



## RAW BAR

<b>EAST COAST OYSTERS*</b>	<b>MKT</b>
Red Wine Mignonette, Cocktail Sauce, Lemon	
<b>OYSTERS &amp; PEARLS*</b>	<b>18</b>
Minnie Pearl Oysters, Seasonal Granita, Trout Caviar	
<b>N.C. PEEL 'N EAT SHRIMP*</b>	<b>16/31</b>
J.O. Spice, Trinity, Cocktail Sauce	
<b>CEVICHE*</b>	<b>15</b>
Cucumber, Avocado, Jalapeño, Pickled Garlic, Torn Herbs, Taro Root Chips	
<b>SMOKED FISH DIP</b>	<b>14</b>
Twice-baked Saltines & House Hot Sauce	

## Hours

**CLOSED SUNDAY & MONDAY**  
**TUES-THURS 4PM - 8:30PM**  
**FRI 2PM - 9PM**  
**SAT 12PM - 9PM**

## SNACKS

<b>CASA PEARL "CHIPS &amp; DIP"</b>	<b>9</b>
BBQ Spiced Chicharrones, Pimento Cheese, Pickled Vegetables	
<b>HUSH PUPPIES</b>	<b>8</b>
Whipped Honeybutter & Maldon Sea Salt	
<b>N.C. SHRIMP TOAST</b>	<b>12</b>
Cilantro, Lime, Sriracha	
<b>FRIED PLANTAINS</b>	<b>10</b>
Garlic Oil, Lime, Cilantro, Espelette Pepper, Sambal Crema	

## COLD

<b>GOLDEN SALAD</b>	<b>12</b>
Napa Cabbage, Avocado, Peanuts, Oranges, Torn Herbs, Sambal Nuoc Cham	
<b>ICEBERG STACK</b>	<b>12</b>
Bacon, Pickled Red Onion, Toasted Panko, Cherry Tomato, Buttermilk-Dill Ranch	
<b>BEEF UP YOUR SALAD</b>	
Add Fried Chicken +5	
Add Grilled Fish +5	
Add Fried Oysters +2/each	

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

*\*A 2.67% convenience fee will be added to checks paid with credit/debit cards.*

## HOT

<b>CHAR-GRILLED OYSTERS</b>	<b>17</b>
Lemon-Parsley Butter, Parmesan, Grilled Sourdough Bread	
<b>CRISPY BRUSSEL SPROUTS</b>	<b>9</b>
Lemon-Caper Vinaigrette, Parmesan	
<b>BAKED CHINCOTEAGUE CLAMS</b>	<b>12</b>
Thai Sausage, Coconut Milk, Lemongrass, Basil Gremolata	
<b>WHOLE GRILLED FISH</b>	<b>MKT</b>
Chile Oil, Crispy Brussel Sprouts, Shaved Fennel, Romesco, Charred Lemon	

## TACOS

<b>OYSTER PO-BOY TACO</b>	<b>7.5</b>
Napa Cabbage, Jalapeno, Tomatillo Salsa Verde, Remoulade	
<b>GRILLED FISH TACO</b>	<b>MKT</b>
Chimichurri, Red Cabbage, Mint, Cilantro-Soy Aioli	
<b>SMOKED PORK TACO</b>	<b>7</b>
Iceberg Lettuce, Pickled Red Onion, Queso Fresco, Cilantro	
<b>FRIED CHICKEN TACO</b>	<b>7.5</b>
Pimento Cheese Coleslaw, B&B Pickles, Garlic Aioli	

*\*All tacos are served on double wrapped white corn tortillas, sold by the each.*

**CHEF/OWNER MIKEY MAKSIMOWICZ**

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# Cocktails

<b>CASA MARGARITA</b> <i>Bright, Citrus, Bite</i> Lunazul, Cointreau, Ancho Reyes Chile, Lime, Agave and Grapefruit Jalapeño Bitters	<b>13</b>
<b>OLD FASHIONED</b> <i>Spirit-Forward, Rich, Warming</i> Bulleit Bourbon, Rye, or Brugal Anejo Rum, Rich Simple, Angostura Bitters	<b>12</b>
<b>CASARAC</b> <i>Robust, Aromatic, Clean</i> Old Overholt Rye, E&J VSOP Brandy, Orange Blossom, Maraschino Liqueur, Absinthe, Peychaud's Bitters	<b>14</b>
<b>ORANGE YOU GLAD</b> <i>Tropical, Rich, Summery</i> Toasted Coconut Washed Captain Morgan Rum, Old Overholt Rye, Bananas Foster Reduction, Vanilla	<b>13</b>
<b>MURPHY'S LAW</b> <i>Spicy, Sweet, Refreshing</i> Fresno Infused Cirrus Vodka, Pineapple, Lime, Vanilla, Absinthe Rinse	<b>13</b>
<b>MELONCHOLY</b> <i>Fresh, Vegetal, Fruity</i> Beefeater Gin, Basil and Cilantro Melon Juice, Parsley Tincture, Green Chartreuse, Mezcal Rinse	<b>13</b>
<b>SHOYU MINE</b> <i>Fun, Flirty, Sweet</i> Laird's Applejack Brandy, Brandied Cherry Syrup, Sakura Shoyu, Sprite, Ginger Ale	<b>13</b>
<b>OYSTER SHOOTER</b> <i>Tangy, Fresh, Savory</i> Stoli Vodka, Fresno Infused Vodka, or Sauza Silver Tequila, Fresno Chiles, Cucumber, Yuzu	<b>13</b>

# Bottles & Cans

<b>VBC ELBOW PATCHES</b> Oatmeal Stout. 6.2% Williamsburg, VA	<b>7</b>
<b>COORS BANQUET</b> American Lager. 5% Golden, CO	<b>5</b>
<b>TECATE</b> Mexican Lager. 4.5% Baja California, Mexico	<b>4</b>
<b>YUENGLING</b> Traditional Lager. 4.5% Pottsville, PA	<b>5</b>
<b>YUENGLING FLIGHT</b> Light Lager. 4.2% Pottsville, PA	<b>5</b>
<b>BLUE RIDGE BLONDE</b> Semi Sweet Cider. 5.0% Roseland, VA	<b>8</b>
<b>VBC SAVING DAYLIGHT</b> Citrus Wheat. 4.9% Williamsburg, VA	<b>6</b>
<b>SKYLINE FALLS IPA</b> Hazy IPA. 6.5% Brother's Craft Brewing Harrisonburg, VA	<b>13</b>
<b>VBC COLD DRINKING BEER</b> Cream Ale. 5% Williamsburg, VA	<b>6</b>
<b>PABST BLUE RIBBON</b> American Pale Lager. 4.8% Milwaukee, WI	<b>4</b>
<b>WASSERHUND SHEPHEWIZEN</b> Hefeweizen. 5.9% Virginia Beach, VA	<b>8</b>

## NON - ALCOHOLIC

<b>SODA</b> Coke, Diet Coke, Sprite, and Ginger Ale	<b>3</b>	<b>SAN PELLEGRINO</b> Sparkling	<b>4</b>	<b>MAINE ROOT BEER</b>	<b>4</b>
<b>COORS EDGE</b> N/A Lager	<b>5</b>	<b>SELTZER WATER</b> Assorted flavors	<b>2.50</b>	<b>LEMONADE</b>	<b>3</b>
				<b>SWEET &amp; UNSWEET TEA</b>	<b>3</b>

# Wine

<b>CAVA (DRAFT)</b> Sparkling Wine. Silver Gate Spain	<b>8</b>
<b>CHARDONNAY</b> Substance Washington, 2021	<b>10/40</b>
<b>VINHO VERDE</b> Aveleda Portugal, 2022	<b>9/33</b>
<b>SAUVIGNON BLANC</b> Quilt by Copper Cane Napa Valley, CA 2023	<b>11/41</b>
<b>ALBARIÑO</b> Terras Gauda Abadia de San Campio, Spain 2022	<b>11/43</b>
<b>ROSE</b> Biagio Cru Rose All Day Languedoc, France	<b>9/33</b>
<b>SPARKLING ROSE</b> Campo Viejo Catalonia, Spain	<b>9/33</b>
<b>CABERNET SAUVIGNON</b> Predator California, 2021	<b>11/42</b>
<b>MERLOT</b> Drumheller Columbia Valley, WA 2020	<b>9/33</b>
<b>PINOT NOIR</b> Rainstorm Willamette Valley, OR 2022	<b>13/50</b>
<b>RED BLEND</b> Noble Vines California, 2021	<b>9/33</b>

