

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

➤ **BOUDIN BITES** roasted garlic & Tabasco aioli, pickle chips 22

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

➤ **CREAMY TUSCAN CHICKEN & SPINACH SOUP** 15

APPLE ORCHARD SALAD GF arugula, kale, fennel, gala apples, dried cherries, candied walnuts, red onion, maple dijon vinaigrette and cherry fresno gastrique 17

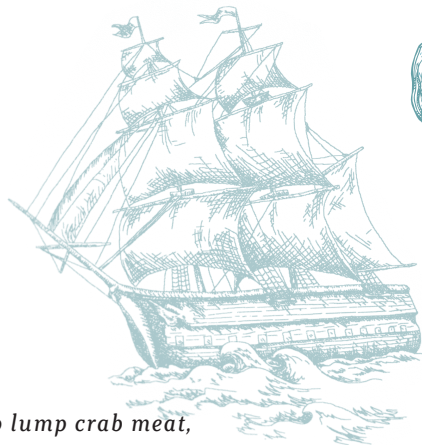
KALE CAESAR SALAD kale, romaine, shaved parmesan, croutons, signature Caesar 12

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

Executive Chef George Lazi

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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.



Oysters

OYSTERS of the DAY on the HALF SHELL*

19 1/2 DOZ 32 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

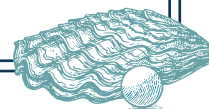
21 1/2 DOZ 35 DOZ

➔ Pearl & Horn GF • parmesan, parsley garlic butter

➔ Black Garlic Miso GF • citrus, shallot butter, parmesan

➔ Smoke & Marrow • bourbon, bone marrow, bacon, panko, 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* salmon, triple citrus ponzu vinaigrette, avocado, radish, fennel, red onion, citrus segments, lemon zest, sumac, nori, herbs 19

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

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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

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

CRISPY RED SNAPPER FILLET GF / Contains Walnuts

hasselback heirloom fingerlings, adjika beurre blanc, fine herbes emulsion, crispy kale chip 45

🦪 **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

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

RIBEYE GF 16oz CAB ribeye steak, smoked oyster black truffle butter served with rosemary sea salt fries or mashed potatoes 55

➤ **ELK & BONE MARROW RAGU PAPPARDELLE**
lemon ricotta parmesan 38

FILET MIGNON GF chimichurri, mashed potatoes, creamy miso mushrooms 52

LOBSTER ROLL warm Maine lobster, butter, chives, lemon, brioche lobster roll, rosemary sea salt fries 35



This way to
a good time ➔

By the Glass

BUBBLES

Gabbiano <i>Prosecco</i>	Italy	12	45
Pierre Sparr <i>Crémant D'Alsace</i> Brut	France	13	47
Nicolas Feuillatte Réserve Exclusive Brut <i>Champagne</i>	France	20	75
Pierre Sparr Crémant D'Alsace <i>Brut Rosé</i>	France	13	47

WHITE

Pfaffl vom Haus Grüner Veltliner 2022	Austria	14	49
Vietti Moscato D'Asti 2024	Italy	13	47
Zenato Pinot Grigio 2024	Italy	12	45
Domaines Landron Muscadet 2023	France	12	45
J. de Villebois Sauvignon Blanc 2022	France	13	47
St. Cosme Les Deux Albion Blanc 2023	France	15	59
Sandy Cove Sauvignon Blanc 2024	New Zealand	13	47
Bodegas La Val Albariño 2023	Spain	13	47
Raeburn Russian River Valley Chardonnay 2023	California	13	47

ROSÉ

Chateau de Campuget Rosé 2024	France	12	45
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RED

Jaboulet Parallèle 45 Rhône Blend, 2021	France	15	55
Michele Chiarlo Barbera D'Asti 2021	Italy	13	47
Bindi Sergardi Achille, Super Tuscan 2022	Italy	14	49
Calera Pinot Noir 2022	California	14	49
Pessimist by DAOU Paso Robles Red Blend 2023	California	14	49
Pendulum Cabernet Sauvignon 2022	Washington	13	47

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

CHAMPAGNE PROBLEMS • 13

(Luba's Version)

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

COZY CRANBERRY SOUR • 13

Don Q spiced rum, Amaro Nonino, cranberry, mulling spices, lemon, egg whites

BUBBLY & BRIGHT • 13

Vodka, blood orange, sage, lemon, Hellfire bitters, topped with sparkling wine

RESTING GRINCH FACE • 13

Damrak gin, rosemary-honey, pomegranate, lemon, Allspice Dram, topped with ginger-matcha cold foam

SUNSHINE & SNOWBIRDS • 13

Old Grand-Dad Bonded bourbon, Bittertruth Allspice Dram, apple brandy, mango, ginger, cinnamon, lime, Hellfire bitters

COQUITARITA • 13

El Jimador tequila, house made coquito, Cointreau, 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

BLITZEN'S BLAZIN HOT TODDY • 13

Redwood Empire Emerald Giant rye, Carpano Antica sweet vermouth, grilled banana oleo, lemon, black walnut bitters

PEAR NECESSITIES • 13

El Güel mezcal, St. George spiced pear liqueur, Amaro Montenegro, cinnamon, lemon, black walnut & cardamom bitters

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 BUBBLY & BRIGHT • 10

Blood orange, sage, lemon, Hellfire bitters, topped with 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	