

PEARL'S OYSTER BAR

CELEBRATING OUR 38TH YEAR!

Oklahoma Established & Operated Since 1984

Bringing Oklahoma City a chef-driven point of view, a commitment to local & sustainable ingredients, & a passion for making things in house with expert technique & superb quality.

APPETIZERS, SMALL PLATES

FRESH SHUCKED OYSTERS ON THE HALF SHELL	HAND HARVESTED FROM FEDERALLY INSPECTED BEDS IN THE GULF OF MEXICO	1 DOZ 25	1/2 DOZ 15
SERVED WITH COCKTAIL SAUCE. MEXICAN MIGNONETTE OYSTER SAUCE AVAILABLE.			
PEEL & EAT SHRIMP - GULF	YOU PEEL 'EM	16	
	WE PEEL 'EM	17	
AHI TUNA TOWER	GYOZA CRISPS WITH WASABI CREAM, SESAME DRESSING, GUACAMOLE, AND MASAGO. THREE LEVELS OF AWESOMENESS!	15	
ROASTED OYSTERS 3x3	3 ROCKEFELLER & 3 CASINO BACON & PARMESAN ROMANO CHEESE SAUCE OR ROASTED OYSTERS WITH WORCESTERSHIRE GARLIC BUTTER	19	
BANG PAO SHRIMP	TENDER, CRISPY SHRIMP TOSSED IN A CREAMY SPICY SRIRACHA SAUCE	14	
CRISPY CALAMARI TRADITIONAL	SERVED WITH RED GRAVY OR RHODE ISLAND STYLE TOSSED WITH GARLIC BUTTER & HOT PEPPERS	15	
CRABBY GUACAMOLE	OUR HOUSEMADE GUACAMOLE TOPPED WITH FRESH CRABMEAT AND HOUSEMADE PICO DE GALLO	17	
SMOKEY EDAMAME	EXTRA VIRGIN OLIVE OIL AND SMOKED SEA SALT	10	
SEARED AHI TUNA	SUSHI GRADE. SEARED RARE IN CAJUN SPICES & SERVED WITH SOY MUSTARD DIPPING SAUCE	17	
BLACKENED SCALLOPS	WITH CHARRED GREEN CHILI BEURRE BLANC.	16	
SHRIMP EN BROchette	BACK BY POPULAR DEMAND! CRISPY FRIED SHRIMP, AGED CHEDDAR & BACON SERVED WITH CHERRY MUSTARD SAUCE	15	
5/1 CRAB CAKES	NEW RECIPE! (5 CUPS OF CRAB TO 1 CUP OF RITZ CRACKER CRUMBS) PANKO CRUSTED WITH CRAWFISH CREAM SAUCE (2)	17	
ULTIMATE CRAB CAKE	NEW IMPROVED RECIPE! 1/4 LB. OF LUMP CRABMEAT & NOT MUCH ELSE. BROILED (WHILE THEY LAST) SERVED WITH REMOULADE SAUCE (1)	20	
AHI POKE	AHI TUNA, CILANTRO, PICO, AVOCADO, SCALLIONS AND SESAME SEEDS TOSSED IN A SWEET & SPICY POKE SAUCE SERVED OVER CRISPY RICE NOODLES TOPPED WITH MASAGO.	13	
COCONUT SHRIMP	SERVED WITH ORANGE MARMALADE SAUCE	14	
ALLIGATOR TAIL	CRISPY FRIED OR BLACKENED	15	
ANNE'S HOT CRAB DIP	SERVED WITH TORTILLA CHIPS	15	
FRENCH COUNTRY MUSSELS OR BABY CLAMS	STEAMED IN A WHITE WINE, GARLIC & TOMATO BROTH. SERVED WITH PLENTY OF GARLIC BREAD	16	
FAMOUS FRIED CHEESE	SERVED WITH RED GRAVY	12	

HOUSEMADE SOUPS

PEARL'S GUMBO	SHRIMP, ANDOUILLE & CHICKEN. "THE BEST GUMBO ANYWHERE!"			
	CUP	7	BOWL	8
BOSTON CLAM CHOWDER	AWARD WINNING, CREAMY, CLAMMY CHOWDER.			
	CUP	7	BOWL	8
CIOPPINO	A HUGE BOWL OF SHRIMP, SCALLOPS, MUSSELS & CLAMS IN AN ITALIAN RED BROTH			23

PASTA

BAYOU CHICKEN™ & SHRIMP	SHRIMP, BLACKENED CHICKEN, ANDOUILLE SAUSAGE, TOMATOES, FLAME ROASTED ONION AND PEPPERS. ALL TOSSED WITH RIGATONI PASTA. ALSO AVAILABLE OVER RICE. OUR BEST SELLER!	19	
SEAFOOD "DIABLO"	SHRIMP, SCALLOPS, ANDOUILLE SAUSAGE AND MUSHROOMS TOSSED WITH RIGATONI PASTA IN A SPICY RED SAUCE. OOO-EEE THE CHEF LOVES THIS HOT & SPICY DISH!	19	
BLACKENED CHICKEN PASTA	BLACKENED CHICKEN BREAST SERVED OVER LINGUINE PASTA, TOSSED IN CAJUN CREAM SAUCE, THEN TOPPED WITH TOMATOES & CHIVES	19	
SHRIMP ALFREDO	LINGUINE TOPPED WITH GRILLED WILD GULF SHRIMP	19	
PARMESAN CRUSTED TILAPIA	OVER RIGATONI PASTA TOSSED IN A SPICY TOMATO SAUCE	24	

**IF YOU HAVE ANY ALLERGY CONCERNS, PLEASE CONTACT A MANAGER.
ATTENTION: INDIVIDUALS MAY BE AT A HIGHER RISK FOR A FOOD BORNE ILLNESS IF
THE FOLLOWING FOODS ARE CONSUMED RAW OR UNDERCOOKED: RAW OYSTERS,
EGGS, BEEF, FISH, LAMB, MILK PRODUCTS, PORK, POULTRY AND SHELLFISH.**

JOIN OUR E-CLUB FOR INFORMATION AND SPECIAL OFFERS AT:

WWW.PEARLSOKC.COM

UNDER 600 CALORIE ENTREES

WHEN PAIRED WITH STEAMED BROCCOLI OR GRILLED VEGGIES
ENTREES MARKED WITH "6" ARE UNDER 600 CALORIES.

FRESH SEAFOOD SPECIALTIES

SERVED AS DESCRIBED WITH A HOUSE OR CAESAR SALAD

- ⑥ **ALASKAN HALIBUT** TOPPED WITH FRESH CRAB, AVOCADO, AND RED CHILI VINAIGRETTE SERVED WITH GRILLED SEASONAL VEGETABLES. 34
- ⑥ **LOBSTER TAIL (8 OZ.)** BUTTER POACHED COLD WATER LOBSTER, SERVED WITH GRILLED SEASONAL VEGETABLES **SINGLE OR DOUBLE MKT**
- ⑥ **ALASKAN KING CRAB LEGS** 1 1/2 POUNDS, SERVED WITH SQUASH ROCKEFELLER. MKT
- ⑥ **MAHI MAHI, WILD HAWAIIAN-RED CHILI SEARED** OVER CILANTRO RICE TOPPED WITH A CHARRED GREEN CHILI BEURRE BLANC, AVOCADO, PICO DE GALLO AND COTIJA CHEESE 24
- ⑥ **FRESH PECAN CRUSTED RAINBOW TROUT** SERVED OVER CREOLE MEUNIERE SAUCE WITH RED BEANS AND RICE 25
- REDFISH PONTCHARTRAIN** BLACKENED REDFISH SERVED OVER OUR SPICY CRAWFISH ETTOUFFEE AND RICE OR *Try it Okie Style! Substitute the redfish with a crispy fried catfish filet* 31
- ⑥ **BLACKENED REDFISH** BLACKENED IN OUR OWN SEASONINGS TOPPED WITH BROWN BUTTER SAUCE SERVED WITH RICE. 22
- ⑥ **ADOBO GRILLED REDFISH** GRILLED REDFISH WITH RED CHILI ADOBO TOPPED WITH GUACAMOLE, PICO DE GALLO AND SERVED OVER GRILLED SEASONAL VEGETABLES 23

¡NUEVO! CAMARONES VERDES

HARDWOOD GRILLED SHRIMP IN OUR CHIMICHURRI SAUCE OF PARSLEY, CILANTRO, GARLIC AND MORE...SERVED OVER GREEN RICE OR GRILLED VEGGIES WITH FRESH GUACAMOLE AND PICO DE GALLO. 23

- ⑥ **PEPPERED PONZU AHI TUNA** FRESH "SASHIMI GRADE" AHI TUNA, PEPPER CRUSTED, SEARED IN A SOY-GINGER GLAZE & TOPPED WITH WASABI AIOLI, SERVED WITH GRILLED SEASONAL VEGETABLES 25
- 5/1 CRAB CAKES** NEW RECIPE! (5 CUPS OF CRAB TO 1 CUP OF RITZ CRACKER CRUMBS) PANKO CRUSTED WITH CRAWFISH CREAM SAUCE (3), SERVED WITH SQUASH ROCKEFELLER. . . 25
- ⑥ **ULTIMATE CRAB CAKE** SERVED WITH REMOULADE SAUCE AND SQUASH ROCKEFELLER 25
- ⑥ **TILAPIA ORLEANS** BLACKENED TILAPIA, WITH A SHRIMP & SCALLOP BROWN BUTTER SAUCE, SERVED WITH RED BEANS AND RICE. 24
- ⑥ **CEDAR PLANKED MISO SALMON** FRESH ATLANTIC SALMON BASTED IN OUR ASIAN MISO GLAZE, THEN CARAMELIZED ON A CEDAR PLANK, SERVED WITH STEAMED BROCCOLI TOPPED WITH HOLLANDAISE 25
- SHRIMP & GRITS YA-YA SKILLET** WILD GULF SHRIMP, SAUTEED WITH CAJUN SPICES, CARAMELIZED ONIONS, PEPPERS AND MUSHROOMS, SERVED OVER SMOKED GOUDA GRITS. . . . 23
- SEAFOOD SKILLET** SHRIMP, SCALLOPS, CRAWFISH, & MUSHROOMS ON A BED OF RICE BAKED IN A CAST IRON SKILLET WITH PARMESAN AND MONTEREY JACK CHEESES, SERVED WITH RED BEANS AND RICE 23
- ⑥ **MEDITERRANEAN SALMON** GRILLED FRESH ATLANTIC SALMON OVER ISRAELI COUSCOUS THEN TOPPED WITH A WARM MEDITERRANEAN BLEND OF LEMON, ARTICHOKE, OLIVES, CAPERS AND SUN DRIED TOMATOES (IMPORTED GREEK FETA CHEESE ON REQUEST) 25
- ⑥ **STEVE'S SPECIAL** BROILED TILAPIA, WITH A SHRIMP AND SCALLOP CAJUN CREAM SAUCE, SERVED WITH FRIED OKRA 24
- PARMESAN CRUSTED TILAPIA** OVER RIGATONI PASTA TOSSED IN A SPICY TOMATO SAUCE 24

TRY FISH YOUR WAY!

YOUR CHOICE OF FISH & ONE OF OUR SIGNATURE SAUCES

- ⑥ **MUSTARD BEURRE BLANC** - WITH SEIKEL'S OKLAHOMA GOLD OLD STYLE MUSTARD
- ⑥ **CLASSIC** - LEMON, WHITE WINE, BUTTER SAUCE WITH LEMON PEPPER & CRISPY CAPERS
- ⑥ **CAJUN** - BLACKENED SEASONING & CAJUN BROWN BUTTER
- ⑥ **SOUTHWEST** - CHARRED GREEN CHILI BEURRE BLANC SAUCE WITH AVOCADO & PICO DE GALLO
- ⑥ **MEDITERRANEAN** - WARM BLEND OF LEMON, ARTICHOKE, OLIVES, CAPERS AND SUN DRIED TOMATOES SERVED OVER ISRAELI COUSCOUS (IMPORTED GREEK FETA CHEESE UPON REQUEST)
- ⑥ **ASIAN** - CARAMELIZED MISO GLAZE; MADE WITH BROWN SUGAR, SOY, & RICE WINE
- ⑥ **CHIMICHURRI** - ARGENTINIAN SALSA VERDE

FRIED SEAFOOD

ALL OF OUR FRIED SEAFOOD IS SERVED WITH COLE SLAW, FRENCH FRIES & HUSHPUPPIES

- FRIED OYSTERS** CORNMEAL CRUSTED AND SERVED WITH COCKTAIL SAUCE 22
- PEARL'S FRIED SHRIMP (TEN)** CRISPY BUTTERFLIED SHRIMP SERVED WITH BLACK CHERRY MUSTARD SAUCE 21
- CATFISH TENDERLOINS** CORNMEAL CRUSTED & SERVED WITH PEARL'S TARTAR SAUCE. (ALSO AVAILABLE BLACKENED) 22
- COCONUT SHRIMP** SERVED WITH ORANGE MARMALADE SAUCE 21

**COMPLIMENTARY HOUSE-MADE JALAPEÑO RELISH
AVAILABLE ON REQUEST
WE FRY CHOLESTEROL AND TRANSFAT FREE**

100% AMERICAN



FARM RAISED CATFISH

COMBINATION PLATTERS

- SURF-N-TURF** ADD A LOBSTER TAIL OR 1 1/2 LBS. OF CRAB LEGS TO ANY STEAK MKT
- BLACKENED COMBO** BLACKENED SHRIMP, CHICKEN TENDERS, BLACKENED CATFISH 25
- KILLER COMBO** FRIED SHRIMP, CRAWFISH, AND CATFISH TENDERLOINS 25
- SANDRA'S VEGGIE PLATTER** STEAMED BROCCOLI, REDSKIN POTATOES, GRILLED SEASONAL VEGETABLES AND AVOCADO SERVED WITH PICO DE GALLO. 15

STEAK, PORK AND CHICKEN

SERVED AS DESCRIBED WITH CHOICE OF CAESAR OR HOUSE SALAD

CHILI SEARED CHICKEN TENDERS WITH CHARRED GREEN-CHILI BUERRE BLANC SAUCE, AVOCADO SALSA AND CILANTRO RICE 19

- FRIED CHICKEN TENDERS** HAND BREADED AND FRIED SERVED WITH MADE FROM SCRATCH GRAVY AND ROASTED GARLIC MASHED POTATOES. 19
- MEDITERRANEAN GRILLED CHICKEN TENDERS** WITH A WARM MEDITERRANEAN BLEND OF ARTICHOKE HEARTS, OLIVES, CAPERS AND SUN DRIED TOMATOES, IN LEMON BUTTER, TOPPED WITH IMPORTED GREEK FETA CHEESE. SERVED OVER ISRAELI COUSCOUS 19
- BLACKENED PORK LOIN (3)** BONELESS LOIN CHOPS. SERVED OVER CREOLE MEUNIERE SAUCE. SERVED WITH SMOKE GOUDA GRITS TOPPED WITH CHEDDAR AND BACON . . . 20
- USDA PREMIUM CHOICE AGED RIB EYE (14 oz.)** MESQUITE GRILLED SERVED WITH CRISPY REDSKIN POTATOES 32
- USDA PREMIUM CHOICE AGED FILET (6 oz.)** CENTER CUT FILET MIGNON, MESQUITE GRILLED. SERVED WITH CRISPY REDSKIN POTATOES 31

CAJUN SPECIALTIES

THE FOLLOWING ENTREES ARE SERVED WITH CHOICE OF SALAD & SIDE DISH

- SHRIMP PEARL** SHRIMP SAUTEED IN OUR ANDOUILLE SAUCE 19
- SHRIMP CREOLE** 19
- CRAWFISH ÉTOUFFÉE** 22
- CRAWFISH ENCHILADAS** BACK BY POPULAR DEMAND! 20
- JAMBALAYA** THIS SASSY RICE DISH FROM NEW ORLEANS IS FULL OF SHRIMP, CHICKEN AND ANDOUILLE SAUSAGE 19
- FRIED CHICKEN ANDOUILLE** CHICKEN TENDERS, CRISPY FRIED AND SMOTHERED WITH ANDOUILLE SAUCE. 19

PEARL'S FULLY SUPPORTS THE SUSTAINABLE SEAFOOD MOVEMENT. PEARL'S WILL ONLY SERVE SUSTAINABLE SEAFOOD. THINK GLOBALLY, ACT LOCALLY, DRESS CASUALLY.

WE ACCEPT VISA, AMERICAN EXPRESS, MASTERCARD, DISCOVER. SORRY, WE DO NOT ACCEPT ANY CHECKS.

CAESAR & CHOPPED SALADS

CHOICE OF HOUSE REMOULADE, SUN DRIED TOMATO LOUIE, VINAIGRETTE, BALSAMIC VINAIGRETTE, RANCH, BLEU CHEESE, HONEY MUSTARD, FAT-FREE RANCH, OR LITE ITALIAN

BANG PAO SALAD CRISPY SHRIMP TOSSED IN A CREAMY, SWEET AND SPICY SRIRACHA SAUCE SERVED OVER ASIAN SALAD MIX WITH SESAME DRESSING, PEANUT SAUCE, TOASTED SESAME SEEDS AND RICE NOODLES 19

CHOPPED COBB SALAD BANDS OF MESQUITE GRILLED CHICKEN OR CHILLED SHRIMP, AVOCADO, CHEDDAR CHEESE, BACON, TOMATOES, BLACK OLIVES, BLEU CHEESE AND CHOPPED EGGS OVER A MOUND OF CHOPPED GREENS TOSSED ON REQUEST WITH YOUR CHOICE OF DRESSING 20

TABASCO® CAESAR SALADS CRISP ROMAINE, OUR FAMOUS TABASCO® CAESAR DRESSING AND PARMESAN CHEESE. TOSSED TO ORDER 14
 TOPPED WITH **BLACKENED CHICKEN** 17 **BLACKENED SHRIMP** 19
GRILLED SALMON 20 **BLACKENED TUNA** 20

PEARL'S BIG CHOPPED SALAD CHOPPED SALAD GREENS, TOMATOES, BLACK OLIVES, CHOPPED EGGS, BACON AND CHEDDAR CHEESE. TOSSED ON REQUEST WITH YOUR CHOICE OF DRESSING 14
 ADD **FRIED CHICKEN** 17 **CHILLED SHRIMP** 19

MEDITERRANEAN SALAD FRESH GREENS TOSSED IN OUR MEDITERRANEAN DRESSING WITH ARTICHOKES, SUN DRIED TOMATOES, GREEK OLIVES, FRESH TOMATOES, IMPORTED GREEK FETA CHEESE AND ISRAELI COUSCOUS 14
 ADD **GRILLED CHICKEN** 17 **CHILLED SHRIMP** 19

SAN FRANCISCO CRAB & SHRIMP LOUIE
 CRAB, SHRIMP, ASPARAGUS, AVOCADO, TOMATO, BACON, EGG AND CHOPPED GREENS TOSSED IN OUR SUNDRIED TOMATO LOUIE DRESSING 20

SANDWICHES, SLIDERS & TACOS

FAMOUS SALMON TACOS 2 FRESH GRILLED SALMON TACOS WITH JACK & CHEDDAR CHEESES, TOMATOES, COLE SLAW AND SCALLIONS WRAPPED IN FLOUR TORTILLAS SERVED WITH OUR HOUSE MADE GUACAMOLE, PICO AND FRESH TORTILLA CHIPS. 18

BOURBON STREET BURGERS® WE'RE FAMOUS FOR THESE! THREE "BABY BURGER BUNS" STUFFED WITH MINI GRILLED ONION BURGERS AND AMERICAN CHEESE SERVED WITH FRENCH FRIES. 13

BOURBON STREET CHICKS® WE'RE FAMOUS FOR THESE! THREE "BABY BURGER BUNS" STUFFED WITH MINI BLACKENED CHICKEN BREAST, MONTEREY JACK CHEESE AND MUSTARD SERVED WITH FRENCH FRIES. 13

CRAB CAKE "SLIDERS" PEARL'S FAMOUS CRAB CAKES TUCKED IN TWIN MINI BUNS WITH TARTAR SAUCE AND COLE SLAW SERVED WITH FRENCH FRIES. 17

FRIED CATFISH, SHRIMP, OR OYSTER PO BOYS A FRENCH LOAF STUFFED WITH COLE SLAW (ON THE BUN), TOMATO, TARTAR SAUCE, & PICKLE SERVED WITH FRENCH FRIES. 14

SIDE ORDERS

CRISPY BRUSSELS SPROUTS in asian sweet chili sauce 7 (2 dollars extra as side sub)
 GRILLED SEASONAL VEGETABLES 6

SQUASH ROCKEFELLER™ 5	COLE SLAW 5
REDSKIN POTATOES 5	FRENCH FRIES 5
RED BEANS & RICE (WORLD'S BEST) 5	FRIED OKRA 5
ROASTED GARLIC MASHED POTATOES 5	CRISPY REDSKIN POTATOES 5
STEAMED BROCCOLI W/ HOLLANDAISE 5	SMALL GARDEN OR CAESAR SALAD 7
SMOKED GOUDA GRITS W/ CHEDDAR & BACON 5	SWEET POTATO FRIES 5

PEARL'S NOW HAS A PRIVATE DINING ROOM AVAILABLE
 WE ALSO OFFER OUR ROOFTOP PATIO
 FOR PRIVATE "PATIO PARTIES!"
 ASK A MANAGER FOR DETAILS TODAY!

RELOADABLE GIFT CARDS AVAILABLE FOR PURCHASE
 ACCEPTED AT ALL PEARL'S RESTAURANT GROUP LOCATIONS

NOW AVAILABLE FOR PURCHASE:
 SEIKEL'S OKLAHOMA GOLD OLD STYLE MUSTARD
 ASK YOUR SERVER FOR DETAILS

