

# THE BLACK PEARL



## STARTERS

### FRIED BANG BANG SHRIMP – 15

PANKO CRUSTED SHRIMP TOSSED 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 REDUC-  
TION, 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

### “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

### AIRLINE CHICKEN MARSALA

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

### 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

### CHOICE OF:

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

### 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

### SALMON HASH (GF)

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

### BAKED STUFFED SHRIMP

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

### FRIED CLAM DINNER

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

### 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

### SUGGESTED PAIRINGS:

WOODFORD DOUBLE OAK BOURBON  
HERITAGE CABERNET SAUVIGNON

LAGAVULIN 16 YEAR SCOTCH  
HERITAGE CABERNET SAUVIGNON

TRIBUTE PINOT NOIR

ANGEL’S ENVY RYE,  
RAEBURN CHARDONNAY

THREE PAIRS PINOT GRIGIO

TRIBUTE PINOT NOIR

RAEBURN CHARDONNAY

BUNKER BREWING “MACHINE” PILSNER  
STONELEIGH SAUVIGNON BLANC

LOBSTER BAKE LAGER  
STONELEIGH SAUVIGNON BLANC

WENTE MERLOT

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