

THE BLACK PEARL



STARTERS & SHARABLES

HOUSE MADE CRAB CAKES – 24

TWO BUTTER SEARED 3 OZ LUMP CRAB CAKES
W/ CITRUS AIOLI & GRILLED LEMON

CHICKEN WINGS – DOZEN – 16 / HALF – 10
DRY RUBBED, ROASTED & FRIED CRISP. CHOICE OF
SAUCE.

BANG BANG SHRIMP – 12/18

PANKO BREADED & FRIED SHRIMP, HOUSE BANG
SAUCE, & MANGO PICO DE GALLO

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

CRISPY BRUSSEL SPROUTS – 14

HOUSE MADE CORN SALSA & AVOCADO CREMA
ADD BACON – 2

FRENCH FRIES – 5
SWEET POTATO FRIES – 7

CHIPS & SALSA – 5
CHIPS & GUAC/QUESO – 8

HOUSE MADE SOUPS & SALADS

FARMER'S QUINOA SALAD

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

HOUSE SALAD *

RED ONION, TOMATOES, CUCUMBER, CHEDDAR &
HERBED CROUTONS, 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 NEW ENGLAND STYLE W OYSTER CRACKERS
CUP 8 / BOWL-14

*** ADD PROTEIN TO ANY LARGE SALAD ***

8 OZ STEAK * – 14 | GRILLED SALMON FILET * – 12 | SHRIMP SKEWER – 8 | FRIED OR GRILLED CHICKEN – 6 |
HOUSE MADE CRAB CAKE – 12

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

16SEPT2026

THE BLACK PEARL



HANDHELDS

“SWEET HEAT” STEAK BURGER *

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

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

FALL SALMON SANDWICH *

SEARED SALMON FILET ON TOASTED WHITE BREAD, HOUSE PUMPKIN SPREAD, ARUGULA & MAPLE AIOLI
20

CHICKEN BACON RANCH

GRILLED CHICKEN BREAST WITH LETTUCE, TOMATO, ONION, APPLEWOOD SMOKED BACON & RANCH SAUCE
16

MAINE LOBSTER ROLL

5OZ KNUCKLE & CLAW MEAT, CITRUS AIOLI & GREENS IN A BUTTER GRILLED BRIOCHE BUN
40

FRIED HADDOCK SANDWICH

GUINNESS BATTERED W/ LETTUCE, TOMATO & TARTAR SAUCE
18

BLACK PEARL TACOS:

BBQ CHICKEN TACOS

BBQ PULLED CHICKEN, PICKLED ONIONS, JALAPENO , CHEDDAR & COLESLAW
16

BANG BANG SHRIMP TACOS

SWEET & SPICY SHRIMP, MANGO PICO, CABBAGE
14

HADDOCK TACOS (FRIED OR BLACKENED)

CHIPOTLE LIME AIOLI, PICO DE GALO & ROMAINE
14

*** ALL HANDHELDS COME WITH GOURMET KETTLE CHIPS ***

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

LUNCH PLATES

FALL SALMON LUNCH (GF)

SEARED 7OZ SALMON FILET, OVER PUMPKIN RISOTTO AND GRILLED ASPARAGUS, FINISHED WITH SAGE BROWN BUTTER
34

“BLACK & BLEU” STEAK FRITES (GF)*

BLACKENED 8OZ USDA CHOICE STRIP STEAK, BLEU CHEESE, CAJUN FRIES, GRILLED SPINACH & MUSHROOM, HORSERADISH CREAM SAUCE
28

GUINNESS FISH & CHIPS

GUINNESS BATTERED & FRIED HADDOCK, SERVED WITH FRIES, COLESLAW, TARTAR & LEMON
26

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