

**FRESH RAW OYSTERS
ON HALF SHELL**

GULF OYSTERS

½ DZ/\$10 DZ/\$20

EAST COAST OYSTERS

3.25 each

WEST COAST OYSTERS

3.50 each

OYSTER FLIGHT

5 oysters of the day

16

OYSTER SHOOTER

vodka, cocktail sauce

6

**CHILLED
SHELLFISH**

JUMBO SHRIMP COCKTAIL

cocktail sauce

15

LUMP CRABMEAT COCKTAIL

remoulade sauce

16

MAINE LOBSTER COCKTAIL

drawn butter

17

SNOW CRAB COCKTAIL CLAWS

cocktail sauce

12

SEAFOOD CHILLER

3 jumbo shrimp, 3 crab claws, lobster meat

34

**ICED SEAFOOD
TOWERS**

PEARL TOWER gf

*6 gulf oysters, 3 crab claws, 3 jumbo shrimp,
sashimi: 3 yellow tail, 3 tuna, 3 salmon*

49

DELUXE TOWER gf

*12 oysters (chef's choice), 4 crab claws,
6 jumbo shrimp, colossal lump crabmeat,
chilled Maine lobster meat*

109

MEGA TOWER gf

*18 oysters (chef's choice), 6 crab claws,
9 jumbo shrimp, colossal lump crabmeat,
chilled Maine lobster meat*

159

**ROASTED/GRILLED
OYSTERS**

3 for \$9 6 for \$17

ROCKEFELLER

spinach, béchamel sauce, cheese and panko

LUMP CRAB

mornay sauce

CHARGRILLED

butter, garlic, parmesan and parsley

PLATES

LOBSTER CRAB CAKES

*roasted red pepper beurre blanc sauce,
house mashed potatoes*

19

CRABMEAT STUFFED SHRIMP

linguine, garlic-lemon butter

19

TUNA & LUMP CRAB STACK

avocado, citrus vinaigrette, mayo, toast points

23

SEAFOOD CIOPPINO

fish & shellfish, savory tomato broth, rustic bread

25

MUSSELS

white wine, garlic, shallots, herbs, cream, rustic bread

15

CLAMS gf

bacon, shallots, butter, fresh herbs

13

LOBSTER MAC & CHEESE

cheddar, chives, bacon, panko

16

LOBSTER SPINACH DIP

cream cheese, sour cream, bread crumbs, warm pita

16

PEARL'S FRIED CHICKEN

*lightly battered and fried chicken over
mashed potatoes and green beans,
topped with jalapeño bacon gravy*

21

PEARL'S SKILLET CHICKEN

*lightly battered, white wine garlic sauce,
pancetta, sun-dried tomatoes,
fresh spinach, mashed potatoes*

21

PAN SEARED RED SNAPPER gf

*sautéed spinach, tomato, fresh herbs,
potato au gratin, lemon*

25

SEAFOOD TRIO

*pan seared red snapper, scallops,
and a lobster crab cake,
with mashed potatoes and green beans.*

28



SMALL PLATES & SHARED

COASTAL CRAB CAKES

classic remoulade

15

BANG BANG SHRIMP

succulent shrimp, flash fried, zesty sweet chili sauce

13

GYOZA DUMPLINGS

pan seared, ponzu sauce

7

CHICKEN LETTUCE WRAPS

*chopped chicken, water chestnuts,
red bell pepper, red onion, plum sauce*

12

SLIDERS

Crab Cake Lettuce, tomato, red onion, spicy mayo

16

Ahi Tuna Pan seared chopped tuna, citrus spring mix

15

Kobe Burger Cheese, tomato, red onion

15

PARMESAN TRUFFLE FRIES ^{gf}

wasabi mayo

7

KOBE MEATBALLS

asiago cheese

14

FRIED CALAMARI

thai chili sauce

13

SAUTEED CALAMARI

olive oil, fennel, red onion, feta, grilled bread

13

EDAMAME HUMMUS ^{gf}

seasoned wonton chips, veggies

12

BEEF TENDERLOIN SKEWERS ^{gf}

red bell pepper, onions

16

CHICKEN TENDERS & FRIES

hand battered in house

10

PAN ASIAN BABY BACK RIBS

slow cooked and finished off on grill

11

CANTON STREET TACOS

Lobster 16

Beef Short Rib 10

Blackened Shrimp 12

Pulled Pork 10

Grilled Chicken 9

Fish 10

BRAISED BEEF SHORT RIB

mushrooms, potato au gratin, fried onions

14

PULLED PORK SPRING ROLLS

collard greens, bacon, ginger peach sauce

9

QUESADILLAS

*Chicken, Pulled Pork, or Steak
chipotle mayo, peppers & onions*

10

SHORT-RIB FLATBREAD

*red bell pepper, caramelized onion,
aged white cheddar, Gruyere cheese*

13

SEARED DIVER SCALLOPS ^{gf}

cheese grits

16

EDAMAME

steamed soy beans, Kosher salt

5

CRAB WONTONS

cream cheese, thai chili sauce

12

BACON WRAPPED SHRIMP

teriyaki & sweet chili sauce

13

CHICKEN SATAY SKEWERS ^{gf}

7

CRAB FRITTERS

remoulade sauce

10

SHRIMP & VEGETABLE TEMPURA

13

SHRIMP & GRITS ^{gf}

*sautéed shrimp, cheese grits with red pepper, green
onion, mushroom, bacon, creamy beurre blanc*

14

MAC & CHEESE

Three cheeses, panko bread crumb, truffle oil

10

LAMB LOLLIPOPS

*rosemary & garlic marinated, flame grilled,
mashed potatoes, demi glace*

14

SPINACH & ARTICHOKE DIP

12

LOBSTER TAIL

broiled or fried, lemon, zesty greens

16

SALADS & SOUPS

SEAFOOD SALAD

*lettuce, lump crab, lobster, shrimp,
avocado, tomato, red wine dressing*

20

GINGER SALAD

*spring mix, cucumber, tomato,
carrot, traditional ginger vinaigrette*

5

MISO SOUP *seaweed, chives*

4

BABY LETTUCE WEDGE

tomato, cucumber, bacon, bleu cheese dressing

8

CAESAR SALAD

*romaine, classic caesar dressing,
croutons, shaved parmesan*

8

ASIAN CHOPPED SALAD

*napa cabbage, cucumber, edamame, carrot,
scallions, cilantro vinaigrette, wonton strips*

8

CHICKEN COCONUT SOUP *mushrooms*

5

NORI SALAD *seaweed, sesame vinaigrette*

5

CUCUMBER SALAD

crab stick, soy vinaigrette

6

SOUP DU JOUR *made fresh daily*

6

SUSHI

SPECIALTY ROLLS

KISS OF DEATH ROLL

*spicy tuna, cucumber, masago,
topped with a spicy mixture of
crunchy tempura flakes, sriracha &
wasabi-cucumber sauce*

15

ROSWELL ROLL

*spicy yellowtail, scallion, topped with tuna,
white tuna, wasabi cucumber sauce & sriracha*

16

ALLYSON ROLL

*shrimp tempura, avocado,
cucumber, topped with baked eel,
spicy mayo & teriyaki glaze, finished
with crunchy tempura flakes & masago*

16

ASHLEIGH ROLL

*shrimp tempura, avocado, cucumber, topped
with spicy tuna & wasabi-cucumber sauce*

16

OCEANIC ROLL

*spicy tuna topped with fresh seared salmon,
chopped scallion, masago & spicy mayo*

15

SAKURA ROLL

*shrimp tempura, avocado, cucumber, topped
with tuna, spicy mayo & teriyaki glaze*

15

ZEST ROLL

*snow crab salad, tuna, cream cheese,
tobiko, avocado, in citrus ponzu sauce
with cucumber wrap*

16

CANTON STREET ROLL

*flash fried battered California roll,
spicy crab salad & teriyaki glaze*

15

YUMMY ROLL

*flash fried battered salmon, yellowtail,
tuna, cream cheese & spicy mayo*

15

RAW RAW

*pickled daikon wrapped tuna,
salmon, hamachi, tobiko, cucumber,
jalapeño, mustard ponzu*

18

SOUTHERN STAR SCORPION

*spicy tuna, cream cheese, avocado, crunchies,
with yellow tail, jalapeño & sriracha sauce*

18

FIRECRACKER

*spicy crab, shrimp salad, avocado,
with fresh tuna, hot sesame oil, eel sauce,
sesame dressing, masago, scallion*

17

MAKI ROLLS & HAND ROLLS

Hand roll + 1

Brown rice and soy paper upon request + 1 each

CALIFORNIA ROLL

avocado, crab stick, cucumber

8

SPICY TUNA ROLL (HR)

*minced fresh tuna mixed with scallion,
masago & house spices*

12

RAINBOW ROLL

*California roll topped tuna, salmon,
red snapper, yellowtail, avocado*

15

AVOCADO ROLL ^{gf}

7

BAGEL ROLL

smoked salmon, cream cheese, avocado

12

DRAGON ROLL

*shrimp tempura, avocado, cucumber,
topped with steamed shrimp, soy glaze*

14

DYNAMITE ROLL

*tuna, yellowtail, red snapper, asparagus,
topped with masago & crunchy flakes*

17

GORILLA ROLL

*spicy tuna, topped with yellowtail,
spicy mayo, chopped scallion & masago*

16

LOBSTER TEMPURA ROLL

*Lobster tempura, masago, cucumber,
avocado, spicy mayo, soy glaze*

17

ROCK & ROLL (HR)

eel & avocado topped with teriyaki glaze

12

SALMON ROLL (HR) ^{gf}

fresh salmon wrapped in nori

10

SHRIMP TEMPURA ROLL

*shrimp tempura, cucumber, avocado
topped with masago, teriyaki glaze*

12

SPIDER ROLL

*soft shell crab, cucumber, avocado &
masago, spicy mayo, soy glaze*

16

SUPER CRUNCH ROLL

*crunchy tempura flakes, masago, spicy mayo,
steamed shrimp, teriyaki glaze*

12

VEGGIE ROLL (HR) ^{gf}

avocado, cucumber, asparagus

8

VOLCANO ROLL

*California roll, shrimp & crab salad,
spicy mayo, soy glaze, torched*

15

YELLOWTAIL ROLL (HR) ^{gf}

Fresh yellowtail, scallions, wrapped in nori

10

TUNA ROLL

10

SUSHI SPECIALTIES

YELLOWTAIL JALAPEÑO

5 pc fresh sashimi, sliced jalapeno,
yuzu vinaigrette, sriracha
17

AHI POKE

Chopped fresh tuna, sesame oil,
scallion, masago, avocado
16

SUSHI DELUXE

chef's choice of 8 pc nigiri &
8 pc spicy tuna roll
30

SASHIMI DELUXE ^{gf}

chef's choice of 15 pc assorted sashimi
35

SUSHI & SASHIMI COMBO ^{gf}

chef's choice of 5 pc nigiri & 7 pc sashimi,
your choice of tuna or salmon roll
35

TRI COLOR SUSHI OR SASHIMI ^{gf}

tuna, salmon, yellowtail, 3 pc each
28

CHIRASHI RICE BOWL

assortment of chef's choice
sashimi fish over seasoned rice
30

CRUDO

tuna, salmon, hamachi, togarashi,
ponzu, olive oil, micro greens
18

NIGIRI & SASHIMI

2pc - Brown rice available upon request + 1

CRAB STICK -
KANI
5

TUNA - MAGURO
7

RED SNAPPER
8

WHITE TUNA -
SHIRO MAGURO
7

SMOKED
SALMON
7

YELLOWTAIL -
HAMACHI
7

SALMON
7

SPICY SCALLOPS
8

EEL
7

ALL DAY FAVORITES

Lunch portions available
Monday - Friday until 4pm

SHAKING BEEF TENDERLOIN

sautéed beef tenderloin, red onion, mushrooms,
mixed greens, tomato slices, white rice,
miso soup or ginger salad
Lunch 14 / Dinner 19

COCONUT CURRY CHICKEN

Mild Red or Spicy Green

chicken breast, coconut milk, lemon grass, red onion,
tomato, basil, white rice, miso soup or ginger salad
Lunch 13 / Dinner 19

SOBA NOODLE

Shrimp or Salmon

sautéed shrimp or grilled salmon, healthy
buckwheat noodle, spinach, red onion, mushroom,
edamame, miso soup, ginger salad
Lunch 15 / Dinner 19

SOFT SHELL CRAB SANDWICH

fried whole succulent crab, lettuce, tomato,
mustard aioli, french bread, fried egg, house fries
Lunch 14 / Dinner 16

STEAK SANDWICH

slow broiled tender beef, caramelized onion, mix
greens, horseradish sauce, french bread & house fries
Lunch 14 / Dinner 16

FISH AND CHIPS

crispy ale battered wild caught cod,
tartar sauce, house fries
Lunch 14 / Dinner 16

BENTO BOXES

Available Monday - Friday until 4pm

TERIYAKI CHICKEN & TEMPURA

Shrimp, Veggie
13

KATSU CHICKEN & TEMPURA

Shrimp, Veggie
panko breaded chicken breast
13

BEEF TERIYAKI & TEMPURA

Shrimp, Veggie
13

TERIYAKI SALMON & TEMPURA

Shrimp, Veggie
13

DESSERTS

7

CHOCOLATE SOUFFLÉ

KEY LIME PIE

NEW YORK CHEESECAKE

CRÈME BRULÉE

BEVERAGES

SARATOGA WATER *Still, Sparkling* 3.5

SOFT DRINKS 3

JUICES *Cranberry, OJ, Grapefruit, Pineapple* 3

ICED TEA *Sweetened, Un-sweetened* 3

RED BULL *Regular* 4

MARTINIS

RASPBERRY LEMON DROP MARTINI*

Ketel One Family Made Citroen Vodka, splash of Chambord, triple sec, sweet & sour, sugar rim

12

POMEGRANATE*

Ketel One Family Made Oranje Vodka, PAMA Liqueur, sweet & sour

12

CARAMEL APPLE

Smirnoff Vodka, Apple Pucker, splash of pineapple juice, caramel drizzle, sugar rim

11

PEACH PECAN MANHATTAN

Larceny, Rivulet Pecan Liqueur, splash of sweet vermouth, peach bitters

13

GRAPEFRUIT ROSE MARTINI

Ketel One Family Made Grapefruit Rose Vodka, St-Germain liqueur, simple syrup, grapefruit juice, Prosecco

13

CLASSIC or DIRTY VODKA MARTINI

Smirnoff vodka, dry vermouth

10

COSMOPOLITAN

Ketel One Family Made Vodka, Cointreau, cranberry juice

12

LEMON DROP

Ketel One Family Made Citroen, sweet & sour, triple sec, sugar rim

12

CUCUMBER BASIL MARTINI

Rain cucumber vodka or Hendricks Gin, muddled cucumber and basil, fresh lime juice

12

PEACH MARTINI

Deep Eddy Peach vodka, Cointreau, sweet & sour mix, splash of soda, splash of orange juice

11

LYCHEE

Ketel One vodka, triple sec, lychee juice, splash of cranberry

12

CHOCOLATE

Smirnoff Vanilla vodka, Godiva liqueur, Baileys, chocolate swirl

12

SPECIALTY DRINKS

SB SPRITZER*

Ketel One Family Made Vodka, muddled basil & strawberry, simple syrup, fresh lemon, topped with prosecco

12

LAZY AFTERNOON

Deep Eddy Sweet Tea vodka, peach schnapps, splash of lemonade

10

THE BOURBONATOR

Woodford, fresh lemon juice, peach schnapps, ginger beer

13

COCKTAIL ST. GERMAIN

Champagne, St-Germain liqueur, soda

12

INFUSED MARGARITA

*Strawberry or Mango
pineapple infused tequila*

9

SKINNY MARGARITA

*Jalapeño optional
Altos tequila, fresh lime juice, organic agave*

11

GIN & SIN

Bombay Sapphire Gin, Chambord, lemonade

11

MOJITO

*Strawberry or Mango
Rum, fresh muddled mint leaves, fresh lime juice, simple syrup, splash of soda*

10

ZEST 75

Empress 1908 Gin, sweet & sour, Prosecco, lemon twist, simple syrup

12

ROSEMARY SAGE OLD FASHION

Bulleit bourbon, 1821 rosemary sage simple syrup, Havana Hide bitters

13

DARK & STORMY

Kraken rum, ginger beer, fresh lime juice

12

KETEL ONE BOTANICAL SPRITZES

Ketel One Cucumber Mint, Ketel One Grapefruit Rose, Ketel One Peach & Orange Blossom

** Only 73 calories - No sugar, carbs or artificial flavor **

12

MULES

MOSCOW MULE

Russian Standard vodka fresh lime juice, ginger beer

11

DERBY MULE

Larceny Bourbon, fresh lime juice, ginger beer

11

MEXICAN MULE

Altos Tequila, fresh lime juice, ginger beer

11

CUCUMBER WATERMELON MINT MULE

Ketel One Family Made Cucumber Mint Vodka, 1821 Watermelon Mint Shrub, fresh watermelon juice, fresh lime juice, ginger beer

13

PEACH BLOOD ORANGE MULE

Ketel One Family Made Peach Orange Blossom Vodka, 1821 Blood Orange Shrub, fresh lime juice, ginger beer

13

**Ketel One Family Made Vodka is made with 100% non-GMO grains and crafted to remove gluten.*

WHITE WINE - Glass / Bottle

PINOT GRIGIO

Coastal Vines, California 9 / 32
Ecco Domani, Italy 10 / 36
Mezzacorona, Italy 11 / 40
La Crema, Pinot Gris, Monterey 13 / 48
Santa Margherita, Italy 15 / 56

SAUVIGNON BLANC

Coastal Vines, California 9 / 32
Flint & Steel, Napa Valley 11 / 40
Kim Crawford, New Zealand 12 / 44
Whitehaven, New Zealand 13 / 48

CHARDONNAY

Coastal Vines, California 9 / 32
4 Vines Naked (unoaked), California 10 / 36
Chateau St. Jean, Sonoma 11 / 40
Kendall Jackson, California 12 / 44
La Crema, Sonoma Coast 14 / 52
Sonoma Cutrer, Russian River Ranch 15 / 56
Stag's Leap, Napa 16 / 60
Jordan, Russian River Valley 68

INTERESTING WHITES

Fetzer Riesling, Monterey 9 / 32
Wild Horse Viognier, Central Coast 10 / 36
Yes Way Rose, South France 10 / 36
Cote des Rose, Gerard Bertrand, France 11 / 40

RED WINE - Glass / Bottle

PINOT NOIR

Coastal Vines, California 9 / 32
Robert Mondavi Private Selection, California 10 / 36
Louis Latour, France 11 / 40
Elouan, Oregon 12 / 44
Meiomi, California 13 / 48
La Crema, Sonoma Coast 14 / 52
Belle Glos "Clark & Telephone", Santa Barbara 80

MERLOT

Coastal Vines, California 9 / 32
Blackstone, California 10 / 36
Sebastiani, Sonoma 11 / 40

CABERNET

Coastal Vines, California 9 / 32
Rodney Strong, California 10 / 44
Silver Palm, North Coast 13 / 48
J Lohr, Seven Oaks, Paso Robles 14 / 52
Louis Martini, California 15 / 56
Franciscan, Napa Valley 16 / 60
Napa Cellars, Napa Valley 15 / 64
Stags' Leap, Napa Valley 68
Jordan, Alexander Valley 99
Caymus, Napa Valley 145

ALTERNATIVE REDS

Cline Red Zinfandel, Lodi, California 10 / 36
Evolution Red, Oregon 11 / 40
Alamos Malbec, Argentina 10 / 36
Broquel Malbec, Mendoza, Argentina 11 / 40
Francis Coppola Shiraz, California 10 / 36

SPARKLING WINE

Opera Prima Brut, California 9 / 36
Anna Brut Rose, Spain 10 / 44
LaMarca, Prosecco, Italy 10 / 44
Bouvet Brut Rose, France 12 / 54
Korbel Brut, 180 ml 10
Mumm Brut, Napa 59
Veuve Clicquot, Champagne, France 95

SAKE

COLD SAKE

Sho Chiku Bai Nigori, Unfiltered, 375 ml 17

Sho Chiku Bai Premium Ginjo, 300 ml 17

Gekkeikan Haiku, Premium, 300 ml 18

TyKu, Premium, 330 ml 21

TyKu, Super Premium, 330 ml 24

Sake Shot *apple, peach, raspberry* 4

Sake Bomb ,Sapporo Draft 8

HOT SAKE

Gekkeikan Small / Large 7 / 12

BOTTLES & CANS

BUD LIGHT

5

MILLER LITE

5

MICHELOB ULTRA

5

BLUE MOON

6

BECKS N/A

6

CORONA

6

CORONA LIGHT

6

KIRIN LIGHT

6

STRONGBOW CIDER

6

TROPICALIA

7

SPF 50/50 INDIA PALE RADLER 16 OZ

7

GUINNESS CAN

7

KIRIN ICHIBAN 22 OZ

10

DRAFT BEER

ROTATING TAP

Ask for today's selection

STELLA ARTOIS

7

SAPPORO

7

SWEETWATER 420

7

SCOFFLAW BASEMENT IPA

7

ALLAGASH WHITE

8