



FOOD MENU

Open Daily | Wed through Sat | 4:30 - 8:30

Happy Hour: 4:30 - 5:30

\$2/oysters & High Life; \$5/Prosecco & Hot Dogs

ROLLS & DOGS

MAINE LOBSTER ROLL

Local lobsters cooked and cleaned in house, tossed in lemon dill aioli served on a buttered New England roll **\$29**

LOBSTER DOG

2oz Lobster meat dressed in a lemon dill aioli, topped on a red snapper. **\$19**

RED SNAPPER HOT DOG

Maine made frank in an all natural casing served w/ mustard & pickled red onion. *-no, it's not a fish* **\$7**

SEA DOG

The red snapper dressed w/ dulce seaweed aioli. **\$9**

THE \$50 DOG

3oz of Lobster Meat dressed in a lemon dill aioli, sturgeon caviar on top of the red snapper in a buttered New England roll **\$50**

CHEFS CORNER

PANZANELLA SALAD

Heirloom tomatoes, cucumber, mozzarella, sourdough croutons, herb vinaigrette **\$13**

FISH CHOWDER

Halibut stock, haddock, clams, smoked bacon, red potatoes, cream and thyme. **\$7/13**

PEARL COLLECTION

THE SMOKED PEARL

Topping: Fresno chili sauce w/ smoked sea trout roe. **\$11**
Pairing: Mezcal *Sean*

THE HOT PEARL

Topping: Strawberry habanero salsa **\$6**
Pairing: Prosecco *John*

THE PARTY PEARL

Topping: Tabasco Sauce **\$10**
Pairing: Vodka Lemon Drop *Aubrey*

WHAT IS A PEARL?

An oyster paired & topped w/ thoughtfully selected flavors & liquors.

EVERYTHING ON THIS MENU IS MADE WITH LOVE & TAKES THYME

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. XO CHEF SEAN

MAINE OYSTER



COMPANY

farm to slurp certified



BAR MENU

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ON THE TAP

- MILLER LITE** \$3
Pilsner 4.2% | Milwaukee, WI
- MAINE BEER CO LUNCH** \$8
IPA 7% | Freeport, ME
- ALLAGASH WHITE** \$7
Belgian Wheat 5.2% | Portland, ME
- ZARDETTO PROSECCO** \$9
Brut 11.5% | Prosecco, Italy

CANS & BOTTLES

- MITA ALE** \$8
Rising Tide | East Bayside, Portland
- GLITTER & GRIT** \$8
Austin Street | East Bayside, Portland
- SEAWEED CIDAH ITTER & GRIT** \$7
Urban Farm Fermentary | East Bayside, Portland
- DIRTY MAYOR** \$9
Citizens Cider
- NON ALCOHOLIC**
- MAINE ROOT SODAS** \$4
Root Beer, Blueberry, Cola
- GET SET IPA** \$4
Kit NA | Portland, ME
- POLAR SELTZER** \$2

WINES

- HOUSE WHITE** \$9/36
Arinto, Portugal
- MUSCADET** \$11/42
Loire Valley, France | Chateau Bigotiere
- ROSE** \$10/39
Wagram, Austria | Anton Bauer
- GRUNER VELTLINER** \$13/49
Röschitz, Austria | Ruttenstock
- SAUVIGNON BLANC** \$10/39
Loire Valley, France | Jean Marie
- CHARDONNAY** \$11/42
Savoy, France | Fleur De Chardon
- PINOT NOIR** \$15/58
Sonoma, California | Weather

COCKTAILS

- BOOM SHUCK-A-LICIOUS** \$3
LOCK IT DOWN
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