

THE BLACK PEARL



STARTERS

FRIED BANG BANG SHRIMP – 15

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

CRAB CAKES – 18

HOUSE MADE, SEARED ON FRESH ARUGULA
WITH CITRUS AIOLI & LEMON TWIST

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 REDUCTION,
AND FINISHED WITH CRUMBLED SAGE LEAVES
ADD BACON – 2

MEAT & CHEESE PLATE – 14

CHEF'S CHOICE WITH SEASONAL ACCOMPANIMENTS

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

TIN ROOF FRENCH FRIES – 5

BREAD BASKET – 5

HOUSE MADE SOUPS

MAPLE CHICKEN SOUP

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

CLAM CHOWDER

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

ENTRÉE SALADS

HOUSE SALAD

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

WINTER SALAD

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

CLASSIC CAESAR

CLASSIC CHOPPED ROMAINE WITH SHAVED PARMESAN
CHEESE, HERBED CROUTONS
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

LOBSTER ROLL

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

BLUE ONION BURGER

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

CLAM ROLL

FRIED STRIPS WITH LETTUCE, LEMON & TARTAR SAUCE
12

CLASSIC CHEESE BURGER

w/ CABOT CHEDDAR, DRESSED GREENS & ROMA TOMATO
14
ADD APPLEWOOD SMOKED BACON – 4

HADDOCK SANDWICH

FRIED HADDOCK ON A POTATO ROLL
w/ LETTUCE, TOMATO & TARTAR SAUCE
18

CHICKEN CAESAR WRAP

CHOICE OF GRILLED OR FRIED CHICKEN
16

BLACKENED HADDOCK TACOS

w/ TOMATO, ONION, TARTAR SAUCE & 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

THE BLACK PEARL



ENTREES

ALL ENTREES INCLUDE SIDE SALAD

SUGGESTED PAIRINGS:

“OUTLAW” RIBEYE (GF)

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

NAKED RIBEYE (GF)

16 OZ USDA PRIME RIBEYE, SERVED W/ ROASTED POTATOES & VEG
54

WOODFORD DOUBLE OAK BOURBON

HERITAGE CABERNET SAUVIGNON

LAGAVULIN 16 YEAR SCOTCH

HERITAGE CABERNET SAUVIGNON

TRIBUTE PINOT NOIR

AIRLINE CHICKEN MARSALA

8 OZ AIRLINE BREAST DREDGED & PAN SEARED, FINISHED IN OUR SAVORY MARSALA SAUCE, SERVED WITH PARMESAN PEPPERCORN RISOTTO & VEG
28

ANGEL'S ENVY RYE,

RAEBURN CHARDONNAY

SMOKEY BACON BAKED MAC & CHEESE

CAVATAPPI PASTA TOSSED WITH BACON & SMOKEY THREE CHEESE MORNAY SAUCE, TOPPED W BACON INFUSED PANKO, WITH A SIDE OF BRUSSEL SPROUTS

THREE PAIRS PINOT GRIGIO

CHOICE OF:

LOBSTER (5 OZ KNUCKLE & CLAW) - 44
GRILLED OR FRIED CHICKEN-28
BAKED HAM-28

TRIBUTE PINOT NOIR

CRAB STUFFED RAINBOW TROUT

HOUSE CRAB CAKE STUFFED IN 10 OZ RIVERENCE TROUT, FINISHED WITH SHERRY CREAM SAUCE
SERVED WITH PARMESAN PEPPERCORN RISOTTO & VEG
32

RAEBURN CHARDONNAY

SALMON HASH (GF)

7 OZ SEARED FILET WITH OUR SAVORY SWEET POTATO HASH, WITH ONIONS, PEPPERS, ASPARAGUS & CORN. FINISHED WITH SAGE BROWN BUTTER
26

BUNKER BREWING "MACHINE" PILSNER

STONELEIGH SAUVIGNON BLANC

BAKED STUFFED SHRIMP

WILD CAUGHT ARGENTINEAN SHRIMP, OUR BUTTERY SEAFOOD STUFFING, W/ PARMESAN PEPPERCORN RISOTTO & VEG
26

LOBSTER BAKE LAGER

STONELEIGH SAUVIGNON BLANC

FRIED CLAM DINNER

W/ HOUSE MADE COLESLAW, FRIES & TARTAR STRIPS - 20

WENTE MERLOT

FISH & CHIPS

GUINNESS BATTERED & FRIED HADDOCK SERVED WITH HOUSE MADE COLESLAW, FRIES & TARTAR SAUCE
22

VEGAN FORAGER'S FARRO

ANCIENT GRAIN "RISOTTO" ACCOMPANIED WITH KALE, EXOTIC WILD MUSHROOMS, ASPARAGUS DIAMONDS, SPROUTS, CHERRY TOMATOES, BROUGHT TOGETHER IN A RICH PORCINI BROTH
24

WITH GRILLED SALMON-30

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