Pearl Raw Bar
Restaurant Week Spring 2019

Appetizers

VA CRAB & CORN CHOWDER
CRANBERRY & GOAT CHEESE arugula, candied pecans, champagne vinaigrette
PAN ROASTED MUSSELS smoked bacon, tomatoes, garlic, white wine, butter
OYSTERS ON THE ½ SHELL mignonette, horseradish, lemon
CLASSIC CAESAR shaved parmesan, croutons, anchovies

Entree

FRIED OYSTERS mashed potatoes, sauteed spinach, house tartar
PAN SEARED SALMON* oven roasted potatoes, grilled asparagus, horseradish peppercorn aioli
BLACKENED TUNA STEAK* mango habanero salsa, maple chipotle glaze, mashed sweet potatoes
STEAK FRITES* grilled NY Strip, house cut fries, maitre d butter, chimichurri sauce
LOBSTER & SHRIMP PASTA lobster tail, shrimp, fettuccini, parmesan cream

Dessert

CHOCOLATE MOUSSE whipped cream, berries
KEY LIME PIE whipped cream