
THE BLACK PEARL



LAND – SEA – DRINKS

2511 MAIN ST - RANGELEY ME, 04970

EST. 2024

STARTERS & SHARABLES

HOUSE MADE CRAB CAKES

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

MAINE LOBSTER AVOCADO CROSTINI

FRESH LOBSTER, GUACAMOLE, CUCUMBER, SHAVED
ONION, ARUGULA & LEMON
34

PEACH BURRATA

FRESH BURRATA, GRILLED PEACHES,
FRESH BASIL, BALSAMIC REDUCTION & EVOO
18
ADD CHILLED MAINE LOBSTER MEAT- 16

PINK PEPPERCORN AHI

PINK PEPPERCORN CRUSTED & SEARED, CUCUMBER
SALAD & CHILI LIME PONZU VINAIGRETTE GREENS
16

FRIED BANG BANG SHRIMP

PANKO CRUSTED SHRIMP TOSSED IN SWEET & SPICY
SAUCE, TOPPED WITH PINEAPPLE, MANGO & SCALLION
12

LINGUIÇA BAKED LITTLENECKS

FRESH LITTLENECK CLAMS, STUFFED AND BAKED WITH
BUTTERY RITZ CRACKER & PORTUGUESE LINGUIÇA,
14

CRISPY BRUSSEL SPROUTS

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

MUSHROOM RICOTTA FLATBREAD

GRILLED FLATBREAD, EXOTIC MUSHROOMS, SPINACH,
WHIPPED RICOTTA, CARAMELIZED ONION, BALSAMIC
18

CHICKEN WINGS - DOZEN - 16 / HALF - 10

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

SWEET POTATO FRIES - 7

TIN ROOF FRENCH FRIES - 5

WARM HOUSE BREAD BASKET - 5

CHIPS & GUAC - 8

CHIPS & SALSA - 5

SOUPS & SALADS

SUMMER SALMON SALAD

GRILLED SALMON FILET ATOP LEMON POPPY SEED DRESSED GREENS, WITH STRAW-
BERRIES, ROASTED ALMONDS, RED ONION, MISSION FIGS, CELERY & GOAT CHEESE
29

LOBSTER BISQUE

CLASSIC BISQUE WITH CREAM, SHERRY AND
FRESH LOBSTER MEAT. SERVED W OYSTER CRACKERS
CUP-12 / BOWL-20

CLAM CHOWDER

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

HOUSE SALAD

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

CLASSIC CAESAR

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

* ADD PROTEIN TO ANY LARGE SALAD *

MAINE LOBSTER TAIL-24 | 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

ALL ENTREES INCLUDE SIDE SALAD

SUGGESTED PAIRINGS:

LOBSTER TAIL CIOPPINO (GF)

WEST COAST INSPIRED SEAFOOD STEW WITH BROILED MAINE LOBSTER TAIL, GULF OF MAINE MUSSELS, LITTLENECKS, SHRIMP & HADDOCK, WITH RED PEPPER RISOTTO IN A RICH SAFFRON BROTH.

58

HUGEL CLASSIC RIESLING

MERIAEU VALALA SAUVIGNON BLANC

“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/ CITRUS CHIVE MASHED POTATOES & VEG

59

WOODFORD DOUBLE OAK BOURBON,

EDUCATED GUESS CAB. SAUVIGNON

NAKED RIBEYE (GF)

16 OZ USDA PRIME RIBEYE, CITRUS CHIVE MASHED POTATOES & VEG, CHIMICHURRI & COMPOUND BUTTER

54

LAGAVULIN 16 YEAR SCOTCH,

VIBERTI LANGHE NEBBIOLO

FILET BEURRE BLANC (GF)

8 OZ CENTER-CUT TENDERLOIN FILET, CHIPOTLE BEURRE BLANC SAUCE, GRILLED ASPARAGUS, CITRUS CHIVE MASHED POTATOES

48

MENDEL MALBEC

ANGEL'S ENVY RYE

ADD MAINE LOBSTER TAIL

24

CAKEBREAD CHARDONNAY

MAINE LOBSTER MAC & CHEESE

CAVATAPPI PASTA TOSSED WITH 4 CHEESE MORNAY SAUCE, FRESH LOBSTER KNUCKLE & CLAW MEAT, LEMON OLD BAY PANKO

44

RAEBURN CHARDONNAY

SEA BASS BRANZINO (GF)

MEDITERRANEAN SEA BASS, STUFFED WITH CITRUS, LEMON & HERBS, WITH CONFIT TOMATO, ASPARAGUS, & HERBED CANNELLINI SALAD

36

MERIAEU VALALA SAUVIGNON BLANC

STONE FRUIT SALMON (GF)

7 OZ SEARED FILLET, CHARRED STONE FRUIT ATOP GRILLED VEG, MEDITERRANEAN RICE WITH SUMMER PEACH GLAZE

34

BROWNE HERITAGE PINOT NOIR

CHICKEN PAILLARD

THIN-POUNDED GRILLED BREAST, HEIRLOOM TOMATOES, ARUGULA, SHAVED PARMESAN, LEMON VINAIGRETTE, & HERBED CANNELLINI SALAD

32

THREE PEARS PINOT GRIGIO

VEGAN FORAGER'S FARRO

ANCIENT GRAIN “RISOTTO” ACCOMPANIED WITH ARUGULA, EXOTIC WILD MUSHROOMS, ASPARAGUS DIAMONDS, SPROUTS, CHERRY TOMATOES, BROUGHT TOGETHER IN A RICH PORCINI BROTH

24

WENTE MERLOT

WITH GRILLED SALMON – 30

BROWNE HERITAGE PINOT NOIR

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18JUNE2026

COASTAL CLASSICS

MAINE LOBSTER ROLL

5OZ MAINE LOBSTER KNUCKLE CLAW MEAT, CITRUS
AIOLI & GREENS IN A GRILLED BRIOCHE ROLL
34

BLACKENED HADDOCK TACOS

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

FRIED HADDOCK SANDWICH

WITH TARTAR, TOMATO & LETTUCE
18

“SNODEO” BURGER

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

CLASSIC CHEESE BURGER

W/ CABOT CHEDDAR, LETTUCE, TOMATO, ONION, MAYO
16
ADD APPLEWOOD SMOKED BACON-4

* ALL HANDHELDS COME WITH KETTLE CHIPS *

SUB SIDES: TIN ROOF FRIES – 1 | SWEET POTATO FRIES – 2
DRESSED GREENS – 1 | COLESLAW – 2
VEGAN FARRO – 6 | CANNELLINI SALAD – 6

CRISPY CHICKEN & FRIES

CHOICE OF SAUCE: BBQ, BUFFALO, RANCH,
GARLIC PARM, THAI CHILI
18

FISH & CHIPS

GUINNESS BATTERED & FRIED HADDOCK SERVED WITH
HOUSE MADE COLESLAW, FRIES & TARTAR SAUCE
26

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
26

WITH GRILLED OR BUFFALO CHICKEN – 30

DESSERT

RANGELEY SHORTCAKE

HOUSE-MADE LEMON CHIFFON CAKE WITH VANILLA
WHIP, MACERATED BLUEBERRIES & STRAWBERRIES
14

BRIOCHE BREAD PUDDING ALA MODE

ROTATING FLAVORS
16

VANILLA BEAN CRÈME BRÛLÉE

10

HOUSE MADE ICE CREAM

FRENCH CUSTARD ICE CREAM, ROTATING FLAVORS
8

RASPBERRY 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 14/46

LOIRE VALLEY, FRANCE – *Fresh & Vibrant*

RAEBURN CHARDONNAY 13/44

RUSSIAN RIVER VALLEY, CA – *Rich & Creamy*

HUGEL CLASSIC RIESLING (1/2 BOTTLE) 32

ALSACE, FRANCE – *Dry & aromatic*

CAKE BREAD CHARDONNAY (1/2 BOTTLE) 58

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 18/58

MENDOZA, ARGENTINA – *Dark & spicy.*

TRIBUTE CABERNET SAUVIGNON 10/34

CALIFORNIA – *Bold & Smooth*

EDUCATED GUESS CABERNET 18/62

NAPA COUNTY, CALIFORNIA – *Bold & Refined*

CAYMUS NAPA CABERNET SAUVIGNON 105

NAPA VALLEY, CALIFORNIA – *Rich & Luxurious*

VIBERTI LANGHE NEBBIOLO 62

PIEDMONT, ITALY – *Cherry & Spice*

ROSE & BUBBLES

CLOUDVEIL ROSE 10/32

WASHINGTON, USA – *Dry & Refreshing*

WHISPERING ANGEL ROSÉ (1/2 BOTTLE) 32

PROVENCE, FRANCE – *Elegant French Rosé*

RIONDO PROSECCO 11/46

VENETO, ITALY – *Crisp Bubbles*

VEUVE CLICQUOT BRUT (BOTTLE) 88

CHAMPAGNE, FRANCE – *Rich & Celebratory*