

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,
CRÈME 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.





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 BLOODY 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

POMME FRITES | \$12

PARMESAN, GARLIC

FRIED SPANISH OLIVES | \$15

FRIED CASTELVETRANO OLIVES STUFFED WITH MANCHEGO CHEESE

OYSTERS ROCKEFELLER | \$17

SPINACH, BACON, BREADCRUMBS

FRIED OYSTERS | \$16

PONZU, SPICY AIOLI, CUCUMBER

BOQUERONES Y JAMÓN | \$25

CHIPS, WHITE ANCHOVIES, JAMÓN SERRANO, CALABRIAN CHILI, GUINDILLA PEPPERS, OLIVES, CRÈME FRAÎCHE, 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

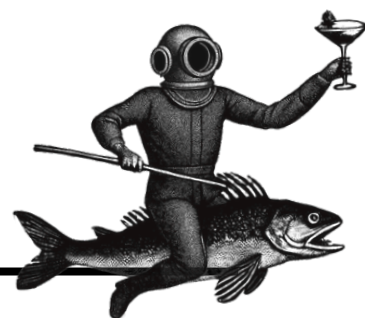


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CLASSICS

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

VESPER | \$15

LILLET, VODKA, GIN

RUSTY NAIL | \$14

SCOTCH, DRAMBUIE

REVOLVER | \$15

BOURBON, COFFEE, ORANGE BITTERS

SAZERAC | \$15

RYE WHISKEY, PEYCHAUDS BITTERS, SUGAR

MEXICO PACIFICO | \$15

TEQUILA, PASSIONFRUIT, LIME

SIESTA | \$15

TEQUILA, CAMPARI, GRAPEFRUIT, LIME, SIMPLE SYRUP

MINT JULEP | \$14

BOURBON, MINT, SUGAR, CRUSHED ICE

PRIZEFIGHTER NO. 1 | \$16

FERNET, SWEET VERMOUTH, MINT, LEMON, DEMERARA

CLOISTER | \$18

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

DAYS OF YOUTH THE DIVER BRUT - \$9 | \$32
CALIFORNIA, USA

ANNE DE LA WEISS CRÉMANT DE ROSÉ - \$10 | \$36
ALSACE, FRANCE

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

YETTI & THE KORONUT 'BUBBLES' PÉT-NAT - \$15 | \$60
MCLAREN VALE, AUSTRALIA

LAURENT-PERRIER LA CUVÉE BRUT - \$120
CHAMPAGNE, FRANCE

WHITE

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

FORAL ALVARINHO - \$10 | \$38
MINHO, PORTUGAL

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

JURASSIQUE GRENACHE BLANC - \$11 | \$42
CALIFORNIA, USA

RANGOPAI SAUVIGNON BLANC - \$14 | \$56
MARLBOROUGH, NEW ZEALAND

BAUDOUIN MILLET 'INTENSÉMENT' CHABLIS - \$15 | \$60
BURGUNDY, FRANCE

RED

EL LIBRE MALBEC - \$9
MENDOZA, ARGENTINA

PREMIÈRES GOUTTES, GAMAY - \$14 | \$56
BEAUJOILES, 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