

Dinner at Miss Pearl's

Street Food Favorites

MINI SKIRTS WITH NICE BUNS 11
SKIRT STEAK SLIDERS (3),
MISS PEARL'S SPECIAL SAUCE,
HOUSEMADE SWEET PICKLES

BAHAMIAN BURGER 13
½ LB BEEF, GRILLED SWEET ONIONS,
CHALLAH BUN, SWEET POTATO FRIES OR
SMALL GREEN SALAD

CUBANO SANDWICH 10
MARINATED PORK LOIN, HOUSEMADE SWEET
PICKLES, SWISS CHEESE, GRILLED CIABATTA,
SWEET POTATO FRIES OR SMALL GREEN SALAD

OYSTERS ON THE HALF SHELL 11
HABANERO MIGNONETTE,
HOUSEMADE COCKTAIL SAUCE

CAJUN ARANCINI 7
JAMBALAYA FRITTER, JACK CHEESE,
MEYER-LEMON AIOLI

CATFISH PO'BOY 12
CORNMEAL-CRUSTED CATFISH,
SOFT FRENCH ROLL, REMOULADE SAUCE,
JAM HOUSE SLAW, SWEET POTATO FRIES OR
SMALL GREEN SALAD

From the Stone Oven

HOUSEMADE TASSO PIZZA 9
WILTED CHICORIES, ROASTED MUSHROOMS,
SHAVED DRY JACK CHEESE

MISS PEARL'S PIZZA MARGHERITA 8
JACK CHEESE, ROMA TOMATOES,
FRESH BASIL

MISS PEARL'S MAC PIE 7
BAKED MACARONI, SHARP CHEDDAR CHEESE,
SCALLIONS

Family Style Sides to Share

CARIBBEAN RICE 5
BLACK-EYED PEAS AND COCONUT

JALAPENO CORN SKILLET BREAD 5
WHIPPED HONEY BUTTER

SWEET POTATO FRIES 5
CHILE-LIME SPICED

SLOW-COOKED GREENS 5
HABANERO VINEGAR AND COARSE SALT

18% GRATUITY ADDED FOR PARTIES OF 6 OR MORE

Join us for an Island getaway every
Sunday for our steel drum brunch!

New World Share Plates

MISS PEARL'S BBQ SHRIMP AND GRITS 9
JUMBO WHITE GULF SHRIMP, JAMAICA RED ALE
OVER WHITE CHEDDAR TASSO GRITS

CRISPY CATFISH FINGERS 9
CORNMEAL- CRUSTED CATFISH, TRINIDAD PEPPER SAUCE

DUNGENESS CRAB CAKES 14
GRAPEFRUIT AND ENDIVE SALAD, SPICY REMOULADE

AHI TUNA CRUDO 11
MEXICAN PAPAYA, AVOCADO, TOASTED PINENUTS AND PINK PEPPERCORNS
WITH FRIED NORI CHIPS

Soup & Salads

SOUP OF THE DAY 4/8
LOCALLY SOURCED SEASONAL VEGGIE SOUP

MIXED GREEN SALAD 7
GARLIC CROUTONS, RADISHES,
MEYER LEMON-TARRAGON VINAIGRETTE

LITTLE GEM LETTUCE SALAD 9
CRUMBLLED BLUE CHEESE, SPICY MACADAMIA NUTS, SHAVED APPLE,
SHERRY VINAIGRETTE

Gulf Inspired Entrees

BLACKENED LOCKE DUARTE SALMON 18
ROASTED FINGERLING POTATOES, RAPINI AND
GINGER BUTTER SAUCE

CHICKEN AND SHRIMP GUMBO 18
HOUSEMADE ANDOUILLE SAUSAGE, JUMBO GULF WHITE PRAWNS,
OKRA, STEAMED RICE

JAM HOUSE SEAFOOD JAMBALAYA 21
CLAMS, SHRIMP, DUNGENESS CRAB, SPICY CAJUN RICE

ROASTED PORTABELLA MUSHROOM 16
SLOW-COOKED GREENS, BALSAMIC ROASTED ONIONS, SWEET PEPPER RELISH,
CREAMY GRITS

HICKORY SMOKED SPARE RIBS 17
MOLASSES-RUM BARBECUE SAUCE, SWEET POTATO FRIES, JAM HOUSE SLAW

CHICKEN PONTALBA 18
STONE-OVEN ROASTED CHICKEN BREAST, HOUSEMADE TASSO,
WILD MUSHROOMS, SWEET POTATOES, CREOLE BÉARNAISE

JAM'MIN BEEF SHORT RIB 23
SLOW-COOKED WITH GINGER, SOY SAUCE AND ALLSPICE,
CELERY ROOT POTATO PURÉE, ROASTED SEASONAL VEGETABLES

PAN-SEARED NEW YORK STEAK 27
WILD MUSHROOM MERCHAND DU VIN, BUTTERMILK MASHED POTATOES,
BRUSSELS SPROUTS

Peter Jackson, Executive Chef