

sea pearl

FIRST

CORN & CRAB CHOWDER 9

Wonton crisps

***PEARL'S GARDEN ROLL 14**

Tuna tataki, cucumber, avocado, rice paper, nuoc cham

P.E.I. MUSSELS 15

White wine, jalapeno, garlic & sweet soy

CRISPY CALAMARI 14

Pickled lemon aioli

ZUCCHINI & ONION PAKORA 10

Sweet tamarind, cilantro chutney

***SPICY TUNA TARTAR 15**

Avocado, potato crisps, wasabi crème fraîche, yuzu kosho emulsions

POPCORN SHRIMP 15

Yuzu chili

***HAMAVICHE 14**

Hamachi, Thai chili, lime, cilantro, watermelon ice

***TUNA POKE CRUNCH 12**

Tuna, avocado, scallion, sesame, soy, gouchujang

SUSHI ROLLS

BLUE CRAB 13

Cucumber, avocado, crunch, tobiko, sesame mayo

FIRECRACKER 16

Tempura tiger prawn, avocado, spicy crab & tempura crunch

***CRUNCHY TUNA 12**

Cucumber, avocado, jalapeño & aioli

***FLYING HAWAIIAN 15**

Hamachi, avocado, crispy rice, jalapeno aioli, Escola, tobiko & ume gastric

***PARADISE 16**

Spicy crab, salmon, avocado, jalapeño, crunch, mango, Tobiko, cilantro & smoked jalapeño mayo

TIGER PRAWN 14

Avocado, pickled cabbage & sweet chili

SOFT SHELL CRAB 16

Tempura soft shell crab, avocado, cucumber, tobiko & spicy mayo

***HELL 13**

White fish, scallion, cream cheese, asparagus, jalapeño, tempura fried & habanero chili sauce

BLOSSOM 11

Cucumber, shiso leaves, ume & peach

FARMSTEAD 13

Sweet tofu, tempura shiitake, gobo, asparagus, sweetie drop pepper & soy miso sauce

MAINE LOBSTER 18

Sweet potato, Mentaiko mayo

***SUSHI LUNCH 14**

(5 PIECES OF ASSORTED SUSHI & CHOICE OF ROLL)

California roll, Salmon roll or Spicy Tuna roll

***SASHIMI LUNCH 16**

(6 PIECES OF ASSORTED SLICED FISH & CHOICE OF ROLL)

California roll, Salmon roll or Spicy Tuna roll

***CHIRASHI LUNCH 14**

Bowl of sushi rice, assorted slices of Tuna, Salmon, Ebi & whitefish

***POKE BOWL 15**

YELLOW FIN TUNA OR SALMON

Sushi rice, avocado, seaweed salad, pickled ginger, edamame, corn

**These items may be served raw. Under cooked meats, poultry, seafood shellfish, or eggs may increase your risk of food borne illness. A gratuity of 20% will be added to parties of eight or more.*

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SALAD

KALE SALAD 10

Apple, candied walnuts, pickled beets, cranberries, feta cheese & sherry vinaigrette

***RAINBOW SASHIMI SALAD 15**

Thin slices of tuna, salmon, escolar, avocado & wasabi dressing

***SALMON SALAD 17**

Avocado, pickled vegetables, seaweed, sesame rice wine vinaigrette

GRILLED JUMBO SHRIMP SALAD 19

Red peppers, cranberries, almonds, warm goat cheese & passion fruit vinaigrette

HONEY LEMONGRASS CHICKEN SALAD 15

Napa cabbage, kale, apple, candied cashews & sherry vinaigrette

***GRILLED YELLOWFIN TUNA SALAD 18**

Edamame, green beans, corn, grape tomatoes, baby lettuce & citrus ponzu vinaigrette

SANDWICHES

*** ANGUS BEEF BURGER 14**

Brioche bun, caramelized onion, lettuce, cheddar & hand cut fries

***SALMON BURGER 13**

Pan seared shichimi togarashi, "tare glaze" salmon, kimchi, cucumber & hand cut fries

GRILLED CHEESE SANDWICH 13

Tomato, cilantro, cheddar, chipotle mayo & hand cut fries

***GRILLED YELLOW FIN TUNA TORTILLA 15**

Guacamole, pico-de-gallo, chipotle mayo & hand cut fries

PORK BELLY OR BEEF SHORT RIB TIGER BITES 16

Jalapeno, cilantro, scallion, peanuts, steamed bun

CRAB CAKE SANDWICH 18

Tomato, lettuce, pickled onion, yuzu tartar sauce & hand cut fries

FRESH MAINE LOBSTER ROLL 24

Soft house roll, shredded apple salad & hand cut fries

NOODLE & GRAINS

***18 HOUR PORK RAMEN 17**

Braised pork belly, poached egg, shiitake, bok choy, bamboo, scallion & nori

***SPICY MISO RAMEN 18**

Gulf shrimp, squids, poached egg, bok choy, bamboo, scallion, shiitake, corn & nori

***VEGETABLE BIBIMBAP 16**

Mapo tofu, radicchio, cucumber, kale, edamame, corn, carrots

MAIN

FISH & CHIPS 15

Cod filet, Asian slaw, hand cut fries & yuzu tartar sauce

***PAN ROASTED SALMON 23**

Asparagus, corn curry broth, cilantro coconut chutney

BAKED COD 24

Crab meat, garlic potatoes, spinach, panko & yuzu butter sauce

PUFFED RICE CRUSTED CRAB CAKE 26

Mango, jicama apple slaw, basil, mint, cilantro, Sriracha yuzu aioli

***PAN SEARED SEA SCALLOPS 27**

Shimeji, edamame, butternut squash, crab lemon grass ginger basil broth

***SZECHUAN FILET MIGNON 26**

Green beans, shiitake, butternut squash & Spicy Szechuan chili sauce

***GRILLED HANGER STEAK 23**

Lemon, cilantro, crispy potatoes

OVEN ROASTED CHILEAN SEA BASS MP

Spicy shiro miso, jalapeno, baby bok choy & scented jasmine rice