

Pearl & HORN



SET SAIL

CRAB & AVOCADO GF jumbo lump crab meat, kosho yuzu aioli, avocado, citrus, radish 19

CRISPY CALAMARI GF jalapeño cilantro aioli & sriracha honey 12

CORN RIBS GF tajin, parmesan, hazelnut 10

 **FRIED RED SNAPPER COLLAR** GF Georgian adjika sauce, herbs, parsley oil 22

MINI CRAB CAKES chipotle ranch 17

SHORT RIB CROQUETTE béchamel, horseradish charred scallion aioli 13

PARMESAN TRUFFLE FRIES GF truffle aioli & curry ketchup 12

Caviar Service


CAVIAR & CHIPS GF 85

28g sturgeon caviar, house made potato chips, crème fraîche, chives

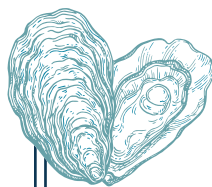
JCB No. 44 2013 Premier Cru Champagne Pairing 145

SOUP & GREENS

THAI CURRY SHRIMP BISQUE GF 12

 **KALE CAESAR SALAD** kale, romaine, shaved parmesan, croutons, signature Caesar 12

THE WEDGE GF crisp lettuce, tomato, cucumber, bacon, onion, chives, blue cheese dressing 12



Oysters

OYSTERS ON THE HALF SHELL*

17 1/2 DOZ 27 DOZ

fresh shucked oysters, cocktail sauce, cucumber shallot mignonette, lemon, herbs

→ **Murder Point • Bayou La Batre, Alabama** ←
creamy buttery flavor, light metallic finish

DIVE DEEPER

→ **North Atlantic Oyster of the Day** \$5 each ←

→ **Kumamoto • Oakland, Washington** ←
fruity, sweet, light brininess \$5 each

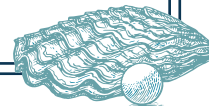
BROILED OYSTERS


17 1/2 DOZ 27 DOZ

→ **Pearl & Horn** GF • parmesan, parsley garlic butter

→ **Barbeque** GF • New Orleans style barbeque butter, chives

→ **Rockefeller** • spinach, bacon, parmesan, panko



 **TUNA CARPACCIO*** yellow fin tuna, avocado, jalapeño, cilantro, sesame balsamic soy mayo 15

BLOODY MARY RED SNAPPER CEVICHE* GF cucumbers, olives, dashi bloody mary, mezcal, crispy tortillas 15

STEAK TARTARE* GF Mishima Reserve wagyu, shallots, celery, nori bonito sesame seed, black garlic smoked oyster aioli 19

MANGO BASIL CRAB CLAWS* GF marinated blue crab claws with mango and herbs 17


Executive Chef George Lazi | 1504 W Intendencia Street, Pensacola, Florida

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* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SHARE

SEAFOOD FRIES GF blackened shrimp, lump crab, pico de gallo, pickled onions, jalapeño cilantro aioli, sriracha honey sauce, jalapeño 15

 **DIP TRIO** whipped feta with truffle honey & za'atar spice, beet hummus with sumac, Georgian eggplant dip with dukkah, lahvosh crisps 19

CRISPY BRUSSEL SPROUTS GF honey balsamic, sliced almonds, jalapeño cilantro aioli 10


 **BISON KABOB** harissa mint yogurt, grilled flatbread 19

BARBEQUE SHRIMP New Orleans style barbeque butter, French bread 17

THE MAIN HAUL

SPRING VEGETABLES RISOTTO GF arborio rice, English peas, asparagus, pistachio basil pesto, shaved parmesan, sundried tomato dust 26

→ **add scallops 12** **shrimp 6** **butter poached lobster 20**

 **CRISPY RED SNAPPER** GF hasselback heirloom fingerlings, adjika beurre blanc, fine herbes emulsion, crispy kale chip 42

SEARED SCALLOPS GF charred corn, butter beans, green beans, celery root, pickled red bell peppers, bacon, crispy basil leaves 38

COLORADO LAMB CHOPS & FRITES GF za'atar spice, harissa mint yogurt, rosemary lemon fries 42

 **ELK RAGU PAPPARDELLE**
lemon ricotta parmesan 35

FILET GF chimichurri, mashed potatoes, creamy miso mushrooms 49
→ **add butter poached lobster 20**

LOBSTER ROLL warm Maine lobster, butter, chives, lemon, brioche lobster roll, house made potato chips MP



This way to a good time →

Bubbles

		GLS / BTL
Avisi <i>Prosecco</i>	<i>Italy</i>	– 35
Gabbiano <i>Prosecco</i>	<i>Italy</i>	10 38
Barone Pizzini Animante <i>Franciacorta</i>	<i>Italy</i>	– 65
Charles Le Bel "Inspiration 1818" Brut <i>Champagne</i>	<i>France</i>	– 58
Nicolas Feuillatte Réserve Exclusive Brut <i>Champagne</i>	<i>France</i>	17 60
Veuve Clicquot Yellow Label Brut <i>Champagne</i>	<i>France</i>	– 98
Loimer Extra Brut Reserve <i>Champagne</i>	<i>Austria</i>	– 65
JCB No. 44 2013 Premier Cru <i>Champagne</i>	<i>France</i>	– 145
Pierre Sparr Crémant D'Alsace <i>Brut Rosé</i>	<i>France</i>	14 52
Loimer <i>Brut Rosé</i> Reserve	<i>Austria</i>	– 65
Billecart-Salmon Champagne <i>Brut Rosé 2010</i>	<i>France</i>	– 185

BEER

Grayton Beer Company 30A IPA	4.5 % ABV	6
Michelob Ultra	4.2 % ABV	6
Oyster City Mill Pond Blonde Ale	5.5 % ABV	7
Pensacola Bay Brewery Riptide Amber	5.4 % ABV	7
Stella Artois	5 % ABV	6

LOW & NO

- Erdinger N/A Malt Beverage 0.05 % ABV 7
- Lyre's Classico Non-Alcoholic Sparkling 7

ORANGE BLOSSOM FIZZ • 8

Sparkling water, orange blossom water, mint, lemon juice

ZERO PROOF SPRITZ • 10

Lyre's Italian Orange, Lyre's Classico Non-Alcoholic Sparkling, soda water, orange slices

ZERO PROOF ESPRESSO MARTINI • 10

Lyre's Coffee Originale, vanilla simple, handcrafted espresso

Beverages

Iced Tea • 3.5	Soda • 4 Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper
Lemonade • 4	
Apple Cider Iced Tea • 4.5	Drip Coffee • 4
Arnold Palmer • 4	Hot Tea Selection • 4
Voss Sparkling 800ml • 8	
4/3/24	

THE Cocktails

DRAGON FRUIT SPRITZ • 13

Bonal Gentiane-Quina Vin aperitif, dragon fruit, rhubarb, peach, citrus, prosecco

LA DOLCE VITA MARTINI • 13

Damrak gin, tomato peppercorn shrub, Lillet Blanc, basil

MARI-GOLD RUSH • 13

Clarified marigold Jack Daniel's bonded rye, honey, lemon

THE PEARL • 13

Pomegranate, Earl Grey infused vodka, St. Germain, lemon, agave

GARDEN PARTY MARGARITA • 13

Jalapeño infused El Jimador tequila, Génépy, cucumber, basil, mint, dill

SOUTHERN ROOTS • 13

Roots of Ruin gin, sichuan peppercorn Lillet, Luxardo Bitter Bianco, chamomile tea

LAVENDER SOUR • 13

El Jimador tequila, vanilla, lemon, lavender, butterfly pea tea, egg whites, lemon verbena

GRAPEFRUIT & DILL HIGHBALL • 14

Suntory Japanese whisky, grapefruit dill shrub, grapefruit bitters, lime, soda

CHEF GEORGE MARTINI • 15

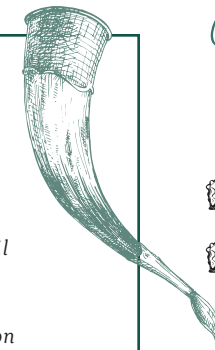
Reyka vodka -or- Martin Miller's gin, Chef George's brine blend, Disco Inferno bitters, atomized Carpano Dry Vermouth, pickled amuse bouche

CRUEL SUMMER • 13

Tarragon infused vodka, Pelotón de la Muerte mezcal, lime, orange, passion fruit, chili agave

OPEN SESAME • 13

Sesame infused Old Forester 100 whiskey, ponzu, ginger, cilantro, lemon, fresno



Wine

WHITE

		GLS / BTL
Vietti Moscato D'Asti 2023	<i>Italy</i>	12 45
Zenato Pinot Grigio 2022	<i>Italy</i>	12 45
Domaines Landron, Muscadet 2020	<i>France</i>	12 45
J. de Villebois Sauvignon Blanc 2021	<i>France</i>	12 45
Le Merle Blanc de Château Clarke Bordeaux 2022	<i>France</i>	– 65
Domaine Cherrier Sancerre 2022	<i>France</i>	– 57
Sandy Cove Sauvignon Blanc 2023	<i>New Zealand</i>	12 45
Long Meadow Ranch Sauvignon Blanc 2022	<i>California</i>	– 45
Heinz Eifel Riesling Kabinett 2021	<i>Germany</i>	12 45
Terra D'Oro Chenin Blanc & Viognier 2021	<i>California</i>	12 45
Skouras Salto Moscofilero 2022	<i>Greece</i>	– 38
Willamette Valley Vineyards White Pinot Noir 2022	<i>Oregon</i>	– 55
Oenops Kidonitsa 2019	<i>Greece</i>	– 50
Raeburn Russian River Valley Chardonnay 2021	<i>California</i>	12 45
The Calling Sullivan Vineyard Russian River Valley Chardonnay 2017	<i>California</i>	– 65

ROSÉ

Chateau de Campuget Rosé 2022	<i>France</i>	10 38
Chateau Peyrassol Reserve des Templiers Rosé 2022	<i>France</i>	– 45

RED

Angels Ink Pinot Noir 2021	<i>California</i>	12 45
Neyers Pinot Noir, Sonoma County 2020	<i>California</i>	– 67
Frank Family Carneros Pinot Noir 2021	<i>California</i>	– 57
J. Christopher Pinot Noir 2019	<i>Oregon</i>	– 57
Château de Pierreux Brouilly, Beaujolais 2020	<i>France</i>	– 57
Scarpa Casascarpa Barbera D'Asti 2021	<i>Italy</i>	14 48
Il Marroneto Brunello di Montalcino 2018	<i>Italy</i>	– 155
Benanti Etna Rosso 2021	<i>Italy</i>	– 47
Braida Il Bacialé Rosso 2019	<i>Italy</i>	– 57
La Giarretta Amarone della Valpolicella Classico, 2017	<i>Italy</i>	– 97
Domaine de la Solitude Châteauneuf-du-Pape 2021	<i>France</i>	– 120
Pendulum Cabernet Sauvignon 2020	<i>Washington</i>	12 45
Roth Cabernet Sauvignon 2021	<i>California</i>	– 57
Alexander Valley Cabernet Sauvignon 2020	<i>California</i>	– 57
Salus Cabernet Sauvignon Rutherford Napa Valley 2019	<i>California</i>	– 165
Scarpetta Cabernet Franc Friuli Colli Orientali 2021	<i>Italy</i>	– 45
G.D. Vajra Barolo Albe 2019	<i>Italy</i>	– 85
BV Tapestry Paso Robles Red Blend 2021	<i>California</i>	– 57
Sin Zin Alexander Valley Zinfandel 2019	<i>California</i>	– 55

Whisk(e)y

1.25oz / 2oz

Angel's Envy Bourbon 15/23	Macallan 12yr 15/23
Balvenie 14yr Carribean Cask 19/31	New Riff Rye 11/17
Basil Hayden 12/19	Pinhook Overproof Bourbon 10/15
Laphroaig 10yr 15/23	Widow Jane Applewood Rye 13/21
Lost Irish 9/14	Woodford Reserve Double Oaked 13/21

~ CURATED CLASSICS ~

BOULEVARDIER • 13

Redwood Empire Emerald Giant rye, Carpano Antica sweet vermouth, Campari

SAZERAC • 13

Redwood Empire Emerald Giant rye, simple, Peychaud's bitters, Angostura bitters, Kübler Absinthe rinse