

LITTLE PEARL



BAR

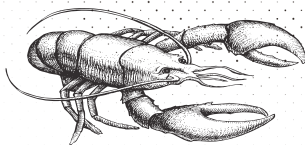


RAW BAR

**Daily Selection of East and West
Coast Oysters - 3.95 each**
Minimum Order of 3

Shrimp Cocktail - 19.95

Bloody Mary Shooter - 7.95
Ask server about specialty shooters



DINNER

Mixed Green Salad - 9.95

New England Clam Chowder - 12.95

Boardwalk Dog - 12.95
Served with Old Bay Fries

Old Bay Wings - 14.95

Fish & Chips - 19.95

LP Double Double - 19.95
Served with Old Bay Fries (Single 14.95)

Lobster Roll - 32.95
Served with Old Bay Fries

Lobster Dog AKA Surf & Turf - 39.95
Served with Old Bay Fries

EXTRAS

Regular Large Fries - 8.95

Large Old Bay Fries - 9.95

Chowder Fries - 14.95.



SPECIALTY COCKTAILS

Queen of Hearts - 16

Grey Goose Berry Rouge, Peach
Schnapps and Fresh Pomegranate

Pearl Gimlet - 15

Hendrick's Gin, Lime, Sugar, Mint,
with an Absinthe Rinse

Salty Sailor - 15

House Blanco Tequila, Ancho Reyes Roja,
Grapefruit, Lime, Agave,
Jalepeno, with a Tajin Rim

What the Doctor Ordered - 16

Bacardi Coconut, Triple Sec,
Pineapple and Lemon Juice

Free Bird - 15

House Bourbon, Aperol, Averna, and Lemon Juice

Sue-No - 16

Lunazul Anejo, Aperol,
Amaro Montenegro and Benedictine

Pharaoh's Gold - 16

Honey, Chamomile Tea, Lemon,
Ginger Liqueur, and Cognac

Buboni - 16

Modern Take on the Negroni - Bitter and Sweet
Balanced with Spirited Botanicals

LOW/NO ABV

Aperol Spritz - 12

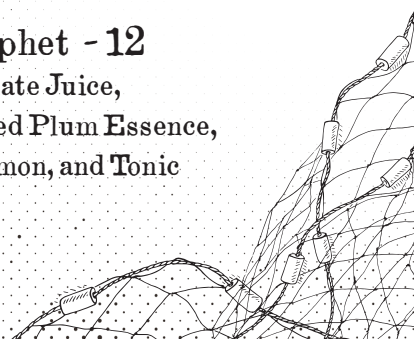
Aperol, Sparkling White Wine, Soda Water

Hugo Spritz - 12

St. Germain, Sparkling White Wine, Soda Water

Lost Prophet - 12

Pomegranate Juice,
Proprietary Spiced Plum Essence,
Pineapple, Lemon, and Tonic





CLASSICS

Old Fashioned - 14

Bourbon or Rye, Rich Demerara,
Angostura, Orange Bitters

Manhattan - 14

Rittenhouse Rye, Carpano Antica Sweet Vermouth,
Angostura, Up or On a Rock?

Bees Knees - 14

Beefeater, Fresh Lemon Juice, Honey Syrup

Espresso Martini - 15

Vodka, Borghetti, Fresh Espresso Shot, Sugar

French 75 - 14

Gin, Lemon Juice, Simple Syrup, Bubbles



BUBBLY

A. Bergère's "Origine" Brut NV
Champagne by the Bottle - 85

Cune Cava Brut
Glass 13, Bottle 39

Charles Roux Blanc de Blancs Brut
Glass 9, Bottle 27

Poderi Morini MoRosé Brut Rosé
Glass 13, Bottle 39



WINE

WHITE

Attilio Contini, 'Tyrso's'

Glass 13, Bottle 39

Vermentino, Crisp and Light With a Mineral Finish

Marotti Campi Albiano Classico

Glass 13, Bottle 39

Verdicchio, Straw color, Green fruit, Crisp, a little Spice

Seasonal White - Glass 13, Bottle 39

Seasonal Rosé - Glass 13, Bottle 39

RED

Il Vispo - Glass 14, Bottle 42

Light and Lively Sangiovese

Domaine Castel Oualou - Glass 14, Bottle 42

Full-Bodied French Syrah/Grenache Blend

See Server For Rotating Wine List

BEER + CIDER

DRAFT

Pabst Blue Ribbon - 4

Kirin Ichiban Japanese Pilsner - 6

Bitburger German Pilsner - 6

Pfriem Hazy IPA - 7

Georgetown Bodhizafa IPA - 7

Rotating Cider - 7

Rotating Tap - 7

See Server For Rotating Taps

BOTTLE/CANS/NA BEER

Rainier Lager - 4

Miller High Life - 5

Heiniken - 5

Guinness - 6

Non-Alcoholic Athletic Brewing IPA - 5

CHAMPAGNE HOUR

Weekdays 4-6pm

Beer + Wine by the Glass

PBR - 3

Kirin Ichiban Japanese Pilsner - 3

Bitburger German Pilsner - 3

All other Taps - 3.50

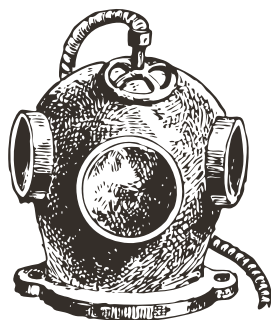
Whites and Rose - 6.50

Reds - 7.50

House Bubbles - 7.50

French 75 - 8

\$1 off Oyster



INDUSTRY HOUR

Tuesday-Saturday 11pm-Midnight

Rainier Can - 3

PBR Tap - 3

Shot of Fernet - 6

HOURS OF OPERATION

KITCHEN

Tuesday - Saturday 4pm-11pm

BAR

Tuesday - Saturday 4pm-1am