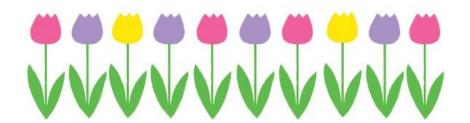


SEAFOOD & OYSTER BAR

3-COURSE EASTER BRUNCH



FRESH-BAKED LEMON-CURRANT SCONES FOR THE TABLE

whipped honey-butter, raspberry jam

APPETIZER SELECTIONS (select one)

FRESH STRAWBERRIES AND CREAM

NANCY'S ORGANIC HONEY YOGURT

almond granola, blueberries

SPRING GREENS SALAD

seasonal garnishes, champagne vinaigrette

• BRUNCH ENTRÉES •

cold smoked ham, muffin, hollandaise sauce. 27 pan-roasted, spring asparagus, herb butter sauce. 33

FRESH HALIBUT FILET*

TRADITIONAL EGGS BENEDICT*

MONTE CRISTO SANDWICH double-decker stuffed French toast, turkey, ham, Swiss, berry jam	BISTRO STEAK FRITE* house-made chimichurri, poached eggs, Pearl brunch potatoes, arugula salad 29
FRIED CHICKEN AND WAFFLES citrus-brine boneless chicken, house-made waffles and maple syrup	DUNGENESS CRAB OMELET* fresh local crab, sautéed mushrooms, green onions, cheddar béchamel
PEARL CHOPPED SALAD chicken, salami, artisan cheddar, scallions, fresh herbs, bleu cheese vinaigrette	KIDS' FRENCH TOAST* (for guests 10 years and younger) maple syrup, bacon, fresh fruit10
all prices include fresh-baked pastries and choice of appetizer	
ADDITIONAL STARTERS	BEVERAGES
CRISPY FRIED CALAMARI spicy sambol cream	SIGNATURE BLOODY MARY Pearl vodka, Demitri's seasoning mix
SMOKED SALMON pappadums, avocado, crispy capers	GRAPEFRUIT MULE Tito's Vodka, grapefruit, lime, ginger beer 10
BAKED GOAT CHEESE house-made tapenade, EVOO, crispy crostini 11	PEARL GUAVA MIMOSA Maschio Prosecco, guava puree10
WILD MUSHROOMS sautéed with garlic, truffle oil, crispy polenta 12	FRESH SQUEEZED JUICES orange or grapefruit
LOCAL 1/2 SHELL OYSTERS* on ice, champagne mignonette, shucked to order,	FRESHLY BREWED QUEEN CITY BLEND from The Caffe Vita coffee roasting company 3
inquire for today's selection half dozen	STEVEN SMITH TEA