

pearl
sea

First Course

Ocean Bisque 8

Spicy rich cream, tomato, shellfish & Crème Fraiche

Gulf Shrimp and Crab Meat Spring Roll 12

Asian slaw & sweet chili sauce

Soba Blini 15

Smoked salmon, smoked herring caviar & wasabi crème fraiche

Hudson Valley Foie Gras Mousse 15

Brioche crust, caramelized apple, pomegranate & medjoul date chutney

Grilled Lamb Tenderloin Skewers 14

Cucumber, grape tomato, feta & chermoula

Jumbo Shrimp Cocktail 13

Classic cocktail sauce & horseradish

Shrimp Louie 12

Avocado, tomato, lettuce & egg

Pumpkin Pakora 10

Chick pea flour, chili, cumin, cilantro & tamarind chutney

PEI Mussels 14

Steeped in white wine, jalapeno, garlic, ginger, cilantro & sweet soy

Crispy Cornmeal Crusted Calamari 10

Chipotle tomato salsa

Spicy Tuna Tartar 13

Sticky rice, avocado, wasabi, Masago, pickled ginger & wasabi mayo

Yellow Fin Tuna Tataki 14

Pomelo, rauram, mint, Thai chili, crispy shallot lime vinaigrette

Sea Scallop Ceviche 14

Sliced jalapeno, red onion, grape tomato, lime juice, orange & sea salt

Fire & Ice Hiramasa Ceviche 14

Thai chili, garlic, cilantro, lime juice, red onion & pear ice

*Kumamoto Oyster (California) 3/pc

*Blue Point (Long Island, NY.) 2.5/pc

Cocktail sauce & ginger mignonette

Small Salads

Romaine Heart Salad 8

Lemon, anchovy, garlic, dressing, garlic crouton & shaved grana padana

Winter Root Vegetable Salad 8

Shaved root vegetable, radicchio, raisin, pumpkin seed & chili lime vinaigrette

Citrus Salad 8

Baby greens, shaved fennel, Medjoul dates, toasted almonds & lemon vinaigrette

Pickled Beet & Roasted Bosh Pear Salad 9

Medjoul dates, toasted almond, feta & pomegranate vinaigrette

Large Salads

Japanese Kabayaki Salmon Salad 16

*Avocado, pickled vegetables, marinated seaweeds, Asian greens
& ginger, rice wine sesame vinaigrette*

Grilled Shrimp Salad 17

*Baby greens, dried cranberries, roasted bosh pear, toasted almond, warm goat cheese
& passion fruit vinaigrette*

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry,
Seafood, shellfish, or eggs may increase your risk of food borne illness.*

Sandwiches & Burgers

American Wagyu Beef Burger 14
Caramelized onion, sharp cheddar & garlic herb fries
Add Hudson Valley Foie Gras 8

Crab Cake Sandwich 14
Brioche bun, vine ripe tomato, butter lettuce, tartar sauce & garlic herb fries

Pasta

Hand Pulled Noodle 20
Xian style cumin lamb ragu & tiger vegetables garnish

Braised Root Vegetables 18
Toasted pearl couscous, raisin, crispy chick peas, preserved lemon & harrissa

Baked Macaroni & Cheese with Garlic Shrimp 20 / Maine Lobster 29
Smoked mozzarella, cheddar, grana padana & garlic cream

Seafood Pasta 25
Medley of fish & shell fish, chorizo sausage, white wine, garlic, fennel & light saffron cream

Fish

Pan Seared Tilapia 19
*Moroccan spices, braised root vegetables, saffron, crispy chick peas
& preserved lemon red pepper aioli*

Maine Lobster 29
Sautéed spinach, basmati rice pilaf & coconut curry sauce

Pan Seared Sea Scallops 27
Parsnip potato, baby greens, orange, fennel, celery & lemon vinaigrette

Pan Roasted Salmon 20
Tellicherry peppers, curried lentils, sautéed spinach, tomato & apple chutney

Baked Alaskan Cod 24
Crab meat, panko, saki braised Napa, soba spaetzle & yuzu butter

Oven Roasted Chilean Sea Bass 27
Spicy shiro miso, sliced jalapeno, Kai Lan & coconut jasmine rice

Grilled Jumbo Shrimp 24
*Kung Pao style sautéed edamame, potato, scallion,
carrots, water chestnuts, lap chong, toasted peanuts & sriracha aioli*

Panko Crusted Crab Cake 26
Panch Poran roasted Sweet potato, shaved root vegetable salad & smoke jalapeno aioli

Bouillabaisse 30
Medley of fish & shellfish, half lobster, potato, tomato, onion, saffron & spicy lobster broth

Poultry & Meats

All Natural Free Range Chicken 19
Panch Poran roasted Sweet potato, shaved root vegetable salad & basil oil

Braised Beef Short Ribs 26
Saki, shoyu, garlic, radicchio kim chee salad, parsnip potato

Braised Lamb Shank 27
Tamarind, red wine, stewed chick peas & sautéed spinach

Szechwan Filet Mignon 26
Sautéed Chinese broccoli, crispy taro root & spicy Szechwan chili sauce

Pan Roasted Pork Rib Chop 22
Garlic smashed potato, stir fried Buddha hand melon, apple wood smoked bacon & pan juices

pearl
sea