

Pearl & HORN



SET SAIL

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

CORN RIBS GF tajin, parmesan, hazelnut 10

WHIPPED FETA truffle honey & za'atar spice, lahvosh crisps 12

 **MINI CRAB CAKES** chipotle ranch 17

PARMESAN TRUFFLE FRIES GF truffle aioli & curry ketchup 12

CRISPY BRUSSEL SPROUTS GF honey balsamic, sliced almonds, jalapeño cilantro aioli 11

CRISPY CALAMARI GF jalapeño cilantro aioli & sriracha honey 17

 **FRIED RED SNAPPER COLLAR** GF Georgian adjika sauce, herbs, parsley oil 24

SOUP & GREENS

THAI CURRY SHRIMP BISQUE GF 12

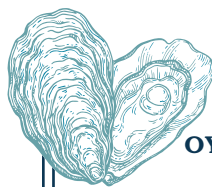
KALE CAESAR SALAD kale, romaine, shaved parmesan, croutons, signature Caesar 12

THE WEDGE GF crisp lettuce, tomato, cucumber, bacon, onion, chives, blue cheese dressing 14

Executive Chef George Lazi

1504 W Intendencia Street, Pensacola, Florida

PEARLANDHORN.COM — @PEARLANDHORN



Oysters

OYSTERS of the DAY on the HALF SHELL*

17 1/2 DOZ 29 DOZ

fresh shucked oysters, cocktail sauce, seasonal mignonette, lemon, herbs

DIVE DEEPER

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

→ Pacific Northwest Oyster of the Day \$5 each ←

BROILED OYSTERS

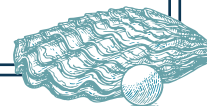
19 1/2 DOZ 32 DOZ

→ Pearl & Horn GF • parmesan, parsley garlic butter

→ Barbeque GF • New Orleans style barbeque butter, chives

→ Rockefeller • spinach, bacon, parmesan, panko

→ Black Garlic Miso GF • black garlic, miso, citrus, shallot butter, parmesan




Caviar Service

CAVIAR & CHIPS GF 85

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

JCB No. 44 2013 Premier Cru Champagne 145

R
A
W


 **TUNA CARPACCIO*** yellow fin tuna, avocado, jalapeño, cilantro, sesame balsamic soy mayo 17

BLOODY MARY CEVICHE* GF red snapper, 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

* 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 17 → **add butter poached lobster 22**


BARBEQUE SHRIMP New Orleans style barbeque butter, toast 17

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


THE MAIN HAUL

 **TRUFFLE MUSHROOM RISOTTO** GF cremini, shiitake, and oyster mushrooms, scallion, parmesan, truffle oil, chives 27

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

 **ORANGE MISO SEARED SCALLOPS** Chef's spice blend dusted scallops, brown butter roasted spaghetti squash, parsnip puree, citrus braised fennel, dukkah sweet potato ribbons, orange miso emulsion, Grand Marnier saffron gastrique 39

RIBEYE GF 16oz CAB ribeye steak, smoked oyster black truffle butter served with rosemary sea salt fries or mashed potatoes 49

 **BAHARAT COLORADO LAMB CHOPS** lamb chops dusted with baharat spice blend, wild rice pilaf, dried apricot, red bell pepper, toasted almonds, pomegranate balsamic reduction, harissa mint yogurt 55

FILET MIGNON GF chimichurri, mashed potatoes, creamy miso mushrooms 49

ELK RAGU PAPPARDELLE lemon ricotta parmesan 35

LOBSTER ROLL warm Maine lobster, butter, chives, lemon, brioche lobster roll, house made potato chips 29

ADD TO ANY DISH
scallops 12 shrimp 6
butter poached lobster 22
lobster tail 25



This way to a good time →

Bubbles

		GLS / BTL
Gabbiano <i>Prosecco</i>	Italy	10 38
Barone Pizzini Animante <i>Franciacorta</i>	Italy	- 65
Pierre Sparr <i>Crémant D'Alsace</i> Brut	France	13 48
Charles Le Bel "Inspiration 1818" Brut <i>Champagne</i>	France	- 58
Nicolas Feuillatte Réserve Exclusive Brut <i>Champagne</i>	France	19 60
Veuve Clicquot Yellow Label Brut <i>Champagne</i>	France	- 98
Loimer Extra Brut Reserve <i>Méthode Champenoise</i>	Austria	- 65
JCB No. 44 2013 Premier Cru <i>Champagne</i>	France	- 145
Pierre Sparr Crémant D'Alsace <i>Brut Rosé</i>	France	14 52
Loimer <i>Brut Rosé</i> Reserve	Austria	- 65
Billecart-Salmon Champagne <i>Brut Rosé 2010</i>	France	- 185

BEER

Grayton Beer Company 30A Beach Blonde Ale	4.6 % ABV	7
Grayton Beer Company 30A IPA	4.5 % ABV	6
Michelob Ultra	4.2 % ABV	6
Pensacola Bay Brewery Riptide Amber	5.4 % ABV	7
Stella Artois	5 % ABV	6

LOW & NO

Stella Liberté Non-Alcoholic Lager 0.0 % ABV	7
Lyre's Classico Non-Alcoholic Sparkling	7

ORANGE BLOSSOM FIZZ • 8

Orange blossom water, mint, lemon juice, sparkling water

ZERO PROOF SPRITZ • 10

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

ZERO PROOF HUGO SPRITZ • 10

Lyre's Classico Non-Alcoholic Sparkling, Giffard Non-Alcoholic Elderflower liqueur, sparkling water, mint

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
Perrier • 5	

1/9/25

THE Cocktails

FRENCH BLONDE SPRITZ • 13
Damrak gin, Lillet, Giffard pamplamousse, Giffard elderflower, grapefruit, lemon, sparkling wine

FENNEL FIELDS & APPLE ORCHARDS • 15
≈ Award Winning Cocktail ≈
Rivi gin, apple, fennel, lemon, house oleo, Lyre's Classico Sparkling, fennel seed foam, fennel pollen

THE PEARL • 13
Pomegranate, Earl Grey infused vodka, St. Germain, lemon, agave

HIBISCUS SAGE MARGARITA • 13
Hibiscus & sage tequila, St. George spiced pear liqueur, pear, spiced agave, lime

ROOT AWAKENING • 13
Se Busca mezcal, Ancho Reyes, blood orange, beets, za'tar, honey, thyme, lemon

CHAMPAGNE PROBLEMS • 13
(Luba's Version)
Tequila, Boomsma herbal liqueur, honey, ginger, basil, lemon, champagne

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

COZY CRANBERRY SOUR • 13
Don Q spiced rum, Amaro Nonino, cranberry, mulling spices, lemon, egg whites

BRÛLÉE ALL DAY • 13
Pisco, ginger, brûléed orange & vanilla oleo, Cointreau, lemon, black walnut

AZTEC ESPRESSO MARTINI • 15
Espresso, reposado tequila, Cantera Negra Café, Ancho Verde chili liqueur, chocolate, vanilla agave, Aztec chocolate bitters

FIGGY OLD FASHIONED • 14
Old Forester bourbon, fig, Ancho Reyes, Angostura bitters, cherry bitters, palo santo smoke rinse

≈ 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

NAKED & FAMOUS • 14
Mezcal, Strega, Aperol, lime

Wine

WHITE

		GLS / BTL
Vietti Moscato D'Asti 2023	Italy	12 45
Zenato Pinot Grigio 2023	Italy	12 45
Domaines Landron, Muscadet 2023	France	12 45
J. de Villebois Sauvignon Blanc 2022	France	12 45
Le Merle Blanc de Château Clarke Bordeaux 2022	France	- 65
Domaine Cherrier Sancerre 2022	France	- 57
Sandy Cove Sauvignon Blanc 2023	New Zealand	12 45
Heinz Eifel Riesling Kabinett 2022	Germany	- 45
Terra D'Oro Chenin Blanc & Viognier 2022	California	12 45
Skouras Salto Moscofilero 2023	Greece	- 38
Willamette Valley Vineyards White Pinot Noir 2022	Oregon	- 55
Oenops Kidonitsa 2019	Greece	- 50
Domaine Seguinot-Bordet Chablis, Burgundy 2022	France	- 55
Raeburn Russian River Valley Chardonnay 2022	California	12 45
The Calling Russian River Valley Chardonnay 2017	California	- 65
DuMOL Sonoma County Chardonnay 2022	California	- 145

ROSÉ

Chateau de Campuget Rosé 2023	France	10 38
Chateau Peyrassol Reserve des Templiers Rosé 2023	France	- 45

RED

Calera Pinot Noir 2022	California	14 48
J. Christopher Pinot Noir 2019	Oregon	- 57
Frank Family Carneros Pinot Noir 2022	California	- 57
Neyers Pinot Noir, Sonoma County 2020	California	- 67
Sylvain Dussort Bourgogne Rouge, Burgundy 2020	France	- 65
Domaine du Granit Les Garants Fleurie, Beaujolais 2021	France	- 55
Château de Pierreux Brouilly, Beaujolais 2021	France	- 57
Scarpa Casascarpa Barbera D'Asti 2021	Italy	- 48
Bindi Sergardi, Achille, Super Tuscan 2022	Italy	14 48
Riecine Chianti Classico Riserva 2020	Italy	- 85
Altesino Brunello di Montalcino 2019	Italy	- 105
La Giarretta Amarone della Valpolicella Classico, 2017	Italy	- 97
Domaine de la Solitude Châteauneuf-du-Pape 2023	France	- 120
Château Lalande Mousse Fronsac, Bordeaux 2018	France	14 48
Pendulum Cabernet Sauvignon 2022	Washington	12 45
Roth Cabernet Sauvignon 2022	California	- 57
Alexander Valley Cabernet Sauvignon 2021	California	- 57
Salus Cabernet Sauvignon Rutherford Napa Valley 2019	California	- 165
Scarpetta Cabernet Franc Friuli Colli Orientali 2022	Italy	- 45
G.D. Vajra Barolo Albe 2022	Italy	- 85
Lodali Barbaresco, Rocche dei 7 fratelli 2020	Italy	- 65
Braida Il Bacialé Rosso 2017	Italy	- 57
Pessimist by DAOU, Paso Robles Red Blend 2022	California	14 48
BV Tapestry Paso Robles Red Blend 2022	California	- 57
Stags' Leap The Investor, Red Blend, Napa Valley 2020	California	- 65
Sin Zin Alexander Valley Zinfandel 2020	California	- 55