

## FIRSTS

- CALAMARI** wasabi aioli, red pepper remoulade 12
- PRINCE EDWARD ISLAND MUSSELS** spicy marinara, fresh tomatoes, garlic, toast points 14
- JUMBO LUMP CRAB CAKE** panko fried, sweet corn puree, green tomato & poblano chow chow, micro cilantro 14
- BIG EYE TUNA POKE\*** ponzu, pineapple, avocado, sesame, wonton chips 16
- TATER CHIPS** balsamic glaze, gorgonzola, caramelized onions, fennel 8
- KIMCHI LETTUCE WRAPS** crispy pork belly, ponzu drizzle, kimchi, radishes 10
- BEEF CARPACCIO\*** filet mignon, arugula, lemon and truffle oil, capers, parmesan 14
- HAND SELECTED OYSTERS\*** cucumber mignonette, lemon, cocktail market price
- CARAMELIZED PEAR FLATBREAD** yellow tomato pesto, bacon, bleu cheese, mozzarella, pickled onions 13

## SOUPS & GREENS

- CAROLINA SHE-CRAB + POPCORN CHOWDER** "Palmetto Kettle Corn", potatoes, fresh she-crab roe 11
- CHILLED ENGLISH PEA SOUP** mint, lobster, orange 11
- PEARL PANZANELLA** canewater farms local spring mix, ciabatta, citrus truffle vinaigrette, cucumber, grape tomatoes, red onion 10
- BUTTER LETTUCE WEDGE** strawberry, feta, almonds, vidalia onions, amaretto vinaigrette 8
- TRADITIONAL CAESAR** grilled romaine, croutons, parmesan, in-house dressing 9
- SPINACH + ARUGULA** pears, red onion, candied walnuts, goat cheese, bacon vinaigrette 9
- CAPRESE STACK** kumato tomatoes, buffalo mozzarella, balsamic, micro basil, maldon sea salt 10
- add shrimp to any salad 8
- add chicken to any salad 6

*\*consuming raw or undercooked foods may cause food borne illness*

## MAINS

- GROUPER CASINO** ancient grains, baby spinach, bacon, andouille, shittake mushrooms, blistered cherry tomatoes, tarragon + whole grain mustard cream sauce 31
- CEDAR PLANK SCOTTISH SALMON** balsamic brown butter, rainbow fingerlings, fresh arugula + crab salad, grand marnier kumquat + raisin confit 28
- CHICKEN + WAFFLES** corn bread waffle, free range fried chicken breast, jalapeno syrup, roasted corn + red pepper salsa, chipotle creme fraiche 24
- PAN SEARED DIVER SCALLOPS** romesco, toasted almonds, gouda grits, asparagus 31
- PAN SEARED BIG EYE TUNA\*** green tea soba noodles, green curry, napa cabbage, peppers, snow peas, carrots 31
- CRAB + SHRIMP PICATTA** garlic, white wine, tomatoes, lemon, capers, bucatini 28
- SHRIMP + GRITS** coastal shrimp, Adluh Farm's grits, trinity of peppers, onions, tasso ham gravy 25
- SIXTEEN OZ DRY AGED BONE-IN KANSAS CITY STRIP** loaded tater tot, blistered cherry tomatoes, spinach, demi glaze 44
- SEVEN OZ EMBER GRILLED FILET MIGNON\*** cabernet demi, caramelized shallot + gorgonzola butter, blistered tomatoes, spinach, broccoli rabe 40
- TEN OZ PAN ROASTED BASEBALL CUT** potato puree, shittakes, carrots, broccoli rabe, sweet peas, prosciutto, gorgonzola mousse, demi 38
- CRISPY SCOURED MAY RIVER FLOUNDER** charleston gold rice, snow peas, broccoli rabe, carrots, coconut-ginger red curry sauce, micro basil 28

## SIDES

truffled steak fries 7 | roasted fingerlings + mushrooms 7 | chipotle tater tot 7 | ancient grains 7 | red curried broccoli rabe 7 | blistered tomatoes and spinach 6 | grilled asparagus 8 | Adluh gouda grits 6

## DESSERTS

- SMORES MASON JAR** dark chocolate, marshmallow, graham crackers 10
- CHOCOLATE MOLTEN CAKE** fresh berries, chantilly, vanilla ice cream 11
- NUTELLA CHEESECAKE** espresso glaze 10
- STRAWBERRY PANNA COTTA** candied lemon, fresh berries 11
- PEACH + BANANA BREAD PUDDING** candied bacon, vanilla ice cream 11



## HOURS/INFO

OPEN DAILY 5-10P

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