

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, HORSERADISH, 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.





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

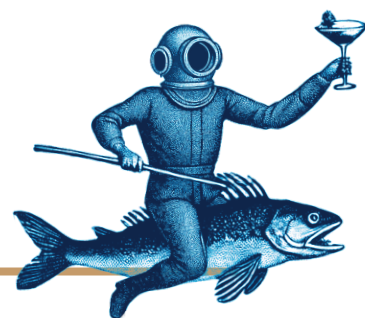


CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



PEARL DIVERS

OYSTER BAR



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



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



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

FREREJEAN FRERES BRUT GRAN RESERVE - \$100
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

FORAL ALBARIÑO - \$13 | \$45
MINHO, PORTUGAL

ROSE / ORANGE

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

RED

EL LIBRE MALBEC - \$9
MENDOZA, ARGENTINA

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