

THE BRASS PEARL

STARTERS (COLD)

- **OYSTER SHOOTER*** | 6
House Oyster, Shooter Mix, Vodka
- **OYSTERS*** | MKT DAILY SELECTION
Mignonette, Cocktail Sauce, Saltines, Lemon
- **CHILLED SHRIMP** | 19
House Seasoning, Cocktail Sauce, Lemon
- **CAVIAR** | MKT ROTATING SELECTION
Crème Fraîche, Red Onions, Chopped Egg, Chives, Kennebec Potato Chips
- **GUACAMOLE** | 14
Avocado, Jalapeño, Pickled Onions, Cilantro, Lime, House Tortilla Chips
- WHIPPED FETA** | 16
Whipped Feta Cheese, Fresno Chiles, Honey, Grilled Sourdough
- SMOKED FISH DIP** | 16
Buttered Saltines, Lemon
- SHRIMP CEVICHE*** | 16
Tomato, Onion, Jalapeño, Lime Juice, Avocado, Tortilla Chips

SEAFOOD TOWERS

- **LOW TIDE*** | 46
Half Dozen Oysters, Chilled Shrimp, Smoked Fish Dip

- **HIGH TIDE*** | 130
Dozen Oysters, Chilled Shrimp, Shrimp Ceviche, Lobster Claws, Smoked Fish Dip



ENTREES

- **CHILEAN SEA BASS** | 49
Pan Seared, Grilled Asparagus, Lobster Risotto, Beurre Blanc
- **SHRIMP 'N GRITS** | 28
Sautéed Gulf Shrimp, Bacon, Andouille Sausage, Peppers, Onions, Cheesy Marsh Hen Grits
- FISHERMAN'S STEW** | 42
Mussels, Shrimp, Fish, Grilled Lobster Tail, Spicy Tomato Sauce, Lobster Risotto, Toasted Sourdough
- FISH 'N CHIPS** | 24
Beer Battered Haddock, Fries, Chow Chow Tartar Sauce, Malt Vinegar Aioli
- **FRIED SHRIMP** | 24
Fried Shrimp, Slaw, Fries, Chow Chow Tartar Sauce, Malt Vinegar Aioli
- **GRILLED RIBEYE*** | 48
14 oz Upper Iowa Ribeye, Demi, Mashed Potatoes, Broccolini

STARTERS (HOT)

- SPANISH OCTOPUS** | 22
Fire Grilled, Herbed Olive Oil, White Bean Purée
- CALAMARI FRIES** | 17
Crispy Calamari Strips, Banana Peppers, Malt Vinegar Aioli
- FRIED OYSTERS** | 16
Malt Vinegar Aioli, Hot Sauce, Lemon
- **GRILLED OYSTERS** | 18
Garlic Herb Butter, Parmigiano Reggiano, Parsley
- **BAKED CRAB DIP** | 18
Pepperjack, Cream Cheese, Butter Poached Snow Crab, Chives, Shrimp Chips
- OYSTERS ROCKEFELLER** | 21
Spinach, Bacon, Bread Crumbs, Buttermilk Bleu Cheese
- **MUSSELS** | 17
White Wine, Garlic, Butter, Leeks, Parsley, Toasted Sourdough
- LOBSTER MAC & CHEESE** | 22
Tillamook Cheddar & Smoked Gouda, Butter Poached Lobster, Chives



SOUP & SALADS

ADD GRILLED CHICKEN | 7, GRILLED SHRIMP | 11, FRIED OYSTERS | 11, GRILLED SALMON | 14

- **PEARL SALAD** | 12
Romaine, Olive Oil, Lemon, Dill, Green Onions, Goat Cheese, Tomato, Grilled Sourdough
- **WEDGE** | 13
Crisp Iceberg, Tomato, Red Onion, Balsamic, Blue Cheese Crumbles, Bacon, House-Made Blue Cheese
- **CAESAR** | 13
Romaine, Parmigiano Reggiano, Anchovies, Peppadew Peppers, Sourdough Croutons
- LOBSTER BISQUE** CUP 6 OR BOWL 10
Sourdough Croutons, Crème Fraîche, Chives



HANDHELDS

ALL HANDHELDS & ROLLS ARE SERVED WITH FRIES

- **CHICKEN SANDWICH** | 16
Crispy Chicken, Havarti Cheese, Aioli, Pickles, Tomato, Arugula, Red Onion, Brioche Bun
MAKE IT NASHVILLE HOT | 2
- CRAB CAKE SANDWICH** | 19
Lump Crab Cake, Chow Chow Tartar Sauce, Arugula, Tomato, Red Onion, Brioche Bun
- **GROUPE SANDWICH** | 22
Blackened Grouper, Arugula, Tomato, Red Onion, Malt Vinegar Aioli, Brioche Bun
- **SHRIMP & CHORIZO TACOS** | 16
Gulf Shrimp, Chorizo, Avocado, Serrano Lime Hot Sauce, Crema, Flour Tortilla
2 TACOS
- **FISH TACOS** | 15
Beer Battered Mahi, Slaw, Mango Salsa, Aioli, Hot Sauce, Flour Tortilla
2 TACOS

- **PEARL BURGER*** | 18
Two Smash Patties, Havarti Cheese, Crispy Onions, Pickles, Malt Vinegar Aioli, Brioche Bun
ADD FRIED OYSTERS | 6

- KRABBY PATTY*** | 22
Crab Cake, Beef Patty, Aioli, Arugula, Tomato, Pickles, Brioche Bun

ROLLS

- NEW ENGLAND STYLE LOBSTER ROLL** | 32 SERVED COLD
Lobster Claw & Knuckle, Duke's Mayo, Lemon Zest, Celery, Chives, Brioche Roll
- CONNECTICUT STYLE LOBSTER ROLL** | 33 SERVED HOT
Butter Poached Lobster Claw & Knuckle, Chives, Beurre Blanc, Brioche Roll
- CRISPY SHRIMP** | 18
Slaw, Malt Vinegar Aioli, Hot Sauce, Chow Chow, Chives, Brioche Roll
- CRISPY OYSTER** | 18
Slaw, Malt Vinegar Aioli, Hot Sauce, Chow Chow, Chives, Brioche Roll