STARTERS

Szechuan Dumplings

Pan-seared Pork dumplings served with Szechuan dipping sauce

Pearl House Crab Cakes

Fresh, lump Crab meat mixed with our house blend of spices and fresh herbs, red onion, peppers and Panko pan-seared and served with a Cajun remoulade sauce \$12

Calamari

Crispy Calamari tossed in your choice of: Marinara, a la Mama, or Thai style \$11

Pearl Wings

Traditional wings tossed with your choice of: BBQ, Buffalo, Honey Mustard or Teriyaki sauce \$10

Shrimp Poppers
Shrimp wrapped in Bacon and served with a Sweet & Spicy tartar sauce \$13/ per five pieces

Spinach Artichoke Dip A creamy blend of Spinach, Artichokes, Parmesan, Mozzarella and Asiago cheese Served with crisp toast points \$10

SUSHI

King Coconut Roll

Tempura-battered Shrimp with Sweet Coconut flakes, Crab, Shredded Cucumber, Cucumber Wasabi Aioli and Unagi sauce \$12

Shrimp Tempura

Tempura-battered Shrimp with Shredded Cucumber topped with Unagi sauce

California Maki

Crab, Avocado, and Cucumber

Spicy Tuna Maki Tuna, Cucumber, and Spicy Mayo

Pearl Maki

Tuna, Salmon, Avocado, and Cucumber topped with Spicy Mayo \$12

Dragon Maki

Crab Tempura, Eel, Avocado, Cucumber topped with Unagi sauce and a Cucumber Wasabi Aioli \$12

Sunshine Maki

Chicken Tender, Avocado, Cucumber topped with Buffalo Ranch

PIZZAS

Margherita
Thin pizza crust topped with pomodoro sauce, garlic, fresh basil, fresh tomato and Mozzarella cheese, drizzled with Olive oil \$13

BBQ Chicken

Thin pizza crust layered with honey BBQ sauce, roasted Chicken, red onion, and Mozzarella cheese \$14

Pepperoní
Thin pizza crust topped with pomodoro sauce, mozzarella and pepperoni

Mediterranean

Thin pizza crust layered with Olive oil, garlic, and Prosciutto baked and finished with fresh, Mesclun greens and balsamic vinaigrette \$14

SOUPS & SALADS

New England Clam Chowder \$7

Italian Wedding

Caesar Salad

Crisp, Romaine lettuce tossed in Caesar dressing with shaved Parmesan \$8 add Chicken 4 add Shrimp 5

Garden House

Mixed greens, cucumbers, tomatoes, red onions, and carrots tossed with your choice of: Italian, Bleu Cheese, Ranch, Balsamic Vinaigrette or Raspberry Vinaigrette \$8

The Astoria

Sliced red apples, celery, Craisins, almond slivers, carrots, cucumbers, grapes, and chicken on a bed of crisp Romaine lettuce, tossed in Pearl house dressing with a hint of sugar and lemon juice

ENTREES

Buffalo Mac Daddy Crispy, chicken cutlet tossed with Orecchiette pasta in a buffalo béchamel sauce with bleu cheese.

\$16

Shrimp and Scallop Scampi

Pan-seared shrimp and scallops in a garlic lemon butter sauce, served over linguine.

\$18

Skillet Salmon

A skillet-seared, panko-encrusted salmon filet with a lemon caper beurre blanc served over mixed vegetables and rice pilaf. \$22

Lobster Ravioli

Four Jumbo, lobster-filled ravioli in a pink vodka sauce topped with seared scallops. \$26

Chicken Piccata

Chicken sautéed in a lemon, caper white wine sauce and tossed with penne.

\$17

Drunken Pork Loin

Granola-encrusted Pork loin topped with a fresh apple and Jack Daniel's demi-glace. Served over red bliss mashed potatoes with broccoli.

\$18

Filet Mignon

Hand - cut filet mignon grilled to your liking with a whiskey, mushroom demi-glace and served with Parmesan truffle fries.

\$28

Risotto Rendezvous

Shrimp, Salmon, Calamari, Scallop risotto with roasted red peppers, asparagus, broccoli and tomatoes simmered in a marinara Diablo sauce.

\$26

18% gratuity will be added to parties of eight or more. www.pearlrestaurantri.com • Available for Private Functions.

Food Advisory:

Consuming raw or partially cooked items can increase the risk of foodborne illnesses.

Consumers who are especially vulnerable to foodborne illnesses should only eat seafood & other food from animals thoroughly cooked. Also please be sure to notify your server of any food allergies that you may be susceptible to upon ordering. WWW.MENUDESIGNS.COM (800) 889-6368 345825_1113