

PEARL DIVE

OYSTER PALACE

Brunch

Brunch Cocktails

BLOODY MARY	\$12.00
Vodka, House Made Spicy Bloody Mary Mix, Old Bay rimmed	
BLING YOUR BLOODY	
ADD BACON GARNISH	\$1.00
ADD COCKTAIL SHRIMP	\$2.80
MIMOSA	\$8.00
Orange Juice & Sparkling Wine	
BOTTOMLESS MIMOSA	\$29.00
90 Minutes of Bottomless Mimosa	
Whole Table Must Get Bottomless Must Be Purchased With Food	

SMALLER THINGS

NE CLAM CHOWDER	CUP \$8 BOWL \$12
New England Style Creamy Clam Chowder with Double Smoked Bacon, Corn, Pablanos, and Croutons	
RICOTTA BEIGNET	\$8.00
Crunchy Almond Caramel	
POTATO LATKES	\$8.00
Rhubarb Butter, Chive Creme Fraiche	
SPICY SHRIMP COCKTAIL	\$2.80 EA
Cocktail Sauce, Lemon [Min. of 3]	
ADDIE'S MUSSELS	1/2 LB \$11 1 LB \$17
Garlic, Shallot, Tomato, Chicken Stock, Butter, Lemon, Chili Flake, Grilled Baguette	
CHOPPED SALAD	\$15.00
Jalapeno-Buttermilk Dressing, Market Vegetables, Avocado, Popcorn Crawfish	
CLASSIC CAESAR	\$11.00
Chopped Romaine, House Croutons, Garlic-Anchovy Dressing, Parmesan	

HOT OYSTER PLATES

ROCKEFELLER [3 PCS]	\$11.00
Broiled Oysters, Spinach, Bacon, Parmesan	
WOOD GRILLED OYSTERS [4 PCS]	\$10.00
Garlic and Red Chili Butter, Gremolata	
ANGELS ON HORSEBACK [4 PCS]	\$11.00
Grilled Bacon Wrapped Oysters, Vin Blanc, Balsamic Reduction	
TCHOUPITOUHAS [3 PCS]	\$12.00
Oyster Confit, Blue Crab, Tasso Ham, Roasted Corn, Cayenne Hollandaise	

BIGGER THINGS

PONTCHARTRAIN	\$25.00
Two Poached Farm Eggs, English Muffin, Blue Crab, Tasso Ham, Crawfish, Corn, Cayenne Hollandaise	
THREE FARM EGG OMELET	\$16.00
Smoked Mushrooms & Herbed Goat Cheese	
Egg Whites Only, Add \$2.00	
SALMON & LATKES	\$18.00
House Cured Scottish Salmon, Latkes, Grated Egg, Mixed Greens, Red Onion, Capers, Chive Creme Fraiche	
ALL AMERICAN BREAKFAST	\$16.00
Two Farm Eggs (Any Style), Addie's Roll, Bacon & Stone Ground Grits	
STEAK & EGGS	\$26.00
8 oz Grilled Teres Major Steak, Two Farm Eggs Any Style, Salt Roasted Potatoes, Cayenne Hollandaise	
CAJUN SAUSAGE SKILLET	\$22.00
House Boudin Sausage, Cayenne Grits, Peppers, Roasted Potatoes & Pepper Jack topped with Two Sunny Side Up Farm Eggs	
WOOD GRILLED DAILY FISH	\$26.00
Sage and Native Pecan Brown Butter, Stone Grits	
HANGTOWN FRY	\$21.00
Bacon, Egg & Cheese Frittata topped with Cornmeal Crusted Oysters, Roasted Potatoes and Cayenne Aioli	
BANANA FOSTER FRENCH TOAST	\$14.00
Toasted Banana Bread Pudding topped with Bananas, Rum Butterscotch, Salt Roasted Pecans & Whipped Cream	
CAJUN SHRIMP & GRITS	\$22.00
Barbecue Rubbed Shrimp, Cayenne Grits, Bacon Braised Greens, Sherry Butter, Grilled Baguette	
HUEVOS RANCHEROS	\$22.00
Roasted Pork, Sunny Side Up Eggs, Black Beans, Crispy Corn Tortillas, Salsa la Charra, Guac, Pico, Queso Duro, Poblano Crema	

SANDWICHES

DIVE BURGER	\$17.00
Roasted Green Chilies, Pepper Jack, Bacon, Lettuce, Tomato, Onion, Cayenne Aioli, House Bun, Dive Fries	
PO'BOYS- OYSTER, SHRIMP OR CATFISH	\$17.00
House Pickles, Lettuce, Diced Onion, Cayenne Aioli, Dive Fries	