

# APPETIZERS

<b>FRESH SHUCKED GULF OYSTERS</b>	WITH COCKTAIL SAUCE *MEXICAN MIGNONETTE OYSTER SAUCE AVAILABLE	ONE DOZ 26 / HALF DOZ 16
<b>PEEL &amp; EAT SHRIMP</b>		YOU PEEL 'EM 16 / WE PEEL 'EM 17
<b>AHI TUNA TOWER</b>	THREE LEVELS OF AWESOMENESS!	16
<b>1/2 DOZ. ROASTED OYSTERS</b>	ROCKEFELLER, CASINO OR WORCESTERSHIRE GARLIC BUTTER	19
<b>CRISPY CALAMARI</b>	SERVED WITH RED GRAVY	16
<b>CRABBY GUACAMOLE</b>	SERVED WITH TORTILLA CHIPS	17
<b>SEARED AHI TUNA</b>	SERVED WITH SOY MUSTARD SAUCE	17
<b>BLACKENED SCALLOPS</b>	WITH GREEN CHILI BEURRE BLANC	17
<b>SHRIMP EN BROCHETTE</b>	"BACK BY POPULAR DEMAND" SERVED WITH CHERRY MUSTARD SAUCE	16
<b>PEARL'S FAMOUS CRAB CAKES</b>	PANKO CRUSTED WITH CRAWFISH CREAM SAUCE	17
<b>ULTIMATE CRAB CAKE</b>	BROILED TO PERFECTION!	24
<b>COCONUT SHRIMP</b>	SERVED WITH ORANGE MARMALADE SAUCE	15
<b>ALLIGATOR TAIL</b>	CRISPY FRIED OR BLACKENED	16
<b>ANNE'S HOT CRAB DIP</b>	<i>STAFF FAV!</i> SERVED WITH TORTILLA CHIPS	16
<b>FRENCH COUNTRY MUSSELS OR BABY CLAMS</b>	WHITE WINE, GARLIC & TOMATO BROTH	17
<b>FAMOUS FRIED CHEESE</b>	SERVED WITH RED GRAVY	13

# HOUSEMADE SOUPS

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

# SEAFOOD & CAJUN SPECIALITES

SERVED AS DESCRIBED WITH YOUR CHOICE OF HOUSE OR CAESAR SALAD

* <b>ALASKAN HALIBUT</b>	TOPPED WITH FRESH CRAB, AVOCADO, AND RED CHILI VINAIGRETTE, SERVED WITH GRILLED SEASONAL VEGETABLES	38
* <b>LOBSTER TAIL (8oz.)</b>	BUTTER POACHED COLD WATER LOBSTER, SERVED WITH GRILLED SEASONAL VEGETABLES	SINGLE OR DOUBLE MKT * PLEASE ASK YOUR SERVER FOR OUR CURRENT MARKET VALUE PRICE
* <b>MAHI MAHI, WILD HAWAIIAN-RED CHILI SEARED</b>	OVER CILANTRO RICE TOPPED WITH A CHARRED GREEN CHILI BEURRE BLANC, AVOCADO, PICO DE GALLO AND COTIJA CHEESE	24
* <b>BLACKENED REDFISH</b>	BLACKENED IN OUR OWN SEASONINGS, SERVED WITH BROWN BUTTER SAUCE AND RICE	23
* <b>FRESH PECAN CRUSTED RAINBOW TROUT</b>	SERVED OVER CREOLE MEUNIERE SAUCE WITH RED BEANS AND RICE	26
<b>REDFISH PONTCHARTRAIN</b>	BLACKENED REDFISH SERVED OVER OUR SPICY CRAWFISH ETTOUFFEE AND RICE	32
<b>OKIE PONTCHARTRAIN</b>	CRISPY FRIED CATFISH FILET, SERVED OVER OUR SPICY CRAWFISH ETTOUFFEE AND RICE	32
* <b>MAHI MAHI - CHIMICHURRI</b>	GRILLED, TOPPED WITH OUR KILLER CHIMICHURRI SAUCE, SERVED WITH GRILLED SEASONAL VEGETABLES	24
* <b>ADOBO GRILLED REDFISH</b>	GRILLED REDFISH WITH RED CHILI ADOBO, TOPPED WITH GUACAMOLE, PICO DE GALLO AND SERVED OVER GRILLED SEASONAL VEGETABLES	24
* <b>PEPPERED PONZU AHI TUNA</b>	FRESH "SASHIMI GRADE" AHI TUNA, PEPPER CRUSTED, SEARED IN A SOY-GINGER GLAZE & TOPPED WITH WASABI AIOLI, SERVED WITH GRILLED SEASONAL VEGETABLES	25
<b>PEARL'S FAMOUS CRAB CAKES</b>	PANKO CRUSTED WITH CRAWFISH CREAM SAUCE (3) SERVED WITH SQUASH ROCKEFELLER	25
* <b>ULTIMATE CRAB CAKE</b>	SERVED WITH REMOULADE SAUCE AND SQUASH ROCKEFELLER	30
* <b>TILAPIA ORLEANS</b>	BLACKENED TILAPIA, WITH A SHRIMP & SCALLOP BROWN BUTTER SAUCE, SERVED WITH RED BEANS AND RICE	24
* <b>CEDAR PLANKED MISO SALMON</b>	<i>STAFF FAV!</i> FRESH ATLANTIC SALMON BASTED IN OUR ASIAN MISO GLAZE, THEN CARAMELIZED ON A CEDAR PLANK, SERVED WITH STEAMED BROCCOLI, TOPPED WITH HOLLANDAISE	28
<b>SHRIMP &amp; GRITS YA-YA SKILLET</b>	WILD GULF SHRIMP, SAUTEED WITH CAJUN SPICES, CARAMELIZED ONIONS, PEPPERS AND MUSHROOMS, SERVED OVER SMOKED GOUDA GRITS	24
<b>SEAFOOD SKILLET</b>	SHRIMP, SCALLOPS, CRAWFISH, & MUSHROOMS IN OUR CAJUN CREAM SAUCE ON A BED OF RICE BAKED IN A CAST IRON SKILLET WITH PARMESAN AND MONTEREY JACK CHEESES, SERVED WITH RED BEANS AND RICE	24
* <b>MEDITERRANEAN SALMON</b>	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
* <b>STEVE'S SPECIAL</b>	BROILED TILAPIA, WITH A SHRIMP AND SCALLOP CAJUN CREAM SAUCE, SERVED WITH FRIED OKRA	24
<b>PARMESAN CRUSTED TILAPIA</b>	OVER RIGATONI PASTA TOSSED IN A SPICY TOMATO SAUCE	24
<b>SHRIMP PEARL</b>	SHRIMP SAUTEED IN OUR ANDOUILLE SAUCE	19
<b>SHRIMP CREOLE</b>		19
<b>CRAWFISH ETTOUFFEE</b>	<i>STAFF FAV!</i>	22
<b>CRAWFISH ENCHILADAS</b>	"BACK BY POPULAR DEMAND!"	20
<b>JAMBALAYA</b>	THIS SASSY RICE DISH FROM NEW ORLEANS IS FULL OF SHRIMP, CHICKEN AND ANDOUILLE SAUSAGE	19

————— UNDER 600 CALORIE ENTREES —————  
WHEN PAIRED WITH STEAMED BROCCOLI OR GRILLED VEGGIES  
ENTREES MARKED WITH \* ARE UNDER 600 CALORIES

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

# FRIED SEAFOOD

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

<b>FRIED OYSTERS</b>	CORNMEAL CRUSTED AND SERVED WITH COCKTAIL SAUCE	22
<b>PEARL'S FRIED SHRIMP</b>	CRISPY BUTTERFLIED SHRIMP SERVED WITH BLACK CHERRY MUSTARD SAUCE	21
<b>CATFISH TENDERLOINS</b>	<i>STAFF FAV!</i> CORNMEAL CRUSTED AND SERVED WITH PEARL'S TARTAR SAUCE <i>*ALSO AVAILABLE BLACKENED</i>	22
<b>COCONUT SHRIMP</b>	SERVED WITH ORANGE MARMALADE SAUCE	21
<b>BLACKENED COMBO</b>	BLACKENED SHRIMP, CHICKEN TENDERS, BLACKENED CATFISH	25
<b>KILLER COMBO</b>	FRIED SHRIMP, CRAWFISH AND CATFISH TENDERLOINS	25

100% AMERICAN FARM RAISED *Catfish*  
COMPLIMENTARY HOUSE-MADE JALAPENO RELISH AVAILABLE ON REQUEST

# STEAK, PORK AND CHICKEN

SERVED AS DESCRIBED WITH YOUR CHOICE OF HOUSE OR CAESAR SALAD

<b>FRIED CHICKEN ANDOUILLE</b>	CHICKEN TENDERS, CRISPY FRIED AND SMOTHERED WITH ANDOUILLE SAUCE	20
<b>FRIED CHICKEN TENDERS</b>	HAND BREADED AND FRIED WITH MADE FROM SCRATCH GRAVY AND ROASTED GARLIC MASHED POTATOES	19
<b>BLACKENED CHICKEN TENDERS</b>	BLACKENED IN OUR CAJUN SPICES SERVED OVER RICE AND OUR CREOLE MEUNIERE SAUCE	19
<b>MEDITERRANEAN GRILLED CHICKEN TENDERS</b>	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 ISRAELIS COUSCOUS	19
<b>BLACKENED PORK LOIN</b>	MEUNIERE SAUCE SERVED WITH SMOKED GOUDA GRITS TOPPED WITH CHEDDAR AND BACON	21
<b>USDA PREMIUM CHOICE AGED RIBEYE (14oz.)</b>	MESQUITE GRILLED. SERVED WITH CRISPY REDSKIN POTATOES	39
<b>USDA PREMIUM CHOICE AGED FILET (6oz.)</b>	CENTER CUT FILET MIGNON, MESQUITE GRILLED. SERVED WITH CRISPY REDSKIN POTATOES	35
<b>SURF-N-TURF</b>	ADD A LOBSTER TAIL TO ANY STEAK	MKT

# PASTA

<b>BAYOU CHICKEN &amp; SHRIMP</b>	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 <i>TRY IT WITH OUR CREAMY ALFREDO TODAY!</i>	19
<b>SEAFOOD "DIABLO"</b>	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
<b>BLACKENED CHICKEN PASTA</b>	BLACKENED CHICKEN TENDERS SERVED OVER LINGUINE PASTA TOSSED IN CAJUN CREAM SAUCE THEN TOPPED WITH TOMATOES & CHIVES	19
<b>SHRIMP ALFREDO</b>	LINGUINE TOPPED WITH GRILLED WILD GULF SHRIMP	19
<b>PARMESAN CRUSTED TILAPIA</b>	<i>STAFF FAV!</i> OVER RIGATONI PASTA TOSSED IN A SPICY TOMATO SAUCE	24

# SANDWICHES, SLIDERS & TACOS

<b>FAMOUS SALMON TACOS</b>	2 FRESH GRILLED SALMON TACOS WITH CHEDDAR CHEESE, TOMATOES, COLE SLAW AND SCALLIONS IN FLOUR TORTILLAS SERVED WITH OUR HOUSE MADE GUACAMOLE, PICO AND FRESH TORTILLA CHIPS	19
<b>BOURBON STREET BURGERS</b>	WE'RE FAMOUS FOR THESE! THREE "BABY BURGER BUNS" STUFFED WITH MINI GRILLED ONION BURGERS MAYO AND AMERICAN CHEESE, SERVED WITH FRENCH FRIES	14
<b>BOURBON STREET CHICKS</b>	WE'RE FAMOUS FOR THESE! THREE "BABY BURGER BUNS" STUFFED WITH MINI BLACKENED CHICKEN TENDERS, DURKEE'S AND MONTEREY JACK CHEESE, SERVED WITH FRENCH FRIES	14
<b>CRAB CAKE "SLIDERS"</b>	PEARL'S FAMOUS CRAB CAKES TUCKED IN TWIN MINI BUNS WITH TARTAR SAUCE AND COLE SLAW SERVED WITH FRENCH FRIES	17
<b>FRIED CATFISH, SHRIMP, OR OYSTER PO BOY'S</b>	A FRENCH LOAF STUFFED WITH COLE SLAW (ON THE BUN), TOMATO, TARTAR SAUCE, AND PICKLE SERVED WITH FRENCH FRIES	15

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

# 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

<b>CHOPPED COBB SALAD</b>	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
<b>TABASCO CAESAR SALADS</b>	<i>STAFF FAV!</i> CRISP ROMAINE, OUR FAMOUS TABASCO CAESAR DRESSING AND PARMESAN CHEESE. TOSSED TO ORDER WITH BLACKENED CHICKEN 17 / WITH GRILLED SALMON 23 / WITH BLACKENED SHRIMP 19 / WITH BLACKENED TUNA 20	14 20
<b>PEARL'S BIG CHOPPED SALAD</b>	CHOPPED SALAD GREENS, TOMATOES, BLACK OLIVES, CHOPPED EGGS, BACON AND CHEDDAR CHEESE. TOSSED ON REQUEST WITH YOUR CHOICE OF DRESSING WITH FRIED CHICKEN 17 / WITH CHILLED SHRIMP 19	14 19
<b>MEDITERRANEAN SALAD</b>	FRESH GREENS TOSSED IN OUR MEDITERRANEAN DRESSING WITH ARTICHOKE, SUN DRIED TOMATOES, CUCUMBERS, GREEK OLIVES, FRESH TOMATOES, IMPORTED GREEK FETA CHEESE AND ISRAELI COUSCOUS WITH GRILLED CHICKEN 17 / WITH CHILLED SHRIMP 19	14 19
<b>SAN FRANCISCO CRAB &amp; SHRIMP LOUIE</b>	CRAB, SHRIMP, ASPARAGUS, AVOCADO, TOMATO, BACON, EGG AND CHOPPED GREENS TOSSED IN OUR SUNDRIED TOMATO LOUIE DRESSING	20

# SIDE ORDERS

CRISPY BRUSSELS SPROUTS IN ASIAN SWEET CHILI SAUCE 8  
GRILLED SEASONAL VEGETABLES 7

*\* 2 DOLLARS EXTRA SIDE SUB*

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

2% SURCHARGE ADDED TO ALL CREDIT TRANSACTIONS  
WE ACCEPT VISA, AMERICAN EXPRESS, MASTERCARD, DISCOVER. SORRY, WE DO NOT ACCEPT ANY CHECKS.