CASA Pearl

OYSTERS & TACOS

RAW BAR

EAST COAST OYSTERS — MKT
Red Wine Mignonette, Cocktail Sauce, Horseradish, Lemon

NC PEEL 'N EAT SHRIMP — 13/25
J & O Spice, Mirepoix, Comeback Sauce

YELLOWFIN TUNA CRUDO — 14
Hearts of Palm, Fennel, Crispy Shallots, Tiradito Sauce

CEVICHE — 13
Cucumber, Avocado, Jalapeno, Garlic, Torn Herbs, Yucca

COLD

GOLDEN SALAD — 10
Napa Cabbage, Avocado, Peanuts, Torn Herbs, Ginger-Lime

ICEBERG STACK — 9
Benton's Bacon, Shaved Red Onion, Cherry Tomato

BABY KALE SALAD — 9
Balsamic, Golden Raisins, Ricotta Salata, Olive Oil, Croutons

HOT

CHAR-GRILLED OYSTERS — 13
Lemon-Parsley Butter, Parmesan, Grilled Texas Toast

BAKED CHINCOTEAGUE CLAMS — 12
Thai Sausage & Fried Basil Gremolata

CRISPY BRUSSEL SPROUTS — 8
Lemon-Caper Vinaigrette, Pickled Red Onion, Parmesan

CHARLESTON FRY-UP — 19
Oysters or Shrimp, Hushpuppies, Coleslaw

WHOLE GRILLED FISH — MKT
Sunchoke Crema, Braised Fennel, Sweet-n-Sour Turnips, Arbol Chili Oil

SNACKS

CASA PEARL "CHIPS & DIP" — 7
BBQ Spiced Chicharrones, Pimento Cheese, Pickled Vegetables

HUSHPUPPIES — 6
Whipped Honeybutter & Maldon Sea Salt

SMOKED FISH DIP — 11
Twice-baked Saltines, House Hot Sauce, Old Bay

NC SHRIMP TOAST — 12
Cilantro, Lime, Sriracha

TACOS

OYSTER PO-BOY TACO — 6
Napa Cabbage, Tomatillo Salsa Verde, Remoulade

GRILLED FISH TACO — 5
Chimmichurri Marinated, Red Cabbage, Mint, Cilantro-Soy Aioli

TEMPURA SHRIMP TACO — 6
Roasted Garlic, Green Tomato Chow-Chow, Thai Basil

PORK CARNITAS — 5
Smoked Pork, Crispy Pork Rinds, Radish, Chipotle Crema

FRIED CHICKEN TACO — 5
Creamy Coleslaw, B&B Pickles, Garlic Aioli, Pimento Cheese

BEEF SHORT RIB TACO — 6
Pico De Galla, Queso Fresco, Pickled Red Onions, Fried Shallots

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

Hours

CLOSED MONDAY
TUES-THURS 11AM-10PM
FRI & SAT 11AM-11PM
SUN 12PM-9PM

CHEF MIKEY MAKSIMOWICZ & GM CHELSEA MAKSIMOWICZ

722 MERRIMAC TRAIL | WILLIAMSBURG, VA 23185 | 804.761.7307 | WWW.EATCASAPEARL.COM

CASA Pearl

DRINK MENU

Cocktails

CASA MARGARITA 10
Lunazul, Cointreau, Ancho Reyes
Chili, Lime, Agave and Grapefruit
Jalapeno Bitters

CHESAPEAKE PIONEER 13
Bowman Brothers Bourbon, Luxardo,
Ginger Simple, Lemon and Gingersnap
Bitters

UP THE CREEK 12
Catoctin Creek Watershed Gin, Spiced
Pear Simple, Lemon and Soda Water

RUM MANHATTAN 10
Brugal, Carpano Antica, Blackberry Bitters

OLD FASHION 11
Bulliet Bourbon or Rye, Rich Simple,
Angostura Bitters

Beer

CASA MARGARITA 10
Lunazul, Cointreau, Ancho Reyes
Chili, Lime, Agave and Grapefruite
Jalapeno Bitters

CHESAPEAKE PIONEER 13
Bowman Brothers Bourbon, Luxardo,
Ginger Simple, Lemon and Gingersnap
Bitters

UP THE CREEK 12
Catoctin Creek Watershed Gin, Spiced
Pear Simple, Lemon and Soda Water

RUM MANHATTAN 10
Brugal, Carpano Antica, Blackberry Bitters

OLD FASHION 11
Bulliet Bourbon or Rye, Rich Simple,
Angostura Bitters

Wine

CASA MARGARITA 10
Lunazul, Cointreau, Ancho Reyes
Chili, Lime, Agave and Grapefruite
Jalapeno Bitters

CHESAPEAKE PIONEER 13
Bowman Brothers Bourbon, Luxardo,
Ginger Simple, Lemon and Gingersnap
Bitters

UP THE CREEK 12
Catoctin Creek Watershed Gin, Spiced
Pear Simple, Lemon and Soda Water

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Brugal, Carpano Antica, Blackberry Bitters

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