

BLACK PEARL

FROM THE RAW BAR

OYSTERS ON THE HALF SHELL - 3.25^{EA}

Horseradish, Cocktail Sauce, Mignonette, Lemon
See Chalkboard

CREOLE BOILED SHRIMP - 2.95^{EA}

Cocktail Sauce, Lemon

CRAB STUFFED SHRIMP - 5.95^{EA}

Blue Crab, Lemon Aioli, Arugula

LUMP CRAB COCKTAIL - 20.95

Remoulade, Lemon

SHRIMP & CRAB CEVICHE - 12.95

Citris, Jalapeño, Cucumber, Tomato, Onion

HALIBUT MANGO CEVICHE - 12.95

Citris, Jalapeño, Avocado, Tomato

SOUPS, SALADS, AND SANDWICHES

LOBSTER BISQUE - 10.95

French Soup of Lobster, Mirepoix, Cream

CRAB LOUIS SALAD - 18.95

Mixed Greens, Tomato, Avocado, Louis Dressing, Egg & Olive, Fresh Blue Crab

LOBSTER ROLL - 19.95

Lobster, Mayonnaise, Celery, Onions, Herbs, New England Roll

CRAB ROLL - 19.95

Colossal Lump, Remoulade, Lemon, New England Roll

TAPAS

TARTARE OF BEEF TENDERLOIN - 21.95

Chopped Filet, Arugula, Tomatoes, Fried Capers, Olive Oil, Egg Yolk,
Toast Points

TARTARE OF AHI TUNA - 16.95

Chopped Filet, Arugula, Tomatoes, Olive Oil, Toast Points

CARPACCIO OF NY PRIME STRIP - 19.95

Arugula, Fried Capers, Shaved Parmesan, Olive Oil & Feta Vinaigrette

CHARCUTERIE & CHEESE BOARD - 25.95

Cheeses, Olives, Peppers, Seasonal Fresh Berries, Fresh Bread, Lavash

MEZZE PLATTER - 14.95

Fresh-cut Vegetables, Hummus, Tabouli, Olive Tapenade, Cucumbers in
Yogurt, Fire-roasted Red Peppers, Butter-Grilled Toast Points, Pita

CRAB CROSTINI - 22.95

Blue Crab, Garlic Toast Points, Avocado, Mango-Cilantro Puree,
Aioli, Tomato

PRICES SUBJECT TO CHANGE

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."

BLACK PEARL

OLD FASHIONED c.1808 12

Old Forester, Velvet Falernum, Citrus Peels, Amarena Cherry

VIEUX CARRÉ c.1938 THE OLD SQUARE 12

Bulleit Rye, Brandy, Benedictine, Cocchi Vermouth di Torino

SAZERAC c.1838 12

Bulleit Rye, Peychaud Bitters, Absinthe Rinse

SIDE CAR c.1948 12

Brandy, Cointreau, Lemon, Turbinado

CORPSE REVIVER NO.2 c.1930 12

Botanist, Cointreau, Lillet Blanc, Absinthe

FRENCH 75 c.1930 12

Barr Hill, Lemon Juice, Champagne

CHAMPAGNE COCKTAIL c.1862 12

Demerara, Angostura, Citrus Peel

DARK & STORMY c.1918 12

Gosling's Black Seal, Velvet Falernum, Ginger Beer, Lime

PIMM'S CUP c.1823 12

Pimm's No.1, Lemon, Strawberry, Cucumber, Mint

PISCO SOUR c.1920 12

Pisco, Lemon, Egg White, Angostura

GUSTAVE'S GIMLET 12

Hendrick's, St. Germain, Cucumber, Lime

MARGOT'S METRO 12

Tito's, St. Germaine, Cranberry, Lime

BP MARGARITA 12

Jalapeño and Pineapple Infused Tequila, Cointreau, Lime, Agave

SOUTH SIDE 12

Beefeater, Mint, Cucumber, Lemon, Rose Water

PAPER PLANE 12

Knob Creek, Averna, Aperol, Lemon

JJ'S MULE 12

Jameson, Pink Peppercorn Infused Honey, Lemon, Ginger Beer

ANIMAL STYLE 12

Pineapple & Jalapeño Infused Tequila,
Fresh Strawberry, Cardeman Bitters, Lemon

BLACK PEARL

BUBBLES

Korbel Brut Sparkling 187/750 California 10/37

Maschio Brut Prosecco 187ml Vazzola, Italy 8

Nicholis Feuillatte Brut Champagne 187ml France 25

Nicholis Feuillatte Brut Rosé Champagne 187ml France 25

Veuve Clicquot Brut Champagne 95

Dom Perignon Brut Champagne 325

ROSÉ

Rose Gold Province France 13/45

WHITES

Pacific Rim Riesling Washington - 10/40

La Crema Chardonnay Sonoma Coast 14/48

Rombauer Chardonnay Carneros, California 22/80

Caymus Conundrum California 10/35

Lorenz V Grüner Veltliner Austria 12/40

San Simeon, Paso Robles California 10/40

Santa Margherita Pinot Grigio Alto, Adige, Italy 16/55

REDS

Decoy Cabernet Sauvignon, Sonoma, California 15/55

Liberty School Cabernet Sauvignon Paso Robles 10/35

Shafer "One Point Five" Cabernet Sauvignon Napa 150

Silver Oak Cabernet Sauvignon Alexander Valley 130

Chateau Montelena Cabernet Sauvignon Napa 115

La Crema Pinot Noir Sonoma Coast 16/55

Bread & Butter Pinot Noir California 10/35

Decoy Merlot Sonoma 12/45

Layer Cake Malbec Mendoza, Argentina 12/45

Caymus Red Schooner Malbec Mendoza, Argentina 18/70

The Prisoner Red Blend Napa 25/80

Llano Sweet Red Texas 7/25

Ruffino Chianti Italy 8/30

Ruffino Riserva Ducale Chianti Classico Italy 55

PORT

Fonseca Portugal 10

Taylor Fladgate 20 yr Tawny Portugal 20

PRICES SUBJECT TO CHANGE

DOMESTIC BEER

Bud Light - 4.75
Coors Light - 4.75
Miller Lite - 4.75
Bud - 4.75
Coors Banquet - 4.75
Michelob Ultra - 5.65
Blue Moon - 6.25
Sierra Nevada - 6.50
O'Douls NA - 5.
Angry Orchard Crisp Apple - 7.25

SELECT BOURBON | WHISKEY

Basil Hayden - 12.
Woodford's Reserve - 11.
Woodford's Double Oak - 15.
Angel's Envy - 14.
Elijah Craig - 10.
Blanton's - 25 .
Bulleit - 9.
Knob Creek - 10.
Maker's Mark - 9.
Old Forester - 7.
TX Blended - 10.
Weller 12 - 14.
Bulleit Rye - 9.
Rittenhouse Rye - 8.

SELECT SCOTCH | IRISH

Dewar's White Label - 8.
Johnnie Walker Black - 10.
Glenlivet - 12.
Balvenie 12 - 18.
Balvenie Caribbean Cask - 20.
Macallan 12 - 20.
Macallan 18 - 60.
Jameson - 8.
Yellow Spot - 26.

SELECT GIN

Bombay Sapphire - 8.
Tanqueray - 8.
Tanqueray Rangpur - 8.
Hendricks - 9.
Botanist - 12.
Barr Hill - 10.
Monkey 47 - 18.

TEXAS BEER

Deep Ellum IPA - 7.
Deep Ellum Dallas Blonde - 7.
Revolver Blood & Honey - 7.
Shiner Bock - 6.25
Daddy's Juice Box - 9.

IMPORT BEER

Corona - 6.25
Dos XX Special Lager - 6.50
Guinness - 7.
Heineken - 6.50
Modelo Especial - 6.50
Negra Modelo - 6.50
Stella Artois - 6.50
Pacifico - 6.50

SELECT RUM

Don Q - 7.
Smith & Cross - 9.
Pampero - 10.
Mount Gay - 7.
Flor De Cana - 10.
Myers Dark - 7.
Gosling's Black Seal - 7.

SELECT VODKA

Tito's - 8.
Ketel One - 8.
Deep Eddy Grapefruit - 8.
Deep Eddy Lemon - 8.
Belvedere - 10.
Chopin - 10.
Grey Goose - 9.
Ciroc - 10.

RESERVE TEQUILA

Patrón Silver - 12.
Herradura Añejo - 14.
Don Julio Silver - 13.
Don Julio Añejo - 15.
Don Julio Reposado - 15.
Don Julio 1942 - 30.
Clase Azul - 35.
Riazul - 14.
El Jimador Reposado - 8.
Salsa Hornitos Reposado - 15.
Casamigas Reposado - 15.
Del Maguey "Vida" Mezcal - 10.
Caravedo Pisco - 12.