



### - OYSTERS -

CHESAPEAKE OYSTERS\* 10.95/20.95  
CEDAR POINTE OYSTERS\* 12.95/24.95  
RUBY SALTS OYSTERS\* 12.95/24.95  
LITTLE NECK CLAMS \* 7.95/13.95

### - SHRIMP & CRAB -

SHRIMP COCKTAIL 12.95  
SPICED STEAMED SHRIMP 11.95/22.95  
SNOW CRAB LEGS 14.95/26.95  
DUNGENESS CRAB 14.95/26.95

### - STEAMED - COMBOS

VA OYSTER SAMPLER\* 4 Chesapeake, 4 Cedar Point, 4 Ruby Salts 24.95  
SMALL COMBO 3 oysters, 3 clams, 6 mussels, 1/4 lb shrimp, 1 cluster crab legs 24.95  
LARGE COMBO 6 oysters, 6 clams, 12 mussels 1/2 lb shrimp, 2 clusters crab leg 48.95

### - APPETIZERS -

HOUSE CUT FRENCH FRIES sea salt, chipotle aioli 4.95  
FLASH FRIED CALAMARI sweet chili sauce & chipotle aioli 9.95  
BAKED VA OYSTERS spinach, herb butter, parmesan, smoked bacon 9.95  
CHESAPEAKE CRAB DIP artichokes, roasted garlic, parmesan cheese, flour tortillas 9.95  
NACHOS braised pork, black beans, corn, pico de gallo, cilantro lime crema, queso fresco, scallions 11.95  
PAN ROASTED MUSSELS smoked bacon, tomatoes, garlic, white wine, butter, bread 10.95  
BRUSSELS SPROUTS candied pecans, goat cheese, cranberries, balsamic reduction 8.95  
TUNA TOWER\* sesame seed, avocado, wonton chips, wasabi soy sauce 10.95  
FRIED OYSTERS corn relish, pickled red cabbage, chipotle aioli 12.95

### - SOUP & SALADS -

VA CORN AND CRAB SOUP 4.95/6.95  
CLASSIC CAESAR romaine, parmesan, croutons 6.95  
MIXED FIELD GREENS tomatoes, carrots, red onions, choice of dressing 6.95  
CRANBERRY & GOAT CHEESE arugula, candied pecans, champagne vinaigrette 8.95  
WEDGE smoked bacon, cherry tomatoes, blue cheese, red onion, blue cheese dressing 9.95  
— ADD STEAK\*6.95, CHICKEN 4.95, CALAMARI 5.95, SHRIMP 6.95 —

### - SANDWICHES -

CUBAN PRESS pulled pork, sliced ham, Swiss cheese, pickle, dijon mustard 9.95  
FRIED OYSTER PO BOY chipotle aioli, shredded lettuce, tomato, brioche sub roll 14.95  
PEARL BURGER\* cheddar cheese, smoked bacon, caramelized onions, barbecue sauce 10.95  
BURGER HOUSE BURGER \* white cheddar, special sauce, lettuce, tomato, red onion, brioche bun 10.95  
CAJUN CHICKEN WRAP black beans, corn salsa, jack cheese, lettuce, tomato, chipotle aioli, flour tortilla 9.95  
BLACK BEAN BURGER avocado, white cheddar, lettuce, tomato, chipotle aioli, brioche bun 8.95  
PHILLY CHEESE STEAK chopped steak, sauteed onion and mushrooms, cheese whiz, jack cheese, sub roll 11.95  
PAN SEARED CRAB CAKE house tartar sauce, lettuce, tomato, brioche bun 14.95

### - ENTREES -

FRIED CHICKEN whipped potatoes, brussels sprouts 12.95  
SHRIMP PASTA fettuccine, roasted garlic cream, parmesan cheese 15.95  
FISH & CHIPS Atlantic cod, hand cut fries, red cabbage slaw, house tartar sauce 14.95  
FRIED OYSTER & WAFFLES fried sweet potatoes, chipotle honey, grey salt, micro greens 17.95  
BLACKENED MAHI TACOS corn salsa, red cabbage slaw, avocado, cilantro, chipotle aioli, beans & rice 15.95  
PAN SEARED SALMON\* oven roasted potatoes, grilled asparagus, horseradish peppercorn aioli 18.95  
BLACKENED TUNA STEAK\* mango habanero salsa, maple chipotle glaze, mashed sweet potatoes 18.95  
STEAK FRITES\* grilled NY Strip, house cut fries, maitre d butter, chimichurri sauce 18.95

### - SIMPLY GRILLED -

TUNA 18.95 SALMON 18.95 SHRIMP 16.95 LOBSTER TAIL 24.95  
— Served over mixed greens or with roasted potatoes & asparagus —

\* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some foods may be cooked to order. \*



- *Signature* **COCKTAILS** -

**CUCUMBER MARTINI 8**  
cucumber vodka / lime juice  
simple syrup / cucumbers

**GIN BLOSSOM MARTINI 8**  
bulldog gin / lavender simple syrup  
fresh lemon / splash of san pellegrino  
grapefruit soda

**BURNING MANDARIN MARTINI 8**  
absolut mandarin / simple syrup  
fresh citrus / splash of cranberry  
muddled jalapeño

**HOUSE LIMEADE 8**  
tito's handmade vodka / fresh lime  
simple syrup / soda water

**PEARL JAM 8**  
plymouth gin / house made blackberry jam  
fresh lime / rosemary / splash of soda

**PALOMA 8**  
espolon blanco / cointreau  
fresh lime / agave nectar  
san pellegrino grapefruit soda

**MINT JULEP 8**  
buffalo trace bourbon  
crushed ice / mint / sugar

**PIMM'S CUP 8**  
pimm's no. 1 / crushed ice  
belvoir organic ginger beer  
fresh citrus / mint

**VINTAGE TENNESSEE LEMONADE 8**  
jack daniel's / cointreau / fresh lemon juice  
honey syrup / splash of soda

*Bottled* **BEERS**

Allagash White  
Amstel Light  
Becks NA  
Bells Two Hearted Pale Ale  
Blue Moon Belgian Wheat  
Bold Rock Hard Cider  
Bud Light  
Budweiser  
Coors Light  
Dog Fish Head SeaQuench  
Guinness Pub Draft  
Lagunitas Pilsner  
Legend Brown  
Miller Lite  
Michelob Ultra  
Modelo Especial  
Natty Bo 16oz can  
PBR 16oz can  
Sierra Nevada Pale Ale  
Stella Artois  
Tecate 16oz can  
Yuengling

*Draft* **BEERS**

Pearl White Ale  
Devils Backbone Vienna Lager  
Goose Island IPA  
New Belgium Seasonal  
Bold Rock IPA  
Bell's Seasonal  
Starr Hill Seasonal  
COTU Ray Ray's

- *Bloody's &* **OYSTER SHOOTERS** -

**PEARL BLOODY 8**  
lemon zested rim / zing zang / classic celery

**BACON BLOODY 8**  
pearl vodka / zing zang  
maple syrup / bacon rim

**SMOKEY CHIPOTLE BLOODY 8**  
pearl vodka / zing zang  
tabasco chipotle / fresh horseradish

**BAYOU BLOODY 8**  
old bay & rock salt rim / clamato juice  
steamed shrimp

**CLASSIC OYSTER SHOOTER 3**  
pearl white ale / tabasco

**PEARL OYSTER SHOOTER 4**  
pearl vodka / tabasco

**SPICY OYSTER SHOOTER 5**  
pearl vodka  
zing zang / tabasco

**BACON OYSTER SHOOTER 5**  
pearl vodka / zing zang  
maple syrup & bacon rim

- *Crushed* **MULES** -

**CLASSIC 8**  
belle isle premium moonshine  
fresh lime / simple syrup  
belvoir organic ginger beer

**KENTUCKY 8**  
maker's mark / fresh lime / simple syrup  
belvoir organic ginger beer

**SOUTH OF THE BORDER 8**  
altos blanco / fresh lime / simple syrup  
belvoir organic ginger beer

**SWEET HEAT 8**  
belle isle grapefruit moonshine  
muddled jalapeno / lime juice  
belvoir organic ginger beer

**HOT HONEY GINGER 8**  
belle isle honey habanero moonshine  
belvoir organic ginger beer  
canton / lime juice

*White*

- **WINES** -

*Red*

Featured Whites by the glass, CA  
Pinot Grigio, Sauvignon Blanc or Chardonnay

Tiamo Pinot Grigio, IT  
Perfumed rose & honeysuckle

The Curator White Blend, SA  
Candied lemon and stone fruit

Huber Gruner Veltliner, AUS  
Refreshing green apple, citrus and peach

A to Z Pinot Gris, ORE  
Lush fruit & juicy acidity

Patient Cottat Sauvignon Blanc, FR  
Crisp refreshing tropical fruits

Wairau River Sauvignon Blanc, NZ  
Herbal with grapefruit and citrus fruits

Butter Chardonnay, Napa CA  
Creamy with smooth vanilla scented oak

Barboursville Chardonnay VA  
Crisp clean, apple, pear, lemon

Broadbent Vinho Verde, POR  
Light, crisp and refreshing

Guntrum Semi Dry Riesling, GER  
Off dry with sweet finish

Mont Gravet Rose, FR  
Bright raspberry and blackberry

6/24

8/32

8/32

34

32

8/32

36

10/40

42

7/28

30

7/28

Featured Reds by the glass, CA  
Pinot Noir or Cabernet

Santa Julia Malbec "Organica", ARG  
Jammy dark fruit

Five Rivers Pinot Noir, Monterey CA  
Cherry, star jasmine and spicy undertones

Wild Hills Pinot Noir, Willamette ORE  
Cherry, strawberry and rhubarb

Velvet Devil Merlot, WA  
Tobacco, cherry, herb and spice

Rex Hill Pinot Noir, Willamette ORE  
Smooth and earthy with a lingering finish

The Curator, Red Blend, SA  
Big juicy exotic fruit

Rappahannock Cabernet Franc, VA  
Earthy, red fruit and tobacco

The Originals Cabernet Sauvignon, Columbia Valley, WA  
Cedar, cherry, tobacco, blackberry

Oberon Cabernet, Napa CA  
Candied berry, chocolate and coffee

Cline Syrah, Sonoma CA  
Jammy and earthy with a dry finish

Reckless Love, Cabernet/Syrah Blend, CA  
Medium bodied, mouthwatering fruit, soft tannins

6/24

7/28

9/36

40

9/36

50

8/32

42

10/40

50

34

42

*Sparkling*

Maschio Prosecco, IT 8/32  
Mumm Blanc De Noir, Napa CA 55  
Veuve Clicquot, Reims FR 90