

# sea pearl

## OYSTERS

- \*WHITE STONE (VA) 3/PC
- \*CHESAPEAKE GOLD (MD) 3/PC
- \*TOP NECK CLAMS 2/PC
- \*SHRIMP COCKTAILS 15

## SOUP

- CRAB & CORN CHOWDER 9

## GREENS

### ADD PROTEINS:

- SHRIMP 12/CHICKEN 7/SALMON 9
- HEART OF ROMAINE *Garlic lemon dressing* 9
- SIMPLE GREENS *Cucumber, carrots & lemon* 8
- KALE SALAD *Beets, feta, walnuts and sherry* 11
- CRISPY BRUSSELS SPROUTS *Nouc cham* 10

## VEGETARIAN

- WATERMELON *Feta/ almond/ lemon/ mint* 8
- ZUCCHINI SQUASH PAKORA *Tamarind* 10
- SWEET POTATO CHAAT *Mango powder* 9
- FRIED BRUSSELS SPROUTS *Peanut cream* 8
- CHARRED EGGPLANT *Sichuan garlic* 7
- EDAMAME *Sea salt* 5
- TEMPURA KABOCHA *Ponzu* 8
- MAPO TOFU *Sichuan pepper, shiitake* 18
- \*ADD EGG 2

## COLD TASTING

- \*HAMACHILI *Ponzu, orange* 15
- \*TUNA POKE CRUNCH *Gochujang* 12
- \*WALUTAKI *Mango, peanuts, nouc cham* 14
- \*TUNA TARTAR *Avocado, kosho emulsion* 16

## HOT TASTING

- TIGER BITES *Short rib or pork belly* 10
- FRIED OYSTERS *Togorashi, yuzupon* 14
- DUCK POT STICKERS *Honey soy* 14
- PEI MUSSELS *Jalapeno, garlic, white wine* 15
- CRISPY CALAMARI *Sweet chili* 15

## NOODLES

- VEGETARIAN RAMEN/ *Soy milk broth/tofu* 17
- SPICY MISO RAMEN *Shrimp, squid* 22
- CHILI CRAB PASTA/ *Long-life noodle* 24
- CLAY POT *Lap Chong, pork belly, shrimp, egg* 20

## ENTREES

- \*SALMON *Curry lentil/ cilantro chuney* 25
- ICELANDIC COD *Crab meat, panko, yuzu* 27
- SCALLOP *Kabocha, shiitake, ponzu butter* 32
- CRAB CAKE *Mango slaw, sriracha aioli* 28
- GRILLED SHRIMP *Kung Pao, sesame aioli* 29
- MAINE LOBSTER *Basmati, red curry* 32
- FISHERMAN STEW *Coconut, lemongrass, chili* 35
- CHILEAN SEA BASS *Bok choy, miso, jalapeño* 37
- FREE RANCH CHICKEN *Scallion truffle oil* 22
- GRILLED HANGER STEAK/ *Salsa verde* 25
- FILET MIGNON *Sichuan chili* 30

## SIDES 5

- MASHED POTATOES, FRIES, BOK CHOY,  
MUSHROOM, SPINACH, ASPARAGUS  
JASMINE RICE 3



## SUSHI & SASHIMI

(PRICE PER/PC MINIMUM 2PC)

- \*AKAMI Tuna, negi dare 5
- \*HAMACHI Yellowtail, pickled jalapeno 4.5
- \*HAMACHI TORO Yellowtail belly, scallion 5
- \*SAKE Salmon, kizami wasabi 4
- \*SAKE TORO Salmon belly, ginger, tare 4.5
- \*WALU WALU Escolar, jalapeno 3
- \*NAMAHOTATE Dayboat scallop, yuzu kosho 5
- \*IKURA Salmon roe 4.5
- AVOCADO Sweet miso 2.5
- UNAGI Freshwater eel 4.5
- \*BLUE FIN 'O' TORO Tuna belly, scallion 10
- BOTAN EBI Sweet Shrimp, ponzu glaze 6

## MAKIMONO (ROLLS)

- \*TUNA 8
- \*SPICY TUNA 8
- \*SALMON SKIN 5
- \*SALMON AVOCADO 8
- \*YELLOWTAIL & SCALLION 8
- \*YELLOWTAIL & JALAPENO 8
- EEL CUCUMBER 10
- SHRIMP TEMPURA 9
- CALIFORNIA 7
- SWEET POTATO 5

### \*SPICY SCALLOP 14

Cucumber, spicy mentaiko mayo, crunch

### \*CRUNCHY TUNA 13

Cucumber, avocado, jalapeno, chili aioli

### MAINE LOBSTER 19

Soy paper, tempura sweet potato, sweet miso

### BLUE CRAB 14

Cucumber, avocado,  
crunch, tobiko, sesame

### \*CRUNCHY SHRIMP 12

Avocado, pickled cabbage, sweet chili

### \*KABAYAKI 12

Salmon skin, kani, cucumber,  
avocado, ito-bonito

### HELL 13

White fish, jalapeno, cream cheese,  
tempura fried, habanero sauce

### \*TORO & SCALLION 17

Pickle ginger

### SOFT SHELL CRAB 16

Avocado, cucumber, spicy mayo, tobiko

### FIRECRACKER 16

Tempura shrimp, blue crab,  
avocado, crunch

### \*FLYING HAWAIIAN 15

Yellowtail, walu, avocado, chipotle aioli, ume gastric

### \*PARADISE 16

Blue crab, salmon, avocado, pickled jalapeno,  
mango, tobiko, smoked jalapeno

### FARMSTEAD 12

Inari, shiitake, gobo, avocado,  
sweet drop pepper, sweet miso

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.