

Pearl & Horn — Executive Chef George Lazi  
3 W Main Street, Downtown Pensacola 32502

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# Pearl & Horn

## START & SHARE

- New Orleans Style Barbeque Shrimp — 14**  
New Orleans style barbeque butter, lemon, rosemary, French bread
- Crispy Pickles — 8** (GF)  
Crispy fried dill pickles, served with chipotle ranch and dill jalapeño sauce
- Crispy Brussel Sprouts with Honey Balsamic Glaze — 10** (GF)  
Crispy brussel sprouts, honey balsamic glaze, sliced almonds, served with jalapeño cilantro aioli
- Mini Crab Cakes — 15**  
Lump crab cakes, chipotle ranch, old bay, lemon
- Crispy Calamari — 12** (GF)  
Served with jalapeño cilantro aioli & sriracha honey sauce
- Seafood Fries — 15** (GF) + Add Lobster 8   
Waffle fries topped with blackened shrimp, lump crab, pico de gallo, pickled onions, jalapeño cilantro aioli, sriracha honey sauce, sliced jalapeño
- Burrata & Berries — 12**  
Burrata, strawberries & blackberries, watermelon radish, sliced almonds, aged balsamic, served with toasted artisan bread

## Oyster Bar

### Raw Oysters\* 15/25 (GF)

Daily selection of raw oysters, cocktail sauce, cucumber shallot mignonette, lemon, herbs

### Broiled Oysters\* 15/25

#### Pearl & Horn (GF)

parmesan, parsley, garlic butter

#### Barbeque (GF)

New Orleans style barbeque butter, chives

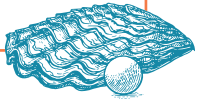
#### Rockefeller

Spinach, bacon, parmesan

#### Stuffed Jalapeño

Stuffed with cream cheese, jalapeños, bacon, cheddar, breadcrumbs

**Make it a Sampler!**



## SALADS

+ grilled, blackened or fried shrimp — 5 + fried oysters — 5 + grilled or blackened chicken — 6

### Kale Caesar — 10

Kale & romaine lettuce, shaved parmesan, ciabatta croutons, house made Caesar dressing

### Greek Salad — 12 (GF)

Romaine, tomatoes, cucumbers, kalamata olives, red bell peppers, red onions, feta, signature Greek dressing

### Wedge Salad — 12 (GF)

Crisp lettuce, tomatoes, cucumbers, bacon, onions, chives, blue cheese dressing

## SMASH BURGERS

served with your choice of side + sweet potato waffle fries — 2 + parmesan truffle — 2.5 | (GF) gluten free burger bun — 2

### Smash Burger — 14.95

Angus beef, cheese, lettuce, tomato, pickles, signature P&H sauce

### Truffle Mushroom Swiss Burger — 17.95

Angus beef, shiitake mushrooms, Swiss cheese, caramelized onions, lettuce, tomatoes, signature truffle sauce

### P&H Lobster Smash Burger — 25.95

Angus beef, cheese, butter poached lobster, signature truffle sauce, lettuce, tomato, pickles

### Avocado Smash Burger — 16.95

Angus beef, avocado, pepper jack cheese, sliced jalapeño, red onion, tomato, arugula, jalapeño cilantro aioli

## SANDWICHES & ROLLS

served with your choice of side + sweet potato waffle fries — 2 + parmesan truffle — 2.5

### Avocado Tartine — 12

Toasted multigrain, avocados, tomatoes, scallions, watermelon radish, pickled onions, cilantro, sesame seeds

+ grilled, blackened or fried shrimp — 5 + fried oysters — 5

### Coastal Roll — 20

Blackened shrimp, lump crab, pico de gallo, jalapeño cilantro aioli, sliced jalapeño, brioche roll

### Shrimp Saffron Aioli BLT — 18.95

Grilled tiger shrimp, thick cut bacon, arugula, tomato, saffron aioli on ciabatta

### Connecticut Style Lobster Roll — 22

Warm Maine lobster with drawn butter, chives, lemon, on a brioche lobster roll + bacon — 1.5

### Grilled Chicken Sandwich — 15.95

Grilled chicken breast, bacon, mozzarella, arugula, tomato, cucumbers, basil aioli, ciabatta bread

### New England Style Lobster Roll — 22

Chilled Maine lobster, basil lemon aioli, cucumber, lettuce on a brioche lobster roll + bacon — 1.5

## COASTAL FAVORITES

### Grouper Fish & Chips — 22 (GF)

Crispy fried local grouper, rosemary waffle fries, lemon, kale tricolor wasabi slaw served with Pearl & Horn tartar sauce

### Fried Shrimp & Oyster Platter — 21 (GF)

Crispy fried shrimp & oysters, rosemary waffle fries, lemon, kale tricolor wasabi slaw with jalapeño cilantro aioli & sriracha honey sauce

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Rosemary Waffle Fries — 5  
+ parmesan truffle — 2.5

Kale Tricolor  
Wasabi Slaw — 5

Sweet Potato  
Rosemary Waffle Fries — 5  
+ parmesan truffle — 2.5

Mixed Greens Salad — 5

Basil Lemon Aioli  
BBQ Mayo  
Chipotle Ranch  
Cocktail Sauce  
Jalapeño Cilantro Aioli

P&H Signature Sauce  
Sriracha Honey  
Tartar Sauce  
Truffle Aioli  
Truffle Sauce

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## DRINKS

- Apple Cider Iced Tea 4
- Arnold Palmer 4
  - Iced Tea 3
  - Lemonade 3
- Coke, Diet Coke, Sprite 3
- Hank's Root Beer 4
- Hank's Vanilla Cream Soda 4
- Golda Kombucha 7
- Voss Flavored Sparkling 3
- Voss Still or Sparkling 3.50
- Lorina Sparkling Lemonade 5

## COCKTAILS

- LUBA'S FAVORITE 8**  
Champagne & strawberries on ice
- APPLE CIDER MIMOSA 8**
- MIMOSA 6**
- BELLINI 7**  
Sparkling wine & white peach purée
- CHAMPAGNE POP 10**  
Champagne & handcrafted popsicle

## SAKE

- Bushido Way Of The Warrior 12
- Kikusui Perfect Snow Nigo 15
- Tozai Night Swim 12
- Sayuri Nigori Sake 15

## CBD

- Recess 7**  
Calming hemp & adaptogen infused sparkling water
- Recess Mood 7**  
Magnesium superblend with adaptogens & electrolytes
- Centr Sparkling Citrus 7**

## Wine & Bubbles

### — By the Glass —

**BRUT** — J.P. Chenet Blanc De Blancs, France 8/30  
Crisp, dry and lively... but subtle and sophisticated

**PROSECCO** — Avissi, Italy 8/30  
Fragrant aromas of honeysuckle with delectable flavors of green apple and ripe pear.

**SPARKLING ROSÉ** — Charles De Fère, France 9/38  
Expressive and fruity nose with red fruit aromas, very soft to the taste

**PINOT GRIGIO** — 8/30  
Sweet apples, honey, pressed flowers, and hints of banana pastry

**WHITE BLEND** — Moulin De Gassac 'Guilhem', Languedoc-Roussillon, France 8/30  
Fresh with a hint of yellow flowers & yellow fruit, splendidly lively

**PINOT BLANC** — Pierre Sparr, Alsace France 10/35  
Fresh and delicate with aromas of white peaches & wildflowers

**MOSCATO** — Corvo, Italy 10/35  
Notes of ripe tropical fruit, peach and honeysuckle

**SAUVIGNON BLANC** — Touraine, France 12/45  
A subtle bouquet of ripe fruit aromas

**CHARDONNAY** — Angeline, California 10/35  
Rich aromas of vanilla & toasty oak with an elegant full finish

**ROSÉ** — Listel, France 10/35  
Bright aromas of red fruit, lovely raspberry flavors mingling with a spicy licorice note

**PINOT NOIR** — Ernesto Catena Padrillos, Mendoza Argentina 10/35  
Cherry notes, classic Pinot character

**CABERNET SAUVIGNON** — Matthew Fritz, North Coast California 12/45  
Bursting with ripe red cherry, raspberry, and blackberry. Nuances of bell pepper, cedar, and sandalwood.

### — By the Bottle —

**PINOT GRIS** — Pike Road, Willamette Valley, Oregon 45  
Cheerful blend of soft peach flavors and aromas with citrus and honey

**RIESLING** — Dr. G Riesling Dry, Germany 35  
Bouquet laced with subtle floral notes. Bright acidity, apple blossom and river pebbles. Light, fresh, fun, and totally dry.

**ALBARIÑO** — Torres Pazo Das Bruxas, Spain 35  
Seductive, intensely aromatic with floral, citrus & white peach

**SAUVIGNON BLANC** — Long Meadow Ranch Rutherford, California 45  
Meyer lemon sorbet, pink grapefruit, white nectarine, guava, and kaffir lime

**PINOT NOIR** — The Paring, California 45  
Blackberries & rosemary, succulent and sweet red fruit with savory notes

**RHONE RED BLEND** — Bonpas Côtes-Du-Rhône, France 35  
Warm, powerful wine combining flavors of mild spices, black olives and stone fruits

**MALBEC** — Maal, Mendoza Argentina 38  
Flavors of crushed blackberry, bitter chocolate & violet

## BEER

- Abita Seasonal 5.50
- Ace Craft Cider 6
- Elysian Space Dust IPA 7
- Funky Buddha 6
- Goat Island Blood Orange Wheat Ale 6
- Heineken 5
- Michelob Ultra 5.50
- Oyster City Mill Pond Blonde 6
- Stella Artois 6
- Sweet Water Hazy IPA 7
- Yuengling 6

## CANNED COCKTAILS

- High Noon 8
- Two Chicks Sparkling New Fashioned 8
- Two Chicks Paloma 8
- Two Chicks Vodka Fizz 8