

FIRSTS

- CALAMARI** wasabi aioli, red pepper remoulade 15
- PRINCE EDWARD ISLAND MUSSELS** shallot, white wine, garlic, toast points 16
- JUMBO LUMP CRAB CAKE** panko fried, ginger dill aioli, green tomato & poblano chow chow, micro cilantro 16
- AHI TUNA POKE*** ponzu, pineapple, avocado, sesame, wonton chips 16
- FRIED GREEN TOMATOES** roasted red pepper coulis, sweet + spicy jelly, goat cheese, balsamic 13
- SALMON TARTARE*** caper, lemon, red onion creme fraiche, toast points 15
- BEEF CARPACCIO*** filet mignon, arugula, lemon and truffle oil, capers, parmesan 16
- HAND SELECTED OYSTERS*** cucumber mignonette, lemon, cocktail market price

SOUPS & GREENS

- BUTTERNUT SQUASH BISQUE** prosciutto, sage, truffle oil 12
- LOW COUNTRY SHE-CRAB** crab roe, sherry, lemon aioli 12
- TRADITIONAL WEDGE** red onion, cherry tomatoes, house made bleu dressing, crumbled bacon 12
- TRADITIONAL CAESAR** grilled romaine, croutons, parmesan, in-house dressing 12
- SPINACH + ARUGULA** pear, onion, candied walnuts, goat cheese, bacon vinaigrette 12
- BURRATA CAPRESE** fresh burrata, cherry tomatoes, lemon + basil vinaigrette, sweet balsamic reduction, grilled ciabatta 13
- add salmon to any salad 20
add shrimp to any salad 14
add chicken to any salad 12
- *consuming raw or undercooked foods may cause food borne illness*

MAINS

- GROUPER CASINO** crab + tomato risotto, spinach, bacon, andouille, blistered cherry tomatoes, whole grain mustard cream sauce 38
- CHARGRILLED SCOTTISH SALMON*** potato + ricotta gnocchi, fire roasted tomatoes, cremini mushrooms, spinach, basil pesto cream sauce 36
- CRAB + SHRIMP PICCATA** tomatoes, capers, lemon, white wine + garlic butter sauce, linguini 36
- PAN SEARED DIVER SCALLOPS** romesco, toasted almonds, gouda grits, asparagus 38
- 7 OZ EMBER GRILLED FILET MIGNON*** creminis, spinach, blistered cherry tomatoes, whipped potatoes, caramelized shallot + gorgonzola compound butter, demi 60
- 14 OZ NEW YORK STRIP + FRITES*** grass fed beef, truffle and parmesan frites, brown butter brussel sprouts, demi, horseradish aioli 55
- BURGUNDY BRAISED SHORT RIB** whipped potatoes, cremini mushrooms, carrots, asparagus, burgundy jus 50
- CHICKEN FRANCAISE** crispy potato gnocci, baby kale, butternut squash, lemon caper beurre blanc 32
- PISTACHIO ENCRUSTED AHI TUNA*** sesame rice, napa cabbage slaw, wasabi + edamame purée, pickled ginger vinaigrette, radishes 36
- NORTH CAROLINA REDFISH** skin on, chargrilled blackened redfish, whipped potatoes, jumbo lump crab, lemon creme, spinach 38
- SHRIMP + GRITS** Adluh Farm's stone gouda grits, coastal shrimp, andouille sausage + blue crab etouffee 36
- BOUILLABAISSE** shrimp, mussels, grouper, fennel + saffron broth, toast points, rouille 32

SIDES

crab + tomato risotto 12 | truffle fries 10 | brown butter brussels + prosciutto 10 | spinach 6 | asparagus 8 | gouda grits 8

DESSERTS

- CHOCOLATE TORTE** gluten free, chocolate curls, vanilla ice cream 12
- CARAMEL CHEESECAKE** dulce caramel sauce 12
- CARROT CAKE** cream cheese frosting, fresh carrot 13
- STRAWBERRY CAKE** cream cheese frosting, strawberries 13
- PEACH + BANANA BREAD PUDDING** candied bacon, vanilla ice cream 13



HOURS/INFO

DINNER DAILY 5PM

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