

PEARL DIVERS

OYSTER BAR



HAPPY MEAL

PEARL DIVER MARTINI, POMMES FRITES,
AND YOUR CHOICE OF A LITTLE GEM CAESAR,
OR HOUSE WEDGE SALAD | \$25

SMALL BITES

OYSTERS ON THE HALFSHELL | \$2.50 EACH
SELECT OYSTERS, MIGNONETTE, HORSE RADISH, LEMON

OYSTER SHOTS | \$3 EACH

BOQUERONES Y JAMÓN | \$16

CHIPS, WHITE ANCHOVIES, JAMÓN SERRANO, GUINDILLA PEPPERS, OLIVES,
CRÉME FRAICHE, CHIVES, PARMESAN

SHRIMP COCKTAIL | \$12

TUNA CARPACCIO | \$15

CLAM CHOWDER CUP | \$6

DRINKS

PEARL DIVER MARTINI | \$10

VODKA OR GIN, DRY VERMOUTH, LEMON TWIST, OR BLUE CHEESE OLIVES

HOUSE BRUT BOTTLE | \$20

APEROL SPRITZ | \$8

BLOODY CAESAR | \$8

COORS BANQUET | \$4

PACIFICO | \$4

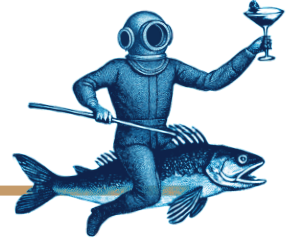


CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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RAW BAR

THE GRAND PLATEAU | \$120

DOZEN OYSTERS, SHRIMP COCKTAIL, CRAB CLAWS, SCALLOP CRUDO, CRAB DIP, FRIED SALTINES

OYSTERS ON THE HALFSHELL | \$3 EACH

MIGNONETTE, HORSERADISH, LEMON

OYSTER SHOTS | \$4 EACH

HOUSE CLAMATO MIX

SHRIMP COCKTAIL | \$16

COCKTAIL SAUCE, REMOULADE, LEMON

MEDITERRANEAN CRUDO | \$30

TUNA, SALMON, SCALLOPS, OLIVE OIL, LEMON, CAPERS, RED ONION

TUNA CARPACCIO | \$20

OLIVE OIL, LEMON, CHIVES, CALABRIAN CHILI, CRÈME FRAÎCHE, PISTACHIO

STEAK TARTARE | \$32

TENDERLOIN, DIJON, CAPERS, EGG YOLK, RED ONION, CORNICHONS

PLATES

TINNED FISH SELECTION | MP

OLIVES, BREAD

DEVILED EGGS | \$9

CLASSIC PREP WITH PIMENTÓN

FRIED SPANISH OLIVES | \$15

FRIED CASTELVETRANO OLIVES STUFFED WITH MANCHEGO CHEESE

POMME FRITES | \$12

PARMESAN, GARLIC

OYSTERS ROCKEFELLER | \$17

SPINACH, BACON, BREADCRUMBS

BOQUERONES Y JAMÓN | \$25

CHIPS, WHITE ANCHOVIES, JAMÓN SERRANO, GUINDILLA PEPPERS, OLIVES, CRÈME FRAICHE, CHIVES, PARMESAN

FISH N CHIPS | \$25

COD, TARTAR, FRITES

LOBSTER ROLL | \$38

SERVED WITH FRITES

STEAK FRITES | \$42

GRILLED TENDERLOIN, PARISIAN SAUCE, FRITES

SOUPS / SALADS

NEW ENGLAND CLAM CHOWDER CUP \$7 | BOWL \$12

CLASSIC CREAMY CHOWDER WITH FRESH CLAMS AND HERBS

ICEBERG WEDGE | \$14

CHERRY TOMATO, RED ONION, BACON, BLUE CHEESE

LITTLE GEM CAESAR | \$14

HERBED BREADCRUMBS, PARMESAN

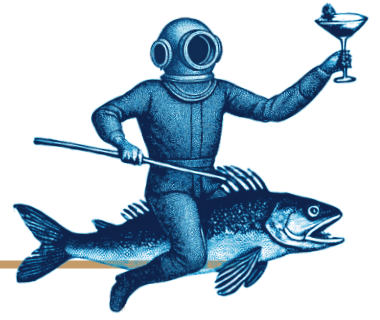


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CLASSICS

PEARL DIVER MARTINI | \$14

VODKA OR GIN, DRY VERMOUTH, LEMON TWIST OR BLUE CHEESE OLIVES

PIMM'S CUP | \$14

PIMM'S NO. 1, LEMON, CUCUMBER, SELTZER

APEROL SPRITZ | \$14

APEROL, PROSECCO, SELTZER, ORANGE SLICE

MARTINEZ | \$14

GIN, SWEET VERMOUTH, MARASCHINO LIQUEUR

VERMUT | \$13

SPANISH VERMOUTH, OLIVE, ORANGE

HARVEY WALLBANGER | \$14

VODKA, GALLIANO, ORANGE JUICE

RUSTY NAIL | \$14

SCOTCH, DRAMBUIE

JUSCHU | \$14

TEQUILA, LEMON, HONEY, ANGO BITTERS

SAZERAC | \$15

RYE WHISKEY, PEYCHAUDS BITTERS, SUGAR

CHRYSANTHEMUM | \$15

DRY VERMOUTH, BENEDICTINE, ABSINTHE, ORANGE BITTERS

INFANTE | \$14

TEQUILA, LIME, ORGEAT

MINT JULEP | \$14

BOURBON, MINT, SUGAR, CRUSHED ICE

THE ALASKA | \$17

OLD TOM GIN, YELLOW CHARTREUSE, ORANGE BITTERS

CLOISTER | \$16

GIN, YELLOW CHARTREUSE, GRAPEFRUIT, LEMON, SIMPLE SYRUP

JAPANESE SLIPPER | \$14

MIDORI, COINTREAU, LEMON

BLOODY CAESAR | \$14

VODKA, HOUSE BLOODY MIX, CELERY SALT



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WINE

SPARKLING

DIVER BRUT - \$9 | \$25
CALIFORNIA, USA

ANNE DE LAWEISS CREMANT DE ROSE - \$9 | \$30
ALSACE, FRANCE

YETTI & THE KOKONUT 'BUBBLES' PÉT-NAT - \$16 | \$60
MCLAREN VALE, AUSTRALIA

ASTRO BUNNY PÉT-NAT - \$12 | \$52
MCLAREN VALE, AUSTRALIA

LAURENT PERRIER, CHAMPAGNE - \$95
CHAMPAGNE, FRANCE

WHITE

FAISÃO VINHO VERDE - \$8 | \$30
MINHO, PORTUGAL

DR. PAULY RIESLING - \$9 | \$32
MOSEL, GERMANY

MANTLERHOF GRÜNER VELTLINER - \$12 | \$42
AUSTRIA

RANGOPAI SAUVIGNON BLANC - \$13 | \$48
MARLBORO, NEW ZEALAND

MONTRUBÍ WHITE XAREL-LO \$12 | \$40
ALT PENEDEÉS, SPAIN

SEAQUEEN ALBARIÑO - \$13 | \$45
EDNA VALLEY, CALIFORNIA

ROSE / ORANGE

TINTO AMORIO MONJE ORANGE - \$12 | \$45
CALIFORNIA, USA

RED

QUADNUM RED BLEND - \$9
LA MANCHA, SPAIN

PREMIÈRES GOUTTES, GAMAY - \$13 | \$45
BEAUJOLAIS, FRANCE

BEER

COORS BANQUET | \$6

PACIFICO | \$6

ORION | \$7

GUINNESS STOUT | \$7

AUSTIN EASTCIDERS DRY CIDER | \$7

MARBLE HAZY IPA | \$7

FRANZISKANER HEFEWEIZEN | \$8

DOGFISHHEAD SEAQUENCH SOUR | \$8

HITACHINO NEST WHITE ALE | \$10

STIEGL RADLER | \$11

ATHLETIC BREWING IPA (NON-ALCOHOLIC) | \$7