

THE BLACK PEARL



STARTERS

FRIED BANG BANG SHRIMP – 15

PANKO CRUSTED SHRIMP TOSSED IN SWEET & SPICY SAUCE, TOPPED WITH PINEAPPLE, MANGO & SCALLION

BLACK PEARL “POUTINE” – 14

NON TRADITIONAL: FRIES W HOUSE BOURBON PEPPERCORN GRAVY & CHEDDAR CHEESE CURD

CRISPY BRUSSEL SPROUTS – 14

CRISPY FRIED WITH PLUMP CRAISINS, BALSAMIC REDUC-TION, AND FINISHED WITH CRUMBLED SAGE LEAVES
ADD BACON – 2

TIN ROOF FRENCH FRIES – 5

QUESADILLA – 18

PEPPERS, ONIONS, BLACK BEANS, CORN & CHEDDAR WITH CHOICE OF STEAK, CHICKEN OR BLACKENED SHRIMP

CHICKEN WINGS – DOZEN – 15 / HALF – 9

DRY RUBBED WITH HOUSE SEASONING ROASTED AND FRIED CRISP WITH CHOICE OF SAUCE: BUFFALO, BBQ, TERIYAKI, SWEET THAI CHILI, GARLIC PARMESAN

CHICKEN FINGER BASKET W/ FRIES – 16

SIDE SAUCES: RANCH, BLUE CHEESE, MAPLE DIJON, BBQ, SWEET THAI CHILI, TERIYAKI, GARLIC PARMESAN

SWEET POTATO FRIES – 7

HOUSE MADE SOUPS

MAPLE CHICKEN SOUP

CLASSIC CHICKEN SOUP WITH SWEET & SAVORY AND A TOUCH OF HEAT. SERVED WITH BISCUIT
CUP 8 / BOWL–14

CLAM CHOWDER

CREAMY AWARD WINNING NEW ENGLAND STYLE SERVED WITH OYSTER CRACKERS
CUP 8 / BOWL–14

SALADS

HOUSE SALAD

MIXED GREENS W/ RED ONION, TOMATOES, CUCUMBER, CHEDDAR & HERBED CROUTON
DRESSED WITH HOUSE MAPLE BALSAMIC DRESSING
SM 8 / LG 12

WINTER SALAD

MIXED GREENS & ARUGULA WITH WINTER SQUASH, FARRO, RED ONION, GOAT CHEESE, CRANBERRIES, CANDIED NUTS & MAPLE DIJON DRESSING
SM 10 / LG 16

CLASSIC CAESAR

CLASSIC CHOPPED ROMAINE WITH SHAVED PARMESAN CHEESE, HERBED CROUTONS
SM 8 / LG 12

ADD A PROTEIN:

GRILLED SHRIMP SKEWER – 8
FRIED OR GRILLED CHICKEN – 6
7 OZ SALMON FILET – 12
8 OZ STEAK – 14

HANDHELDS

“SNODEO” BURGER

7 OZ STEAK BURGER WITH SMOKED CHEDDAR, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, BOURBON BBQ DEMI-GLACE, CRISPY ONIONS & SUNNY EGG
24

BLUE ONION BURGER

BLUE CHEESE, APPLEWOOD SMOKED BACON, CARAMELIZED ONION, & MAPLE DIJON DRESSING
16

CLASSIC CHEESE BURGER

W/ CABOT CHEDDAR, DRESSED GREENS & ROMA TOMATO
14

CHICKEN CAESAR WRAP

CHOICE OF GRILLED OR FRIED CHICKEN
16

LOBSTER ROLL

5 OZ KNUCKLE CLAW MEAT WITH CITRUS AIOLI & LETTUCE IN A GRILLED BRIOCHE ROLL
40

STEAK BOMB

6 OZ SHAVED STEAK, PEPPERS, ONIONS, MUSHROOMS & PROVOLONE ON GRILLED BAGUETTE
16

SALMON B.L.T.

HOUSE CURED SALMON, BACON, ARUGULA, TOMATO & BOURSIN
14

ITALIAN HERO

PROSCIUTTO, CAPICOLA, HAM, SALAMI, PEPPERONI, PROVOLONE ON GRILLED BAGUETTE W LETTUCE, TOMATO, PEPPER RELISH & BANANA PEPPERS
16

“CRABBY PATTY”

HOUSE MADE CRAB CAKE PATTY ON A POTATO ROLL WITH TOMATO, ARUGULA & CITRUS AIOLI
18

CLAM ROLL

FRIED STRIPS WITH LETTUCE, LEMON & TARTAR SAUCE
14

HADDOCK SANDWICH

ON A POTATO ROLL W LETTUCE, TOMATO & TARTAR SAUCE
18

BLACKENED HADDOCK TACOS

TWO TACOS W TOMATO, ONION, TARTAR & LETTUCE
14

* ALL HANDHELDS COME WITH GOURMET KETTLE CHIPS *

SUB SIDES: TIN ROOF FRIES–1 | DRESSED GREENS–1 | SWEET POTATO FRIES – 2 | COLESLAW–2 | PEPPERCORN RISOTTO – 6

WE KINDLY ASK FOR NO SUBSTITUTIONS OR MODIFICATIONS. WE RESERVE THE RIGHT TO ADD 20% GRATUITY TO PARTIES OF 6 OR MORE AND RESERVE THE RIGHT TO LIMIT SPLITTING CHECKS FOR LARGE PARTIES

*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS