

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

CRAWFISH & CHARRED CORN CHOWDER GF 15

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

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



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

Horseradish infused vodka, house made dashi-bloody mary mix, cilantro, black pepper oyster shooter 10

BROILED OYSTERS

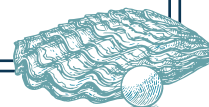
19 1/2 DOZ 32 DOZ

→ 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*** 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

SALMON CRUDO* GF salmon, triple citrus ponzu vinaigrette, avocado, radish, fennel, red onion, citrus segments, lemon zest, sumac, nori, herbs 19

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

R
A
W

B
A
R

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 / salmon 9 / butter poached lobster 22

BUCATINI PASTA WITH TUSCAN KALE 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

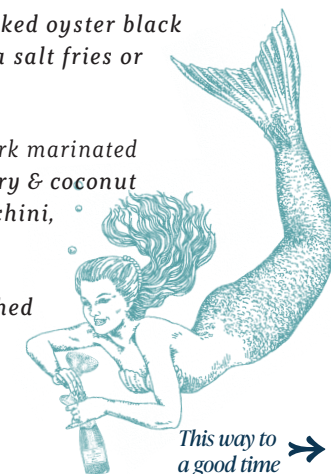
 **ORANGE MISO SEARED SCALLOPS** Chef's spice blend dusted scallops, brown butter roasted spaghetti squash, parsnip puree, citrus braised fennel, dukkah sweet potato ribbons, orange miso emulsion, Grand Marnier saffron gastrique 45

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

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

WHITE			
Vietti Moscato D'Asti 2024	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 2024	New Zealand	12	45
San Simeon Viognier 2022	California	12	45
Raeburn Russian River Valley Chardonnay 2022	California	12	45

ROSÉ			
Chateau de Campuget Rosé 2023	France	10	38

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

CAIPIRINHA • 13

Avuá Cachaça, lime, simple

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

TIPSY OYSTER SHOOTER • 10

Horseradish infused vodka, house made dashi-bloody mary mix, cilantro, black pepper, served with a fresh shucked artisanal oyster

THE PEARL • 13

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

RHUBY SPRITZ • 13

Aperol, rhubarb, peach, lemon, Gabbiano prosecco

CHAMPAGNE PROBLEMS • 13

(Luba's Version)

Tequila, Boomsma herbal liqueur, honey, ginger, basil, lemon, champagne

SHOOT THE BREEZE • 13

Bell pepper infused Damrak gin, shatta syrup, coconut milk, cilantro, cucumber, jalapeno, lemon

A TASTE OF ELSEWHERE • 13

Lost Irish Whisky, watermelon, mint, tamarind, gochujang, lemon

KOKOMO MARGARITA • 13

Coconut infused tequila, Chinola Passion Fruit liqueur, sparkling wine agave, vanilla, cilantro, lime

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

A NIGHT IN TOKYO • 13

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

LAVENDER SOUR • 13

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

NORDIC GARDENS • 13

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

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 SPARKLING PALOMA • 10

Lyre's N/A Agave Reserva, Giffard N/A Pamplemousse, grapefruit, lime, Lyre's Classico N/A sparkling wine

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	7
Fairhope Brewing Co. I Think Therefore I Amber	5.4 % 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
Stella Artois	5 % ABV	7

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	