

THE
BRASS PEARL

● GLUTEN-SENSITIVE ITEMS AVAILABLE BY REQUEST

STARTERS (COLD)

- **OYSTER SHOOTER* | 6**
House Oyster, Shooter Mix, Vodka
- **OYSTERS* | 30** LUNCH DOZEN
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

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
- **GROUPEL 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

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

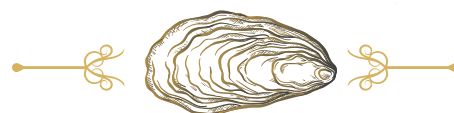
SOUP & SALADS

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



ENTREES

- **SHRIMP 'N GRITS | 22**
Sautéed Gulf Shrimp, Bacon, Andouille Sausage, Peppers, Onions, Cheesy Marsh Hen Grits
ADD FRIED EGG | 2
- FISH 'N CHIPS | 20**
Beer Battered Haddock, Fries, Chow Chow Tartar Sauce, Malt Vinegar Aioli

- **FRIED SHRIMP | 20**
Fried Shrimp, Slaw, Fries, Chow Chow Tartar Sauce, Malt Vinegar Aioli

- **GRILLED SALMON | 22**
Grilled Salmon Filet, Lobster Risotto, Broccolini, Herbed Olive Oil

BRUNCH

BRUNCH IS SERVED SATURDAYS & SUNDAYS FROM 11-4

CRAB CAKE BENNY | 20

English Muffin, Crab Cake, Poached Egg, Hollandaise, Chives, Breakfast Potatoes, Arugula

CHICKEN 'N WAFFLE | 17

Crispy Fried Chicken, House Made Waffle, Whipped Butter, Maple Syrup

AVOCADO TOAST | 15

Toasted Sourdough, Smashed Avocado, Smoked White Fish, Arugula, Heirloom Tomato, Fried Egg

BRIOCHE FRENCH TOAST | 14

Cream Cheese & Lemon Curd Stuffed French Toast, Blueberry Compote, Maple Syrup, Powdered Sugar

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