
THE BLACK PEARL



LAND – SEA – DRINKS

2511 MAIN ST • RANGELEY ME, 04970

EST. 2024

THE BLACK PEARL



STARTERS & SHARABLES

HOUSE MADE CRAB CAKES

TWO 3 OZ JUMBO LUMP CRAB CAKES, BUTTER
SEARED, FRESH ARUGULA , CITRUS AIOLI & LEMON
24

CAPRESE FLATBREAD

HOUSE MADE MARINARA, FRESH MOZZARELLA,
TOMATO, BASIL & BALSAMIC DRIZZLE
16

FRIED BANG BANG SHRIMP

PANKO CRUSTED SHRIMP TOSSED IN SWEET & SPICY
SAUCE, TOPPED WITH MANGO PICO & SCALLION
12/18

CHICKEN WINGS (GF)

DRY RUBBED WITH HOUSE SEASONING ROASTED AND
FRIED CRISP WITH CHOICE OF SAUCE: BUFFALO,
BBQ, TERIYAKI, SWEET THAI CHILI, GARLIC PARMESAN
DOZEN – 16 / HALF – 10

CRISPY BRUSSEL SPROUTS (GF)

HOUSE MADE CORN SALSA,
AVOCADO CREMA, LIME
14
ADD BACON – 2

CRISPY CHICKEN

CHOICE OF SAUCE: RANCH, BUFFALO, BBQ,
SWEET THAI CHILI, TERIYAKI, GARLIC PARM
14/26

BREADS & SPREADS

WARM BAGUETTE, SLICED AND SERVED WITH MAINE
MAPLE BUTTER, PIMENTO CHEESE & HERBED OLIVE
OIL
12

CHIPS & GUAC/QUESO (GF) – 8

CHIPS & SALSA (GF) – 5

SWEET POTATO FRIES (GF) – 7

TIN ROOF FRENCH FRIES (GF) – 5

SOUPS & SALADS

FARMER’S QUINOA SALAD (GF)

RAINBOW QUINOA AND COUS COUS, CUCUMBER, RED ONION, CHERRY TOMATO,
GOAT CHEESE, SWEET CORN & RED PEPPER ON MUSTARD VINAIGRETTE DRESSED
ARUGULA
16

HOUSE SALAD *

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

MAINE MAPLE CHICKEN SOUP

CLASSIC CREAMY CHICKEN SOUP WITH UNIQUE
SWEET HEAT
CUP–8 / BOWL–14

CLASSIC CAESAR

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

CLAM CHOWDER

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

* ADD PROTEIN TO ANY LARGE SALAD *

HOUSE MADE CRAB CAKE – 12 | 8 OZ STEAK * – 14 | GRILLED SALMON FILET * – 12
SHRIMP SKEWER – 8 | FRIED OR GRILLED CHICKEN – 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

DINNER ENTREES

“OUTLAW” RIBEYE (GF) *

16 OZ USDA PRIME RIBEYE STEAK, SEASONED WITH COWBOY RUB, SMOTHERED IN OUR BOURBON BBQ DEMIGLACE, W/ CRISPY FRIED ONIONS, MASHED POTATOES & VEG
59

SUGGESTED PAIRINGS:
EDUCATED GUESS CAB. SAUVIGNON
WOODFORD DOUBLE OAK BOURBON

NAKED RIBEYE (GF) *

16 OZ USDA PRIME RIBEYE, MASHED POTATOES & VEG, CHIMICHURRI
54

MENDEL MALBEC
REDBREAST 12 YR IRISH WHISKEY

FILET SURF & TURF (GF) *

6 OZ BEEF TENDERLOIN FILET, SEASONED & SEARED, TOPPED WITH SHRIMP & LOBSTER SCAMPI SAUCE, WITH ASPARAGUS & MASH
38

CAKEBREAD NAPA CHARDONNAY

CREAMY MAC & CHEESE

CAVATAPPI PASTA TOSSED WITH 4 CHEESE MORNAV SAUCE, FINISHED WITH FRESH PARSLEY & CHIVES
24
WITH GRILLED OR BUFFALO FRIED CHICKEN – 30
WITH MAINE LOBSTER – 44

RAEBURN CHARDONNAY

SEA BASS SALTIMBOCCA (GF)

MEDITERRANEAN SEA BASS, STUFFED WITH THIN PROSCIUTTO & SAGE, MARSALA À LA MINUTE, WITH ASPARAGUS & PUMPKIN RISOTTO
36

HUGEL CLASSIC RIESLING

FALL SALMON (GF) *

7 OZ SEARED FILLET, SERVED OVER PUMPKIN RISOTTO WITH ASPARAGUS, FINISHED WITH SAGE BROWN BUTTER
34

BROWNE HERITAGE PINOT NOIR

BAKED TORTELLINI

THREE CHEESE TORTELLINI TOSSED IN HOUSE MARINARA & MOZZARELLA. TOPPED WITH SHAVED PARMESAN, SERVED WITH WARM BAGUETTE
29
WITH SHRIMP OR GRILLED CHICKEN – 32

BANFI CHIANTI CLASSICO
STONELEIGH SAUVIGNON BLANC

GUINNESS FISH & CHIPS

HAND BATTERED HADDOCK, WITH FRIES, COLESLAW, TARTAR & LEMON
26

MERIAEU VALALA SAUVIGNON BLANC
THREE PEARS PINOT GRIGIO

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HANDHELDS

“SWEET HEAT” STEAK BURGER

7 OZ STEAK BURGER WITH BLUEBERRY JAM, ARUGULA,
PICKLED JALAPEÑO & ONION, CABOT CHEDDAR,
APPLEWOOD SMOKED BACON & MAPLE AIOLI
24

MAINE LOBSTER ROLL

5OZ MAINE LOBSTER KNUCKLE CLAW MEAT, CITRUS
AIOLI & GREENS IN A GRILLED BRIOCHE ROLL
40

“BLUE ONION” BURGER

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

CLASSIC AMERICAN BURGER

AMERICAN CHEESE, LETTUCE, TOMATO, ONION, MAYO
14
ADD APPLEWOOD SMOKED BACON-4

BLACKENED HADDOCK TACOS

THREE TACOS WITH HOUSE MADE PICO DE GALLO,
CHIPOTLE LIME AIOLI & ROMAINE
20

HADDOCK SANDWICH

FRIED HADDOCK WITH LETTUCE, TOMATO & TARTAR
18

* ALL HANDHELDS COME WITH KETTLE CHIPS *

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

DESSERT

COOKIES À LA MODE

HOUSE-MADE COOKIES & ICE CREAM,
ROTATING FLAVORS
12

VANILLA BEAN CRÈME BRÛLÉE

10

HOUSE MADE ICE CREAM

FRENCH CUSTARD ICE CREAM, ROTATING FLAVORS
8

BLUEBERRY WHITE CHOCOLATE CHEESE CAKE

12

GLUTEN FREE CHOCOLATE TORTE

12

WHITES

THREE PEARS PINOT GRIGIO 10/32

CALIFORNIA – *Crisp & Easy*

PACIFIC RIM SWEET RIESLING 10/32

WASHINGTON – *Fruity & Sweet*

STONELEIGH SAUVIGNON BLANC 12/42

MARLBOROUGH, NEW ZEALAND – *Tropical & Bright*

VALALA SAUVIGNON BLANC 13/44

LOIRE VALLEY, FRANCE – *Fresh & Vibrant*

RAEBURN CHARDONNAY 13/44

RUSSIAN RIVER VALLEY, CA – *Rich & Creamy*

HUGEL CLASSIC RIESLING 18/32 (DEMI)

ALSACE, FRANCE – *Dry & aromatic*

CAKE BREAD CHARDONNAY 58 (DEMI)

NAPA VALLEY, CALIFORNIA – *Classic Napa Chardonnay*

REDS

BROWNE HERITAGE PINOT NOIR 14/46

WASHINGTON – *Silky Red Fruit*

WENTE SANDSTONE MERLOT 12/38

CALIFORNIA – *Smooth Plum & Cherry*

MENDEL MALBEC 18/62

MENDOZA, ARGENTINA – *Dark & spicy.*

TRIBUTE CABERNET SAUVIGNON 10/34

CALIFORNIA – *Bold & Smooth*

EDUCATED GUESS NAPA CABERNET 16/56

NAPA COUNTY, CALIFORNIA – *Bold & Refined*

CAYMUS NAPA CABERNET SAUVIGNON 105

NAPA VALLEY, CALIFORNIA – *Rich & Luxurious*

BANFI CHIANTI CLASSICO 13/44

TUSCANY, ITALY – *Cherry & Savory*

ROSE & BUBBLES

CLOUDVEIL ROSE 10/32

WASHINGTON, USA – *Dry & Refreshing*

WHISPERING ANGEL ROSÉ 32 (DEMI)

PROVENCE, FRANCE – *Elegant French Rosé*

RIONDO PROSECCO 11/46

VENETO, ITALY – *Crisp Bubbles*

VEUVE CLICQUOT BRUT 88

CHAMPAGNE, FRANCE – *Rich & Celebratory*

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ROTATING FLAVORS
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