

THE BLACK PEARL



STARTERS

FRIED BANG BANG SHRIMP – 15

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

QUESADILLA – 18

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

BLACK PEARL “POUTINE” – 14

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

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

CRISPY BRUSSEL SPROUTS – 14

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

CHICKEN FINGER BASKET W/ FRIES – 16

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

TIN ROOF FRENCH FRIES – 5

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

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

20Dec2025

THE BLACK PEARL



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, SPINACH, 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, SPINACH & CITRUS AIOLI
18

CLAM ROLL

FRIED STRIPS WITH LETTUCE, LEMON & TARTAR SAUCE
14

FRIED 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

LUNCH PLATES

STEAK FRITES

8OZ USDA CHOICE STRIP STEAK GRILLED TO TEMP WITH PARMESAN TRUFFLE FRIES & HOUSE MADE BOURBON PEPPERCORN AU POIVRE SAUCE
26

GUINNESS FISH & CHIPS

GUINNESS BATTERED & FRIED ICELANDIC HADDOCK, SERVED WITH TIN ROOF FRIES, COLESLAW, TARTAR & LEMON
22

VEGAN FORAGER’S FARRO

ANCIENT GRAIN “RISOTTO”, W/ KALE, EXOTIC WILD MUSHROOMS, ASPARAGUS DIAMONDS, SPROUTS, CHERRY TOMATOES, BROUGHT TOGETHER IN A RICH PORCINI BROTH
24
WITH GRILLED SALMON-30

FRIED CLAM STRIP LUNCH

BOWL OF FRIED CLAM STRIPS, SERVED WITH TIN ROOF FRIES, COLESLAW, TARTAR SAUCE & LEMON WEDGE
20

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