

Pearl.



Today's Specials

APPETIZERS

Colossal Crabmeat Cocktail- cocktail sauce
\$23

Soup of The Day- PA

MAIN COURSE

Goat Cheese Crusted Salmon- white wine, lemon sauce, braised black lentils, golden beets
\$38

Cajun Swordfish- smashed potatoes, broccoli, Louisiana remoulade
\$38

Crispy Pork Cutlet- sweet potato mash, broccoli, apple cranberry compote
\$38





SMALL PLATES

BAKED OYSTERS

Spinach, onions, breadcrumbs, butter,
cream
18

ROCK SHRIMP TEMPURA

Spicy Japanese mayo, scallions
18

GRILLED SHRIMP & ZUCCHINI (GF)

Marinated grape tomatoes, tre colore slaw,
white balsamic vinaigrette, basil oil
18

LOBSTER BISCUIT

Lobster 'gravy', house made biscuit,
scallions
18

COLOSSAL COCONUT SHRIMP

Grilled pineapple, fresh orange sauce
18

SEAFOOD CIOPPINO

Manilla clams, mussels, cioppino broth, &
garlic crostini
18

MINI LUMP CRAB CAKES

Dijonnaise, greens
19

BAKED PORTOBELLO MUSHROOM

Topped with roasted pepper, smoked
mozzarella & balsamic vinaigrette
16

HOUSEMADE PORK ROPE SAUSAGE

Parmesan, broccoli rabe, parsley, roasted
garlic, cherry peppers, Evoo
16

BUTTERNUT SQUASH DUMPLINGS

Pearl Ponzu, pumpkin seed
togarash, scallions
15

BRAISED SHORT RIBS

Creamy polenta, red wine au jus
21

BAKED ARTICHOKE HEARTS (GF)

Gorgonzola, Evoo, petite arugula salad
16

LOCAL BURRATA (GF)

House roasted red peppers, compari
tomatoes & basil. Evoo, cracked
black pepper.
16

RAW BAR

OYSTERS (GF)

Local / East Coast / East Coast
(6 or more)
2.75 ea.

JUMBO SHRIMP COCKTAIL (GF)

Cocktail Sauce
4.00 ea.

TUNA TARTARE (GF)

Sushi grade tuna, scallions,
chives, sesame seeds, lemon
truffle dressing, homemade chips
18

LITTLE NECK CLAMS (GF)

Local (6 or more)
2.00 ea.

YELLOWTAIL SASHIMI (GF)

Pearl ponzu, jalapeno, pear, pickled
veg salad
21

SALADS

Add Burrata + 10 | Salmon +18 | Grilled Shrimp + 16 | Chicken + 14 | Chickpea Cutlet + 16

ROASTED BEET (GF)

Mixed greens, pistachio, goat cheese,
citrus vinaigrette
15

BURRATA & FARRO SALAD (GF)

Radicchio, mixed greens, fresh orange,
tomatoes, with a white balsamic
dressing & balsamic reduction
16

CAESAR SALAD

Organic romaine, roasted garlic
croutons, grana padano, white
anchovies
15

STEAKHOUSE (GF)

Iceberg wedge, tomatoes, red onion,
blue cheese, house bacon, red wine
ranch
16

SHAVED BRUSSEL SPROUT SALAD (GF)

Poached pears, red cabbage, red quinoa,
golden raisins, with a champagne
vinaigrette
14

WE IMPOSE A SURCHARGE OF 3.5% ON THE TRANSACTION AMOUNT OF CREDIT CARDS

CONSUMING RAW OR UNDERCOOKED MEATS, POLTURY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE RISK OF FOODBORNE ILLNESS.

F A R M F O R W A R D

CHICKPEA CUTLET

Roasted vegetables, charred scallion salsa verde

26

F I S H

POTATO CRUSTED HALIBUT

Roasted brussel sprouts, charred baby carrots, sweet & sour bermuda onion jus

39

GRILLED STRIPED BASS (GF)

Warm escarole salad, olives, tomatoes, smashed potatoes, lemon emulsion & a jumbo shrimp

38

TUSCAN GRILLED SWORDFISH

Pesto parmesan breadcrumbs. Smashed potatoes, baby green salad, watermelon radish & cherry tomatoes with a champagne vinaigrette

38

CRAB CRUSTED SALMON

Smashed potatoes and broccolini with a dijonnaise

38

M E A T

GRILLED PORK CHOP (GF)

Hot cherry peppers, caramelized onions, roasted sweet potatoes, balsamic glaze

35

GRILLED CHICKEN PAILLARD (GF)

Roasted vegetables, olive oil & herbs

29

CHICKEN LIMONE (GF)

Egg batter, white wine, lemon, capers, & grilled artichokes. Mashed potatoes. Herbs

32

PRIME N.Y STRIP STEAK

Smashed potatoes, creamed spinach, crispy onions

65

GRILLED BABY RACK OF LAMB (GF)

Mashed potatoes, roasted exotic mushrooms, & broccolini

54

GRILLED MARINATED SKIRT STEAK (GF)

Vegetable of the day, smashed potatoes, sweet soy reduction

38

P A S T A

RICOTTA CAVATELLI

Dino's housemade bolognese sauce, tomato, parmesan & herbs

29

PENNE

Mushroom Truffle "Carbonara", roasted garlic, cream, pecorino

27

GNOCCHI ALLA VODKA

Housemade potato gnocchi, with a chunky plum tomato cream sauce, parmesan cheese & herbs

28

SPAGHETTI PESCATORE

Manilla clams, mussels, shrimp, garlic, white wine, marinara

32

ORRECHIETTE AL FRESCO

Roasted garlic, basil, fresh tomato, EVOO, ricotta salata

26

V E G G I E S

ROASTED WILD MUSHROOMS (GF)

Fresh herbs, EVOO

11

FRENCH FRIES

With sea salt
Add truffle, herbs, cheese + 4

8

SMASHED POTATOES

9

BROCCOLINI (GF)

Garlic, EVOO

11

ROASTED VEGETABLES (GF)

12

TUSCAN CREAM SPINACH

Spinach, onions, breadcrumbs, butter, cream

12

BRUSSEL SPROUTS

Apples, shallots, cranberries, pumpkin seeds, maple- cider

12

SAFFRON BASMATI RICE (GF)

8

MASHED POTATOES (GF)

10

DESSERT MENU

DIGESTIFS

Averna Amaro
Baileys Irish Cream
B & B
Disaronno
Fabrizia Limoncello
Frangelico
Grand Marnier
Marie Brizard Anisette
Romano Sambuca Black
Romano Sambuca
Rumchata

PORT WINE

Fonsecca Bin No. 27
Fonseca Tawny

AMARI

Fernet- Branca

GRAPPA

Nonino Merlot

SINGLE MALT SCOTCH

Glenlivet 12 Yr.
Glenmorangie 10 Yr.
Glenmorangie 18 Yr.
Macallan 12 Yr.
Macallan 18 Yr.
Oban Little Bay
Oban 14 Yr.
Springbank 10 Yr.
Springbank 15 Yr.
Talisker 10 Yr.
Johnny Walker Black
Johnny Walker Blue

TIRAMISU 13
Shaved chocolate, mascarpone
pastry cream, espresso, lady fingers

BLUEBERRY WHITE 12

CHOCOLATE BREAD

PUDDING

With Mascarpone Gelato

WARM CHOCOLATE 12

BROWNIE

Served Warm with Chocolate
Gelato, Caramel Sauce,
Chocolate Sauce

APPLE CINNAMON 12

TART

Caramel Sauce, Crumble, Vanilla
Bean Gelato

VEGAN VANILLA 13

CAKE

Coconut based custard, coconut dulce
de leche, basil oil, fresh strawberries

BANAGE A TROIS 12
Banana Cake, Banana Custard,
Banana Brulee

PEARL SUNDAE 12

Vanilla Bean Gelato, Salted
Caramel Gelato, Chocolate
Sauce, Caramel Sauce, Almonds,
Whipped Cream

TARTUFO BOMBA 12

Chocolate and Vanilla Gelato,
Cherry Almond Center,
Chocolate Coating, Whipped
Cream, Amarena Cherry

POACHED PEAR 13

Coconut cream, red wine syrup,
mint, gelato

GELATO or SORBET (GF) 8

2 Scoops, Ask your server for the
daily selection

DESSERT COCKTAILS

VANILLA SNOW 18

Stoli Vanilla Vodka, White Chocolate
Godiva Liqueur, Disaronno Amaretto

COOKIE MONSTER 18

Cookie Dough Whiskey, Licor 43,
Rumchata, Cream, Cinnamon

SAYONARA 18

Frangelico, Grand Marnier, Baileys,
Coffee

GINGER SNAP 18

Crop Pumpkin Spice Vodka, Baileys,
Coffee, Cinnamon - Sugar Rim,
Homemade Bourbon Whipped
Cream (Served Hot or Cold)

COFFEE & ESPRESSO

Locally Roasted in Island Park by East Coast Roast

PAPUA NEW GUINEA 5

COFFEE

Nutty, chocolatey, volcanic soils add
hints of apricot & peach

SWEET DREAMS 5

DECAFFINATED COFFEE

Brazilian beans decaffeinated with a
chemical free Swiss Water System

GOURMET OR DECAFFINATED ESPRESSO

Single 4
Double 6
Cappuccino 6