

Pearl & Horn

SET SAIL

CRAB & AVOCADO GF jumbo lump crab meat, kosho yuzu aioli, avocado, citrus, radish 22

CORN RIBS GF tajin, parmesan, hazelnut 10

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

BRAISED PORK BELLY GF togarashi dusted pork belly, pickled pineapple, tricolor kale wasabi slaw, fresno chiles, ginger soy glaze 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

DUCK & WILD MUSHROOM GUMBO made with amber ale glazed duck 15

APPLE & KABOCHA SQUASH SALAD GF baby spinach & arugula, roasted kabocha squash, Gala apple, daikon radish, pickled fennel, candied walnuts, feta, basil, honey-herb vinaigrette, honey balsamic 18

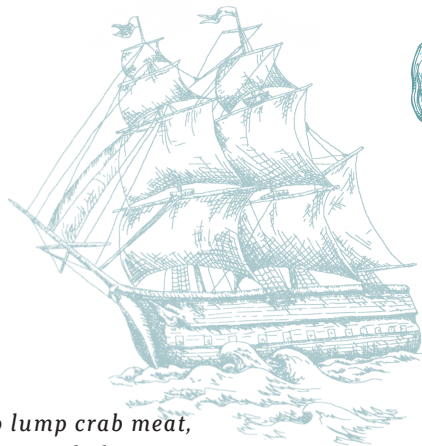
KALE CAESAR SALAD kale, romaine, shaved parmesan, croutons, signature Caesar 12

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 ←

BROILED OYSTERS

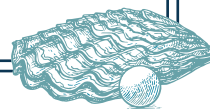
21 1/2 DOZ 35 DOZ

→ 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
Thiénot Cuvée Alain Thiénot 2008 Champagne 250

→ Add Caviar Bump \$20 ←

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

CHILI COLADA CEVICHE* GF red snapper, lime, coconut, pickled pineapple, Fresno chiles, cilantro, togarashi toasted coconut rim, crispy tortillas 15

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

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

R
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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

ROOT VEGETABLE RISOTTO GF purple cabbage & beet purée, roasted root vegetables, goat cheese, fig balsamic reduction, roasted pecans, leek hay 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 purée, citrus braised fennel, dukkah sweet potato ribbons, orange miso emulsion, Grand Marnier saffron gastrique 45

SEASONAL VEGETABLES IN GREEN CURRY GF / Vegan
Baharat-roasted kabocha squash, charred cabbage, crispy potatoes, marinated broccolini, Aleppo chili oil, herb salad 35

SOUTHERN SMOKED PORK CHOP GF Dr. Pepper brined, cherrywood smoked Berkshire pork chop, braised collard greens, brown butter-butter bean purée, cherry Fresno gastrique 49

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

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



This way to a good time →

By the Glass

GLS / BTL

BUBBLES

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

WHITE

Pfaffl vom Haus Grüner Veltliner 2022	<i>Austria</i>	14	49
Vietti Moscato D'Asti 2025	<i>Italy</i>	13	47
Zenato Pinot Grigio 2025	<i>Italy</i>	12	45
Château de la Ragotière Muscadet Sèvre et Maine Sur Lie 2021	<i>France</i>	12	45
J. de Villebois Sauvignon Blanc 2024	<i>France</i>	13	47
E. Guigal Côtes du Rhône Blanc 2024	<i>France</i>	15	55
Sandy Cove Sauvignon Blanc 2025	<i>New Zealand</i>	13	47
Bodegas La Val Albariño 2023	<i>Spain</i>	13	47
Raeburn Russian River Valley Chardonnay 2023	<i>California</i>	13	47

ROSÉ & ORANGE

Commanderie de la Bargemone, Coteaux d'Aix-en-Provence Rosé 2025	<i>France</i>	14	49
Les Producteurs Reunis, "When Life Gives You Oranges" 2024	<i>France</i>	12	45

RED

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

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	

9/10/26



THE Cocktails

Down the Hatch

TIPSY OYSTER SHOOTER • 10
Miso-leek vodka, carrot, celery, dill, lemon, Fresno chile, served with a fresh shucked artisanal oyster

TIPSY CAVIAR SHOOTER • 13
Roasted red onion & potato chip vodka, pickled onion brine, citrus, served with a house made chip, crème fraîche, and caviar

Changing Tides

PORT & POTIONS SPRITZ • 13
Aperol, Warre's Otima Ruby port, spiced cherry, lemon, Gabbiano prosecco

"CASTLES IN THE AIR" • 13
Castle & Key Roots of Ruin gin, Luxardo del Santo, apricot liqueur, lemon, turmeric-ginger air

AN APPLE A DANE HIGHBALL • 13
Svöl Danish aquavit, Lillet Blanc, Granny Smith apple cordial, lime, sparkling water

“THE FLOOR IS GUAVA” MARGARITA • 14
Rosemary infused Partida Blanco tequila, Kanáde Yuzu liqueur, fig, guava, rosemary, lime, black walnut bitters

OLD SOULS, NEW TRICKS • 13
Old Grandad bonded bourbon, clarified Granny Smith apple juice, Luxardo Del Santo, spiced syrup, pistachio-chardonnay cold foam

THE CORNUCOPIA • 13
Beet infused rye whisky, Nixta Licor de Elote, shiitake-honey, corn, Hellfire bitters, lime, Johnnie Walker Black

THYME AFTER THYME • 13
Papa's Pilar dark rum, Bigallet Thym liqueur, spiced sweet potato, miso, lemon, Pedro Ximénez sherry

SHUCK AROUND & FIND OUT • 14
Oyster shell infused Suntory Toki whisky, red bell pepper sake, Luxardo, coconut water, Disco Inferno bitters

PUMPKIN PATCH SOUR • 13
Toasted oat infused rye, Fruitful Pumpkin liqueur, oatmeal stout syrup, lemon, egg white, nutmeg



PEARL & HORN SIGNATURES

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

CHAMPAGNE PROBLEMS • 14
(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

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 o.o % ABV 7

Lyre's Classico Non-Alcoholic Sparkling 7

ORANGE BLOSSOM FIZZ • 10
Orange blossom water, mint, lemon, vanilla, sparkling water

ZERO PROOF PEARL • 10
Pomegranate, Earl Grey tea, Giffard Non-Alcoholic Elderflower liqueur, lemon, agave

BOUGIE WATER • 10
Basil, ginger, honey, lemon, sparkling water

ZERO PROOF LIMONCELLO CARAJILLO • 10
Espresso, vanilla-orange oleo, N/A Pallini limoncello cold foam

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