

# sea pearl

## Oysters

*Daily Oysters	3/pc
*Top Neck Clams	2/pc
Lobster Cocktail	15
Shrimp Cocktail	15
*Pearl's Platter	59

## Soup/Salads

Crab & Corn Chowder	9
Hearts of Romaine <i>Garlic, lemon</i>	8
Kale Salad <i>Beets, feta, walnuts and sherry</i>	9
Duck Confit <i>Apples, cranberries, almonds</i>	12
Goat Cheese Croquet <i>Citrus, avocado, dates</i>	10
Sashimi Salad <i>Wasabi dressing</i>	15

## Vegetarian

Brussels Sprouts <i>Cauliflower, peanut</i>	8
Edamame <i>Sea salt</i>	5
Butternut Wonton <i>Goat cheese, sesame, peanut</i>	12
Multigrain Fried Rice <i>Walnuts, kimchi</i>	14
Sesame Noodle <i>Cucumber, radish</i>	12
Root Vegetable Croquet <i>Raisin, dates, harissa</i>	15
Butternut Squash Pakora <i>Tamarind</i>	10

## Cold Tasting

*Wagyu Beef Tartar <i>Onions, capers, quail egg</i>	17
Silken Tofu <i>Miso glaze, crab, bonito</i>	12
Crab Louie <i>Avocado, sriracha</i>	15
*Hamachili <i>Ponzu, orange</i>	14
*Tuna Poke Crunch <i>Gochujang</i>	12
*Tuna Tartar <i>Avocado, kosho emulsion</i>	16

## Hot Tasting

Tiger Bites <i>Short rib or pork belly</i>	10
Charred Octopus <i>Olives, tomatoes, salsa verde</i>	15
Grilled Halloumi <i>Pomegranate syrup, dates</i>	13
Duck Pot Stickers <i>Honey soy sauce</i>	14
PEI Mussels <i>Jalapeno, garlic, white wine</i>	15
Crispy Calamari <i>Sriracha aioli</i>	15
*Wagyu Beef <i>Hot rocks, ponzu, daikon</i>	18
Tea Smoked Duck <i>Kumquat gastrique</i>	16

## Main

Silver Needle <i>Confit duck, duck egg</i>	21
18-Hour Pork Ramen <i>Pork belly</i>	20
Spicy Miso Ramen <i>Shrimp, squid</i>	22
Chili Crab <i>Long-life noodle</i>	24
Gulf Shrimp <i>Eggplant, tiny shrimp sambal</i>	29
Lobster Pot Pie <i>Puff pastry</i>	32
*Icelandic Cod <i>Crab meat, panko, yuzu</i>	27
*Salmon <i>Curried lentil, coconut chutney</i>	25
*Scallops <i>Celtuce, shiitake, lobster butter</i>	32
Crab Cake <i>Mango slaw, harissa aioli</i>	28
Fisherman's Stew <i>Lobster saffron broth</i>	35
Chilean Sea Bass <i>Bok choy, miso, jalapeño</i>	37
Short Rib <i>Red miso, green apple, celery</i>	30
Free Range Chicken <i>Ginger scallion</i>	22
*Filet Mignon <i>Sichuan chili</i>	30

## Sides 5

Bok Choy, Celtuce, Pureed Potatoes, Herb Fries, Eggplant, Lentils Jasmine Rice	3
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## Sushi & Sashimi (2pc per order)

- \*Akami Tuna, negi dare 9
- \*Hamachi Yellowtail, pickled jalapeno 9
- \*Hamachi Toro Yellowtail belly, ginger 10
- \*Sake Salmon, kizami wasabi 7
- \*Sake Toro Salmon belly, ginger, tare 8
- \*Walu Walu Escolar, jalapeno 6
- \*Namahotate Dayboat scallop, yuzu kosho 10
- \*Ikura Salmon roe 9
- Avocado Sweet miso 5
- \*Unagi Freshwater eel 9
- \*Blue Fin 'O' Toro Tuna belly, ginger, scallion 20
- \*Botan Ebi Sweet Shrimp, ponzu glaze 12
- \*Wagyu Beef 16
- Tako octopus 8

## Makimono

- \*Salmon/ California 7
- \*Salmon Skin 6
- \*Hamachi & Scallion/Hamachi & Jalapeno 8
- \*Tuna / Spicy Tuna/ Salmon Avocado 8
- \*Toro & Scallion 17
- Eel Cucumber/ Eel Avocado 10
- Shrimp Tempura 9

## Signature Rolls

- \*Spicy Scallop 14  
*Cucumber, spicy mentaiko mayo, crunch*
- \*Crunchy Tuna 14  
*Cucumber, avocado, jalapeno, chili aioli*
- Maine Lobster 19  
*Soy paper, tempura sweet potato, sweet miso*
- Blue Crab 14  
*Cucumber, avocado, crunch, tobiko, sesame*
- \*Wagyu Beef Tartar 16  
*Spicy ponzu, egg yolk, scallion*
- \*Sake Kawa 13  
*Salmon, cucumber, avocado, ito-bonito*
- Hell 14  
*White fish, cream cheese, fried, habanero*
- Soft Shell Crab 16  
*Avocado, cucumber, spicy mayo, tobiko*
- \*Surf & Turf 20  
*Lobster, wagyu beef, truffle soy*
- Firecracker 16  
*Tempura shrimp, blue crab, avocado, crunch*
- \*Flying Hawaiian 15  
*Hamachi, walu, avocado, chipotle, ume gastric*
- \*Paradise 16  
*Crab, salmon, avocado, mango, jalapeno*
- \*Farmstead 12  
*Inari, shiitake, avocado, pepper, miso*

## Chef's Plate

- \*Simply Tuna 28
- \*Just Salmon 26
- \*Hama-Hama 29
- \*Omakase 45

A Gratuity of 20% will be added to parties of eight or more

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.