

# 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 / Contains Walnuts Georgian adjika sauce, herbs, parsley oil 24

## SOUP & GREENS

**CHILLED PEA & ASPARAGUS MINT SOUP** GF with herb salad and sweet coconut cream 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

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## 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 ←

### TIPSY OYSTER

garden medley green juice and jalapeño tequila oyster shooter 10

### BROILED OYSTERS

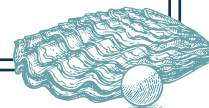
19 1/2 DOZ 32 DOZ

→ Pearl & Horn GF • parmesan, parsley garlic butter

→ Barbeque GF • New Orleans style barbeque butter, chives

→ Black Garlic Miso GF • with citrus, shallot butter, parmesan

→ Rockefeller • spinach, bacon, parmesan, panko



## Caviar Service

**CAVIAR & CHIPS** GF 85

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

JCB No. 44 Premier Cru Champagne 145


 **TUNA CARPACCIO\*** GF 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

ADD to any DISH → scallops 12 / shrimp 6 / butter poached lobster 22


**TUSCAN KALE BUCATINI** zucchini, kale, parmesan, confit shallot, garlic, aleppo chili oil, preserved lemon 27

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

**SUN DRIED TOMATO & BASIL PESTO RISOTTO** GF roasted grape tomatoes, shaved asparagus, basil, parmesan, toasted almonds, honey balsamic, crispy basil leaf 27

 **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 45

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

 **BORDER SPRINGS LAMB CHOPS** jerk marinated lamb chops, mango ginger chutney, curry & coconut wild rice pilaf with red bell pepper, zucchini, English peas, lemon mint yogurt 55

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

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



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

#### THE PEARL • 13

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

#### PEACH OF MIND SPRITZ • 13

Italicus Rosolio di Bergamotto, Chateau aloe liqueur, peach, jasmine, prosecco

#### 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

#### WILD CLOVER • 13

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

#### A NIGHT IN TOKYO • 13

Roku gin, Nigori sake, matcha, pandan, honey, mint, lemon, sparkling water, atomized Sakura spritz

#### KIWI LEMONGRASS MARGARITA • 13

El Jimador reposado tequila, Cointreau, kiwi, lemongrass, coconut water, cucumber, lime

#### "DON'T BE A JERK" • 13

Papas Pilar dark rum, Caribbean jerk syrup, lime

#### NORDIC GARDENS • 13

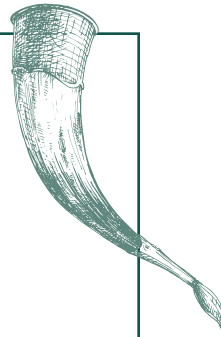
Svöl Aquavit, Dolin Génépy, jalapeño, cucumber shrub, dill, lemon, sparkling water

#### TAMARINDO LIMBO • 13

Clarified: tamarind infused vodka, Pajarote Ponche de Tamarindo liqueur, lemongrass, lemon, chili oil

#### FIGGY OLD FASHIONED • 14

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



## 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 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

#### ZERO PROOF HUGO SPRITZ • 10

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

## BEER

Fairhope Brewing Co. Judge Roy Bean Coffee Stout	5.1 % ABV	7
Founders Mortal Bloom Hazy IPA	6.2 % ABV	7
Grayton Beer Company 30A Beach Blonde Ale	4.6 % ABV	7
Grayton Beer Company 30A IPA	4.5 % ABV	7
Michelob Ultra	4.2 % ABV	6
Pensacola Bay Brewery Lighthouse Porter	6.5 % ABV	7
Pensacola Bay Brewery Riptide Amber	5.4 % ABV	7
Stella Artois	5 % ABV	7

## Beverages

Iced Tea • 3-5

Lemonade • 4

Apple Cider Iced Tea • 4-5

Arnold Palmer • 4

Perrier • 5

Soda • 4

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper

Drip Coffee • 4

Hot Tea Selection • 4