

# THE BLACK PEARL



## STARTERS

### HOUSE MADE CRAB CAKES – 22

TWO 3OZ BUTTER SEARED CRAB CAKES, SERVED W/  
CITRUS AIOLI & LEMON TWIST

### BANG BANG SHRIMP – 15

HOUSE BANG SAUCE, MANGO PICO

### AVOCADO CROSTINI – 12

GUACAMOLE, ARUGULA, TOMATO & RED ONION  
ON TOASTED BAGUETTE, CHIMICHURRI

### TIN ROOF FRENCH FRIES – 5

### CHICKEN WINGS – DOZEN – 15 / HALF – 9

DRY RUBBED, ROASTED & FRIED CRISP. CHOICE OF SAUCE.

### CRISPY CHICKEN & FRIES – 16

CHOICE OF SAUCE: RANCH, BLUE CHEESE, BUFFALO, BBQ,  
MAPLE DIJON, SWEET THAI CHILI, TERIYAKI, GARLIC PARM

### CRISPY BRUSSEL SPROUTS – 14

THAI CHILI, SESAME & SCALLION  
ADD BACON – 2

### SWEET POTATO FRIES – 7

## HOUSE MADE SOUPS & SALADS

### MAPLE CHICKEN SOUP

SWEET & SAVORY WITH A TOUCH OF HEAT  
CUP 8 / BOWL – 14

### HOUSE SALAD

RED ONION, TOMATOES, CUCUMBER, CHEDDAR & HERBED  
CROUTONS, HOUSE MAPLE BALSAMIC DRESSING  
SM 8 / LG 12

### CLAM CHOWDER

CREAMY NEW ENGLAND STYLE WITH OYSTER CRACKERS  
CUP 8 / BOWL – 14

### CLASSIC CAESAR

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

### \* ADD PROTEIN TO ANY LARGE SALAD \*

8 OZ STEAK – 14 | GRILLED SALMON FILET – 12 | SHRIMP SKEWER – 8 | FRIED OR GRILLED CHICKEN – 6

## 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

CABOT CHEDDAR, MAYO, GREENS, TOMATO & RED ONION  
14

### SALMON B.L.T.

SMOKED SALMON, THICK CUT BACON, TOMATO,  
SEASONAL GREENS & BOURSIN ON HOUSE MADE RYE  
18

### FRIED HADDOCK SANDWICH

ON A POTATO ROLL W LETTUCE, TOMATO & TARTAR SAUCE  
18

### CHICKEN CAESAR WRAP

CHOICE OF GRILLED OR FRIED CHICKEN  
16

### BLACK PEARL TACOS:

#### HAWAIIAN BBQ STEAK TACOS

MARINATED SHAVED STEAK, PICKLED ONIONS,  
JALAPENO, CHEDDAR & ROMAINE  
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 | VEGAN FARRO – 6

## LUNCH PLATES

### “BLACK & BLEU” STEAK FRITES

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

### GRILLED RAINBOW TROUT LUNCH

ASPARAGUS, SPINACH & EXOTIC MUSHROOM FARRO  
“RISOTTO” & BALSAMIC DRIZZLE  
26

### GUINNESS FISH & CHIPS

GUINNESS BATTERED & FRIED ICELANDIC HADDOCK, SERVED  
WITH TIN ROOF FRIES, COLESLAW, TARTAR & LEMON  
24

### VEGAN FORAGER’S FARRO

PORCINI FARRO “RISOTTO”, W/ KALE, WILD MUSHROOMS,  
ASPARAGUS DIAMONDS, SPROUTS, CHERRY TOMATOES  
24  
WITH GRILLED SALMON – 30

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