

## summer cocktails

### **Melon Sake-tini 14**

fresh honeydew melon + premium sake  
lemongrass simple

### **The Premier 13**

belvedere vodka + house made  
blueberry lavender lemonade  
\*one dollar of each sold will be donated to  
the dreamland foundation

### **Raspberry Ginger Caipirinha 14**

cachaça + fresh local raspberries  
canton ginger + clove + lime

### **Lost in Translation 13**

hangar pear vodka + cardamom simple  
hibiscus flower + fresh lemon

### **Pearl Passion Fruit Cosmo 12**

*foodarts award winning cocktail*

### **Tamarindo Daiquiri 13**

privateer rum + tamarind  
fresh lime + served on the rocks

### **Boarding House Espresso Martini 12**

vanilla vodka + irish cream liqueur  
coffee liqueur + espresso  
shaken in a cocoa rimmed glass

### **Lychee Mojito 12**

light rum + lychee  
fresh mint

## bottled beers

Cisco Summer of Lager – Nantucket, MA – 6

Harpoon UFO – Boston, MA - 6

Stella Artois - Leuven, BE – 6

Sierra Nevada Brewing Co - Chico, CA - 6

Bud Light - St. Louis, MO - 5

'33 Export' – Vietnam - 6

Kingfisher Lager – Bangalore, India – 6

## dumplings + wraps to share

### **Lobster Rangoons 18**

thai sweet + sour sauce

### **Golden Pork + Shrimp Potstickers 16**

sesame + soy + chili oil

### **Vietnamese Lettuce Wraps 17**

crispy chicken + crab spring rolls  
mint + basil + butter lettuce

### **Ssäm Plate of Sizzling Pork Belly 17**

berkshire pork belly on hot rock  
dynamite bbq + house made kim chee  
pickled vegetables + bibb lettuce wraps

raw

### **Chef's Nightly Crudo Selection AQ\***

#### **Oysters on the half shell 22\***

chef's selection

#### **Pearl Yellow Fin Tuna Martini 22\***

sashimi grade tuna + crispy gyoza skin  
wasabi tobiko + red rooster crème fraiche

#### **Sashimi of Nantucket Fluke 18\***

black truffle ponzu + spring radish  
crispy potato

Chef-de-Cuisine Liam Mackey

Sous-Chef Dre Solimeo

Executive-Chef Seth C. Raynor

Sookie, Zac, Myron, Devante

Velizar + Gerardo

\*Eating raw or undercooked foods may harm your system  
& increase your risk of food borne illness. Please inform  
your server of any food allergies prior to ordering.\*

20% gratuity will be added to all parties of 8 or more

## salads

### **Thai Green Papaya Salad 13**

granny smith apple  
tomato + green beans + thai chiles  
candied cashews

### **Pumpkin Pond Farm Mixed Greens 16**

local tomatoes + beets + radish  
miso buttermilk blue cheese dressing

## appetizers

### **Duck Confit Bao 18**

chinese steamed bun  
cucumber pickles + hoisin poached pear

### **Grilled Baby Octopus 15**

tempura of preserved lemon  
fragrant ponzu + tangerine  
pumpkin pond farm greens

### **Crispy Calamari 16**

shishito peppers  
nuoc cham dipping sauce

### **Nathaniel's 60 Second Steak 22**

foie gras truffle jus + frisée salad  
sunny side up quail egg

## summer vegetables

### **Fried Shishito Peppers 9**

kabayaki glaze

### **Pan Roast of Nantucket Mushrooms 13**

soy + yuzu

### **Wok-fry of Bok Choy 9**

### **Crispy Daikon Cakes 10**

xo sauce + scallions

## entrees

### **Classic Pearl Wok Fried Lobster A.Q.**

salt 'n pepper-spice crusted lobster  
fresh lo-mein + grilled lime + asian bbq

### **Green Thai Coconut Curry 29**

tofu + eggplant + bamboo shoots  
bell peppers + pineapple + asparagus  
green beans + jasmine rice

### **Seafood Laksa Hot Pot 35**

tempura of soft shell crab  
spicy broth of lobster coconut curry  
macadamia nuts + cockles  
house made egg noodles

### **Grilled Kurabuto Pork Chop 34**

black garlic butter + crispy island egg  
toasted almond fried rice + fresh herbs

### **Lemongrass + Cilantro Beef BBQ 35**

green papaya salad + candied cashews  
traditional sticky rice  
thai green chile sauce

### **Panko Crusted Halibut 38**

purple potatoes + carrots + haricots  
thai coconut kaffir lime broth

### **Grilled Painted Hills Farm Sirloin 44**

velvet potato puree + braised greens  
pickled red onion tempura + soy-garlic jus