



## Early Dining Special

4pm to 6pm  
Monday to Saturday

Dinner Salad and  
Five Entrees to Choose From

**\$10**

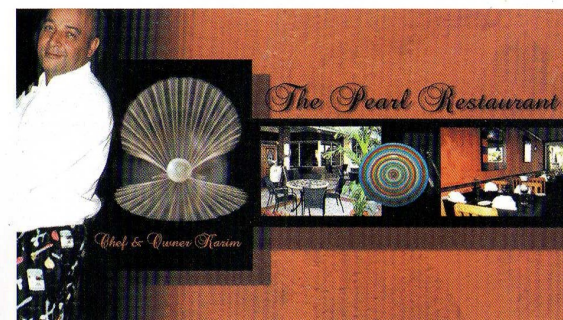


## Catering for all Occasions

Luncheons - Office Parties - Cocktail Parties -  
Birthdays - Anniversaries - Wedding receptions -  
Engagement Party - Bridal Shower -  
Rehearsal dinner - Baby Shower - Picnics -  
Theme Parties and More

*We cater in your home or  
location of your choice*

Call Catherine for an appointment  
**360-9151 or 251-9801**



## *The Pearl Restaurant*

**Continental - Mediterranean  
Cuisine**

163 107th Avenue  
Treasure Island - Florida 33706

Phone 727 360-9151

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[www.thepearlfinedining.com](http://www.thepearlfinedining.com)

e-mail: [thepearlrestuarant@gmail.com](mailto:thepearlrestuarant@gmail.com)

Gift Certificates Available

**Chef Karim Chiadmi - Owner**



## APPETIZERS

**Lobster Bisque 8**  
Freshly Made Daily

**Soup du Jour 5**  
Chef Selection

**Chevre Fondue 9**  
Warm Goat Cheese with roasted shallots served with crostinis

**Duck Confit 9**  
Duck leg slowly braised and served with peppercorn sauce

**Escargot 10**  
Sautéed with shallots, fresh herbs in a garlic butter

**Jeff's Carpaccio 14**  
Thin sliced filet stuffed with sundried tomatoes, artichoke hearts & Feta cheese

**Coquille St. Jacques 10**  
Sea scallops sautéed in a light white wine cream sauce and topped with Swiss cheese au gratin

**Gambas A l'Ail 9**  
Shrimp sautéed with fresh herbs and garlic in extra virgin oil

**Asian Calamari 10**  
Sautéed in sesame oil, soy sauce and garlic with mushrooms and scallions

**Mouclade 10**  
Mussels sautéed in a white wine garlic broth and lime beurre blanc

**Hummus 5**  
Chick Pea puree with lemon juice and garlic served with pita points

**Baba Ganoush 5**  
Roasted eggplant puree with garlic and tahini served with pita points

**Tuna Martini 10**  
Fresh Ahi tuna marinated in Kettle one vodka spicy hot sauce and served over seaweed with colored Topicca

**Queen of the Beach**  
**Blue Cheese & Olive Pate 7**  
Served with Crostinis

**Ceviche 10**  
Assorted fresh seafood in lemon juice, garlic and cilantro

**Salmon Tartar 10**  
Cured salmon served with avocado mousse and lemon dill mignonette

**Bruschetta of the Day 10**  
Ask your server for today's selection

**Asian Crab & Avocado Salad 12**  
Fresh crab lump, avocado, cucumbers, tomatoes tossed in Asian style vinaigrette

**Portobello Caprece 9**  
Fresh Buffalo Mozzarella, sliced tomatoes and marinated Portobello mushroom in a roasted pepper Balsamic vinaigrette

## VEGETARIAN DELIGHT

**Vegetarian Couscous 16**  
Fresh vegetables steamed and served over couscous

**Veggie Millefeuille 16**  
Assortment of fresh vegetables sautéed in a light white wine cream sauce topped with Asiago cheese and baked in puff pastry

**Pasta Primavera 14**  
Fresh vegetables tossed with linguini with fresh herbs, garlic and extra virgin olive oil



## PASTAS

**Mediterranean Pasta 16**  
**W/ chicken 19 - W/ shrimp 21**  
Sun dried tomatoes, black olives, artichoke hearts and feta cheese tossed in extra virgin olive oil and garlic served with linguini

**Lobster Pasta 28**  
Fresh lobster medallions sautéed with shallots & assorted bell peppers in a Sherry beurre blanc

**Wild Mushroom Duck Pasta 19**  
Sautéed duck, with mushroom and peas in a wild mushroom Cognac sauce

**La Zuppa 19**  
Mussels, clams, shrimp, scallops & calamari tossed with fresh tomatoes & garlic over pasta

**Smoked Salmon Pasta 21**  
Smoked salmon tossed with linguini in a light Pernod cream sauce

**Chicken Portobello 19**  
Linguini tossed in a light cream sauce with chicken and fresh Portobello mushrooms



## MOROCCAN SPECIALTIES

**Moroccan Filet 29**  
8 Oz Filet grilled with Moroccan spices and cooked to perfection

**Lamb Tagine 25**  
Slowly braised lamb shank in Moroccan spices and fresh herbs

**Chicken Tagine 19**  
Slowly cooked free range chicken in Moroccan spices and fresh herbs with artichoke hearts, and preserved lemons

**Fish Tagine - Market Price**  
Fresh fish slowly baked with tomatoes, onions, bell peppers and Moroccan spices and fresh herbs

## MEATS

**Filet Mignon 29**  
8 oz Tenderloin of beef served with a Bordelaise sauce or Au Poivre

**NY Maitre D' 28**  
12 oz New York strip served with herb butter Choice of Sauce Bordelaise or Au Poivre

**Rack of Lamb 29**  
Full rack of lamb cooked to perfection served with honey rosemary sauce

**1/2 Duck 24**  
Served with orange sauce or Au Poivre

**Veal Dijonnaise 21**  
Veal scaloppini sautéed with mushroom shallot white wine cream sauce

**Veal Picatta 19**  
Veal scaloppini sautéed and served with a lemon butter caper

**Chicken Royal 24**  
Chicken breast topped with fresh lump crab meat in a sherry wine sauce

**Mediterranean Chicken 21**  
Chicken breast stuffed with sundried tomatoes, spinach and Feta cheese served with a Port wine sauce

## SEAFOOD

**Shrimp Provencale 20**  
Large shrimp sautéed in extra virgin oil with tomatoes, fresh herbs and garlic

**Seafood Crepe 25**  
Large shrimp, sea scallops, crabmeat, fresh fish laced in a lobster champagne sauce

**Paella Valencienne 29**  
Traditional Style

**Salmon Papillote 28**  
Fresh filet of salmon wrapped in parchment paper with julienne vegetables and lemon dill butter

**Scallop Rockefeller 28**  
Large sea scallops, fresh lump crab & lobster meat topped with spinach and smoked bacon in a light Roquefort sauce

**Fresh Catch Market Price**  
Fresh Fish or no Fish"

**Lobster Tail Market Price**

*At the Pearl, it is our pleasure to assist you with any dietary, allergy or special request that you may have. To make your dining experience with us Grand!*

Split Plate Charge \$7.00