIA	 STAFF FAV! OVER RIGATONI PASTA TOSSED IN A SPICY TOMATO SAUCE		24

**IF YOU HAVE ANY ALLERGY CONCERNS, PLEASE CONTACT A MANAGER.
ATTENTION: INDIVIDUALS MAY BE AT A HIGHER RISK FOR A FOOD BORNE ILLNESS IF
THE FOLLOWING FOODS ARE CONSUMED RAW OR UNDERCOOKED: RAW OYSTERS,
EGGS, BEEF, FISH, LAMB, MILK PRODUCTS, PORK, POULTRY AND SHELLFISH.**

JOIN OUR E-CLUB FOR INFORMATION AND SPECIAL OFFERS AT:

WWW.PEARLSOKC.COM

FRESH SEAFOOD SPECIALTIES

SERVED AS DESCRIBED WITH A HOUSE OR CAESAR SALAD

-  **ALASKAN HALIBUT** TOPPED WITH FRESH CRAB, AVOCADO, AND RED CHILI VINAIGRETTE SERVED WITH GRILLED SEASONAL VEGETABLES. 36
-  **LOBSTER TAIL (8 oz.)** BUTTER POACHED COLD WATER LOBSTER, SERVED WITH GRILLED SEASONAL VEGETABLES **SINGLE OR DOUBLE MKT**
-  **MAHI MAHI, WILD HAWAIIAN-RED CHILI SEARED** OVER CILANTRO RICE TOPPED WITH A CHARRED GREEN CHILI BEURRE BLANC, AVOCADO, PICO DE GALLO AND COTIJA CHEESE 24
-  **BLACKENED REDFISH** BLACKENED IN OUR OWN SEASONINGS TOPPED WITH BROWN BUTTER SAUCE SERVED WITH RICE. 23
-  **FRESH PECAN CRUSTED RAINBOW TROUT** SERVED OVER CREOLE MEUNIERE SAUCE WITH RED BEANS AND RICE 26
- REDFISH PONTCHARTRAIN** BLACKENED REDFISH SERVED OVER OUR SPICY CRAWFISH ETTOUFEE AND RICE 32
- OKIE PONTCHARTRAIN** CRISPY FRIED CATFISH FILET SERVED OVER OUR SPICY CRAWFISH ETTOUFEE AND RICE 32
-  **MAHI MAHI - CHIMICHURRI** GRILLED, TOPPED WITH OUR KILLER CHIMICHURRI SAUCE SERVED WITH GRILLED SEASONAL VEGETABLES 24
-  **ADOBO GRILLED REDFISH** GRILLED REDFISH WITH RED CHILI ADOBO TOPPED WITH GUACAMOLE, PICO DE GALLO AND SERVED OVER GRILLED SEASONAL VEGETABLES 24
-  **PEPPERED PONZU AHI TUNA** FRESH "SASHIMI GRADE" AHI TUNA, PEPPER CRUSTED, SEARED IN A SOY-GINGER GLAZE & TOPPED WITH WASABI AIOLI, SERVED WITH GRILLED SEASONAL VEGETABLES 25
- PEARL'S FAMOUS CRAB CAKES** PANKO CRUSTED WITH CRAWFISH CREAM SAUCE (3) SERVED WITH SQUASH ROCKEFELLER 25
-  **ULTIMATE CRAB CAKE** SERVED WITH REMOULADE SAUCE AND SQUASH ROCKEFELLER 26
-  **TILAPIA ORLEANS** BLACKENED TILAPIA, WITH A SHRIMP & SCALLOP BROWN BUTTER SAUCE, SERVED WITH RED BEANS AND RICE. 24
-  **CEDAR PLANKED MISO SALMON** 😊 **STAFF FAV!** FRESH ATLANTIC SALMON BASTED IN OUR ASIAN MISO GLAZE, THEN CARAMELIZED ON A CEDAR PLANK SERVED WITH STEAMED BROCCOLI TOPPED WITH HOLLANDAISE 28
- SHRIMP & GRITS YA-YA SKILLET** WILD GULF SHRIMP, SAUTEED WITH CAJUN SPICES, CARAMELIZED ONIONS, PEPPERS AND MUSHROOMS, SERVED OVER SMOKED GOUDA GRITS. . . . 24
- SEAFOOD SKILLET** SHRIMP, SCALLOPS, CRAWFISH, & MUSHROOMS ON A BED OF RICE BAKED IN A CAST IRON SKILLET WITH PARMESAN AND MONTEREY JACK CHEESES, SERVED WITH RED BEANS AND RICE 24
-  **MEDITERRANEAN SALMON** GRILLED FRESH ATLANTIC SALMON OVER ISRAELI COUSCOUS THEN TOPPED WITH A WARM MEDITERRANEAN BLEND OF LEMON, ARTICHOKE, OLIVES, CAPERS AND SUN DRIED TOMATOES (IMPORTED GREEK FETA CHEESE ON REQUEST) 28
-  **STEVE'S SPECIAL** BROILED TILAPIA, WITH A SHRIMP AND SCALLOP CAJUN CREAM SAUCE, SERVED WITH FRIED OKRA 24
- PARMESAN CRUSTED TILAPIA** OVER RIGATONI PASTA TOSSED IN A SPICY TOMATO SAUCE 24

UNDER 600 CALORIE ENTREES

WHEN PAIRED WITH STEAMED BROCCOLI OR GRILLED VEGGIES
ENTREES MARKED WITH "☀️" ARE UNDER 600 CALORIES.

FRIED SEAFOOD

ALL OF OUR FRIED SEAFOOD IS SERVED WITH COLE SLAW, FRENCH FRIES & HUSHPUPPIES

FRIED OYSTERS	CORNMEAL CRUSTED AND SERVED WITH COCKTAIL SAUCE	22
PEARL'S FRIED SHRIMP	CRISPY BUTTERFLIED SHRIMP SERVED WITH BLACK CHERRY MUSTARD SAUCE	21
CATFISH TENDERLOINS	😊 STAFF FAV! CORNMEAL CRUSTED & SERVED WITH PEARL'S TARTAR SAUCE. (ALSO AVAILABLE BLACKENED)	22
COCONUT SHRIMP	SERVED WITH ORANGE MARMALADE SAUCE	21

**COMPLIMENTARY HOUSE-MADE JALAPEÑO RELISH
AVAILABLE ON REQUEST
WE FRY CHOLESTEROL AND TRANSFAT FREE**

100% AMERICAN



FARM RAISED CATFISH

COMBINATION PLATTERS

SURF-N-TURF	ADD A LOBSTER TAIL TO ANY STEAK	MKT
BLACKENED COMBO	BLACKENED SHRIMP, CHICKEN TENDERS, BLACKENED CATFISH	25
KILLER COMBO	FRIED SHRIMP, CRAWFISH, AND CATFISH TENDERLOINS	25

STEAK, PORK AND CHICKEN

SERVED AS DESCRIBED WITH CHOICE OF CAESAR OR HOUSE SALAD

FRIED CHICKEN TENDERS	HAND BREADED AND FRIED SERVED WITH MADE FROM SCRATCH GRAVY AND ROASTED GARLIC MASHED POTATOES.	19
BLACKENED CHICKEN TENDERS	BLACKENED IN OUR CAJUN SPICES SERVED OVER RICE AND OUR CREOLE MEUNIERE SAUCE	19
MEDITERRANEAN GRILLED CHICKEN TENDERS	WITH A WARM MEDITERRANEAN BLEND OF ARTICHOKE HEARTS, OLIVES, CAPERS AND SUN DRIED TOMATOES, IN LEMON BUTTER, TOPPED WITH IMPORTED GREEK FETA CHEESE. SERVED OVER ISRAELI COUSCOUS	19
BLACKENED PORK LOIN	BONELESS LOIN CHOPS. SERVED OVER CREOLE MEUNIERE SAUCE. SERVED WITH SMOKE GOUDA GRITS TOPPED WITH CHEDDAR AND BACON . . .	21
USDA PREMIUM CHOICE AGED RIBEYE (14 oz.)	MESQUITE GRILLED SERVED WITH CRISPY REDSKIN POTATOES.	34
USDA PREMIUM CHOICE AGED FILET (6 oz.)	CENTER CUT FILET MIGNON, MESQUITE GRILLED. SERVED WITH CRISPY REDSKIN POTATOES.	32

CAJUN SPECIALTIES

THE FOLLOWING ENTREES ARE SERVED WITH CHOICE OF SALAD & SIDE DISH

SHRIMP PEARL	SHRIMP SAUTEED IN OUR ANDOUILLE SAUCE	19
SHRIMP CREOLE	19
CRAWFISH ÉTOUFFÉE	😊 STAFF FAV!	22
CRAWFISH ENCHILADAS	BACK BY POPULAR DEMAND!	20
JAMBALAYA	THIS SASSY RICE DISH FROM NEW ORLEANS IS FULL OF SHRIMP, CHICKEN AND ANDOUILLE SAUSAGE	19
FRIED CHICKEN ANDOUILLE	CHICKEN TENDERS, CRISPY FRIED AND SMOTHERED WITH ANDOUILLE SAUCE.	20

PEARL'S FULLY SUPPORTS THE SUSTAINABLE SEAFOOD MOVEMENT. PEARL'S WILL ONLY SERVE SUSTAINABLE SEAFOOD. THINK GLOBALLY, ACT LOCALLY, DRESS CASUALLY.

WE ACCEPT VISA, AMERICAN EXPRESS, MASTERCARD, DISCOVER. SORRY, WE DO NOT ACCEPT ANY CHECKS.

CAESAR & CHOPPED SALADS

CHOICE OF HOUSE REMOULADE, SUN DRIED TOMATO LOUIE, VINAIGRETTE, BALSAMIC VINAIGRETTE, RANCH, BLEU CHEESE, HONEY MUSTARD, FAT-FREE RANCH, OR LITE ITALIAN

CHOPPED COBB SALAD BANDS OF MESQUITE GRILLED CHICKEN OR CHILLED SHRIMP, AVOCADO, CHEDDAR CHEESE, BACON, TOMATOES, BLACK OLIVES, BLEU CHEESE AND CHOPPED EGGS OVER A MOUND OF CHOPPED GREENS TOSSED ON REQUEST WITH YOUR CHOICE OF DRESSING 20

TABASCO® CAESAR SALADS 😊 **STAFF FAV!** CRISP ROMAINE, OUR FAMOUS TABASCO® CAESAR DRESSING AND PARMESAN CHEESE. TOSSED TO ORDER14
 WITH **BLACKENED CHICKEN** 17 **BLACKENED SHRIMP** 19
 GRILLED SALMON 23 **BLACKENED TUNA** 20

PEARL'S BIG CHOPPED SALAD CHOPPED SALAD GREENS, TOMATOES, BLACK OLIVES, CHOPPED EGGS, BACON AND CHEDDAR CHEESE. TOSSED ON REQUEST WITH YOUR CHOICE OF DRESSING 14
 WITH **FRIED CHICKEN** 17 **CHILLED SHRIMP** 19

MEDITERRANEAN SALAD FRESH GREENS TOSSED IN OUR MEDITERRANEAN DRESSING WITH ARTICHOKE, SUN DRIED TOMATOES, GREEK OLIVES, FRESH TOMATOES, IMPORTED GREEK FETA CHEESE AND ISRAELI COUSCOUS 14
 WITH **GRILLED CHICKEN** 17 **CHILLED SHRIMP** 19

SAN FRANCISCO CRAB & SHRIMP LOUIE CRAB, SHRIMP, ASPARAGUS, AVOCADO, TOMATO, BACON, EGG AND CHOPPED GREENS TOSSED IN OUR SUN-DRIED TOMATO LOUIE DRESSING 20

SANDWICHES, SLIDERS & TACOS

FAMOUS SALMON TACOS 2 FRESH GRILLED SALMON TACOS WITH JACK & CHEDDAR CHEESES, TOMATOES, COLE SLAW AND SCALLIONS WRAPPED IN FLOUR TORTILLAS SERVED WITH OUR HOUSE MADE GUACAMOLE, PICO AND FRESH TORTILLA CHIPS. 19

BOURBON STREET BURGERS® WE'RE FAMOUS FOR THESE! THREE "BABY BURGER BUNS" STUFFED WITH MINI GRILLED ONION BURGERS AND AMERICAN CHEESE SERVED WITH FRENCH FRIES. 14

BOURBON STREET CHICKS® WE'RE FAMOUS FOR THESE! THREE "BABY BURGER BUNS" STUFFED WITH MINI BLACKENED CHICKEN BREAST, MONTEREY JACK CHEESE AND MUSTARD SERVED WITH FRENCH FRIES. 14

CRAB CAKE "SLIDERS" PEARL'S FAMOUS CRAB CAKES TUCKED IN TWIN MINI BUNS WITH TARTAR SAUCE AND COLE SLAW SERVED WITH FRENCH FRIES. 17

FRIED CATFISH, SHRIMP, OR OYSTER PO BOY'S A FRENCH LOAF STUFFED WITH COLE SLAW (ON THE BUN), TOMATO, TARTAR SAUCE, & PICKLE SERVED WITH FRENCH FRIES. 15

SIDE ORDERS

CRISPY BRUSSELS SPROUTS in asian sweet chili sauce 8 (2 dollars extra as side sub)
 GRILLED SEASONAL VEGETABLES 7

SQUASH ROCKEFELLER™ 6	COLE SLAW 6
REDSKIN POTATOES 6	FRENCH FRIES 6
RED BEANS & RICE (WORLD'S BEST) 6	FRIED OKRA 6
ROASTED GARLIC MASHED POTATOES 6	CRISPY REDSKIN POTATOES..... 6
STEAMED BROCCOLI W/ HOLLANDAISE ... 6	SMALL GARDEN OR CAESAR SALAD 7
SMOKED GOUDA GRITS w/ CHEDDAR & BACON ... 6	SWEET POTATO FRIES 6

PEARL'S NOW HAS A PRIVATE DINING ROOM AVAILABLE
 WE ALSO OFFER OUR ROOFTOP PATIO
 FOR PRIVATE "PATIO PARTIES!"
 ASK A MANAGER FOR DETAILS TODAY!

RELOADABLE GIFT CARDS AVAILABLE FOR PURCHASE
 ACCEPTED AT ALL PEARL'S RESTAURANT GROUP LOCATIONS



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