

# 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 artisanal 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

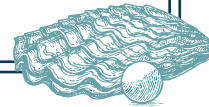
19 1/2 DOZ 32 DOZ

→ 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



This way to a good time →

## By the Glass

GLS / BTL

### BUBBLES

Gabbiano <i>Prosecco</i>	Italy	10	38
Pierre Sparr <i>Crémant D'Alsace Brut</i>	France	13	48
Lallier Brut Serie R.018 <i>Champagne</i>	France	19	60
Pierre Sparr <i>Crémant D'Alsace Brut Rosé</i>	France	14	52

### WHITE

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
André Brunel Côtes du Rhône Blanc Cuvée Becassonne 2019	France	15	55
Sandy Cove Sauvignon Blanc 2023	New Zealand	12	45
Terra D'Oro Chenin Blanc & Viognier 2022	California	12	45
Raeburn Russian River Valley Chardonnay 2022	California	12	45

### ROSÉ

Chateau de Campuget Rosé 2023	France	10	38
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### RED

Calera Pinot Noir 2022	California	14	48
Scarpa Casascarpa Barbera D'Asti 2021	Italy	12	45
Bindi Sergardi, Achille, Super Tuscan 2022	Italy	14	48
Pendulum Cabernet Sauvignon 2022	Washington	12	45
Pessimist by DAOU, Paso Robles Red Blend 2022	California	14	48
Sin Zin Alexander Valley Zinfandel 2020	California	12	45

### 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

## THE Cocktails

#### SAVY B. MARTINI • 13

Damrak gin, New Zealand Sauvignon Blanc syrup, grapefruit, lemon

#### PILLOW TALK • 13

Don Q spiced rum, peach, vanilla, lemon, Kübler absinthe & black lemon whipped cream

#### THE PEARL • 13

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

#### WILD CLOVER • 13

Vodka, Luxardo Bitter Bianco, raspberry, wild berry tea, citrus, egg whites

#### HIBISCUS SAGE MARGARITA • 13

Hibiscus & sage tequila, St. George spiced pear liqueur, pear, spiced agave, lime

#### CHOCOLAT FRAISE CLARIFIÉ • 13

Redwood Empire Emerald Giant rye, Ballotin's chocolate whiskey, sweet vermouth, vanilla, chocolate bitters, lemon, strawberry milk clarification

#### 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

#### SANGUINE SANDS • 13

El Jimador tequila, mezcal, Carpano Antica sweet vermouth, Heering cherry liqueur, blood orange, Hellfire bitters, cedar smoke rinse

#### FIGGY OLD FASHIONED • 14

Old Forester bourbon, fig, Ancho Reyes, Angostura bitters, cherry bitters, palo santo smoke rinse

#### AZTEC ESPRESSO MARTINI • 13

Espresso, reposado tequila, Cantera Negra Café, Ancho Verde chili liqueur, chocolate, vanilla agave, Aztec chocolate bitters

## 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 HUGO SPRITZ • 10

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

#### ZERO PROOF PEARL • 10

Pomegranate, Earl Grey tea, Giffard Non-Alcoholic Elderflower liqueur, lemon, agave

#### ZERO PROOF ESPRESSO MARTINI • 10

Lyre's Coffee Originale, vanilla simple, handcrafted espresso

## BEER

Fairhope Brewing Co. Judge Roy Bean Coffee Stout	5.1 % ABV	6
Grayton Beer Company 30A Beach Blonde Ale	4.6 % ABV	6
Grayton Beer Company 30A IPA	4.5 % ABV	6
Michelob Ultra	4.2 % ABV	6
Pensacola Bay Brewery Riptide Amber	5.4 % ABV	6
Stella Artois	5 % ABV	6

## Beverages

Iced Tea • 3.5	Soda • 4
Lemonade • 4	Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper
Apple Cider Iced Tea • 4.5	Drip Coffee • 4
Arnold Palmer • 4	Hot Tea Selection • 4
Perrier • 5	