



SHELLS

get shucked for a buck
4-6pm DAILY

chefs choice \$1/ea

**not valid with any other offer or promotion.
must purchase 1 drink per person. in situations of
red tide the price may increase without notice.*

THE OYSTER SAUCES

"the beach party" – vodka infused watermelon mignonette

"the ghost" – habanero infused cocktail

"the miggy" – shallot mignonette

"the pedro" – orange chipotle infused cocktail

OYSTERS ON THE HALF SHELL 2¾ ea

PREMIUM HALF SHELL MP

PAT + NANCY'S FAMOUS GRILLED OYSTERS ^[min 4] (GF) 3¾
with asiago cheese, garlic, lemon + basil butter

OYSTERS ROCKEFELLER ^[min 4]
smoked bacon, kale, garlic + shallot cream sauce
topped with panko + asiago 3¾

DEEP FRIED OYSTERS
panko breaded, tartar sauce, sriracha, lemon 13¾

OYSTER SHOT
belvedere vodka, freshly shucked BC oyster,
dash of tabasco 8



Pearl Bistro + Oyster Bar is a proud member of Ocean Wise, a Vancouver Aquarium conservation program dedicated to raising the awareness of sustainable seafood options for consumers.

VANCOUVER ISLAND MUSSELS and/or CLAMS (GF)

garlic chardonnay broth or thai red coconut curry broth
or spicy creole tomato broth 16½

add pomme frites 4 add chorizo 3
add potato bread 2

SOUTHERN SEAFOOD CHOWDER (GF)
creamy corn, smoked bacon, smoked salmon,
mussels, clams 8

CHILLED SHELLFISH EXPERIENCE FOR 2

built to share with bell pepper
marinated crab, prawns, mussels,
clams + 6 premium oysters 49



TAPAS

*always meant to be enjoyed over
libations. tapas are stripped down
entrees served at a casual pace
shared amongst friends and family.*

JAMBALAYA

two rivers farm chorizo sausage, house smoked chicken,
tasso ham, trap caught prawns, spicy cajun rice 16¾

PICKLE BRINED FRIED CHICKEN

honey, toasted sesame seeds, fresh dill, apple
cider vinegar, hot sauce 13¾

WEST COAST FISH CAKES

west coast salmon + pacific long line ling cod, Pearl
signature lemon + white truffle EVOO, panko, cilantro
aioli, salsa verde 14¾

STUFFED MUSHROOMS

chorizo, shallot + garlic stuffed portobella
mushrooms, panko, house smoked gouda 14½

BEET + GOAT CHEESE SALAD (GF)

golden beets, goat cheese, artisan greens, candied
pecans, citrus vinaigrette 14½

FRIED GREEN TOMATOES

flash fried, bacon infused panko + cornmeal crusted,
paprika, buttermilk marinade, bacon remoulade,
pickled vegetable garnish 12

FISHERMAN'S POT (GF)

mussels, clams, fin fish, trap caught prawns, fresh
herbs, fennel, potatoes, fish fumet broth 16½
add potato bread 2

DEEP SOUTH POTATO CHIPS (GF)

flash fried red skin potato's, bacon salt + louisiana
slap ya mama seasoning, cajun remoulade 9½

SURF N' TURF (GF)

skewered prawns grilled with chipotle compound
butter + marinated steak skewers, herb
roasted potatoes 16¾

FLAMED PRAWNS (GF)

roasted fennel, red pepper, garlic, sambuca butter
sauce, flamed table side 17½
add potato bread 2

CHICKEN + WAFFLES

buttermilk marinated chicken thigh, crispy fried, house
made bourbon infused waffle, bacon + chive butter,
honey butter drizzle 15½

SMOKED SALMON BOARD

cold house smoked salmon gravlax, bourbon salmon, capers,
pickled shallots, dill cream cheese, crostini + lemon 16

PORK BELLY CRACKLIN' (GF)

crispy pork belly, pickled vegetables, cajun
sweet + sour sauce 13

AVOCADO HUMMUS

naan, tarragon, pepperoncini, olives, ginger
balsamic drizzle, Pearl signature EVOO 12¾

KALE CAESAR SALAD

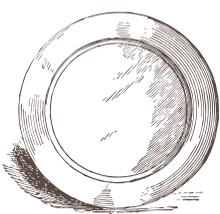
bacon, avocado, bacon infused rustic croutons,
roasted garlic dressing 14¾

FRIED CALAMARI

tossed with fresh red onions + dill, mango aioli, sriracha 14

TAPAS CAN BE HAPPY TOO!

SELECT ITEMS 10 BUCKS EACH AFTER 9:00PM DAILY! LOOK FOR THE SYMBOL



MAINS + CASUAL FARE



we support local farms + use local ingredients
when possible. we encourage you to do the same.

PEARL'S OYSTER PO'BOY

fanny bay fried oysters, creamy southern coleslaw,
mango aioli, fresh cut fries 15

40 DAY AGED NY STEAK FRITES (GF)

rubbed with louisiana slap ya mama rub, pomme
frites, parsley, garlic, parmesan cheese, cajun
spice remoulade 19¾

substitute caesar or green salad 2

FISH + CHIPS

BC fresh line caught ling cod, tempura battered, fresh cut
fries, creamy southern coleslaw, toasted caper tartar
sauce, fresh lemon 14¾

ANDOUILLE BEEF BURGER

andouille sausage, ground beef chuck, louisiana slap ya mama
seasoning, toasted pecans, okra + watercress, caramelized
onions, mayonnaise, brioche bun, fresh cut fries 15¾

DAILY BRUNCH

Available daily from 11:30AM – 2:00PM

VEGETABLE FRITTATA

three free run eggs, sautéed onions,
tomatoes + bell peppers, goat cheese,
balsamic reduction, artisan greens 9¾

BUTTERMILK WAFFLES (KB)

three house made bourbon infused
waffles, seasonal berry compote,
vanilla whipped cream 9¾

PEARL BREAKFAST (KB)

two free run eggs, choice of
applewood smoked bacon or two
rivers farm sausage, hashbrowns,
multigrain toast 9¾

WEEKEND BRUNCH

WE LOVE BENEDICTS!

WEEKEND BRUNCH Saturdays + Sundays from 10:00AM – 2:00PM

WEST COAST FISHCAKE BENNY (KB)

west coast salmon + pacific long line ling cod,
two free run eggs, fresh avocado, hashbrowns,
house made hollandaise 9¾

THE ORIGINAL CANADIAN BENNY (KB)

two free run eggs, canadian back bacon, english muffin,
hashbrowns, house made hollandaise 9¾

add a side of bacon, sausage, hashbrowns or toast to any brunch entrée 3

PORTOBELLO BENNY (KB)

two free run eggs, sautéed kale, fresh herbs, spicy
tomato sauce, asiago cheese, house made
hollandaise, hash browns 9¾

SMOKED SALMON BENNY (KB)

two free run eggs, house smoked salmon, english muffin,
dill cream cheese, capers, hashbrowns,
house made hollandaise 9¾

PEARL'S SIGNATURE BENNY (KB)

two free run eggs, tasso ham, chorizo, corn, fire
roasted peppers, hashbrowns, house made
hollandaise 9¾

OUR \$5
BENEDICTS ARE
HAPPIER!

ENJOY OUR WEEKEND BENNY'S
FOR \$5 FROM 10AM-11:30AM



LIVE MUSIC

EVERY FRIDAY+ SATURDAY NIGHT!

WE ARE HAPPY EARLY+LATE! 3-6pm DAILY + 9pm til late!

\$3 1/2 DRINKS SPECIALS

- Basil + Lime Gimlet 3 1/2 smirnoff vodka, basil simple syrup, lime juice, fresh basil, soda
Guava Soda 3 1/2 captain morgan rum, soda, lime juice, guava purée
DeBeers Lager 4 a pilsner style beer brewed in an environmentally friendly and sustainable way
Shucking Red or White [6oz] 5 cheap, but good!

CLASSIC COCKTAILS

- DARK + STORMY [1oz] goslings dark rum, lime juice, rootside provision ginger beer 7 1/2
VESPER MARTINI [2oz] ketel one vodka, tanqueray gin, lillet blanc, lemon twist 12 3/4
FRENCH 75 [1oz] tanqueray gin, lemon juice, simple syrup, prosecco, angostura bitters 9 3/4
WHISKEY SOUR [1oz] bulliet bourbon, lemon juice, simple syrup, egg white, angostura bitters 7 1/2
VINTAGE SANGRIA red or white wine, st. remy brandy, triple sec, orange + pineapple juice, 7up, fresh fruit 7 3/4
BURNT ORANGE MANHATTAN [2oz] bulliet bourbon, sweet vermouth, orange angostura bitters 11 3/4

SIGNATURE CAESARS

- PEARL 30 MINUTE CAESAR ONYX signature rub rim, shaken, fresh horseradish, lime juice, spicy dill pickle 7
GARDEN CAESAR our 30 minute caesar with basil, celery + spicy dill pickle 7 3/4
SEAFOOD CAESAR ONYX signature rub rim, shaken, lime juice, cocktail sauce + two chilled poached prawns 11 3/4
MARGARITA CAESAR jose cuervo tequila + triple sec, shaken, lime juice, rock salt rim, spicy pepperoncini garnish 9

SUNDAY FUN DAY! 2 BUCKS OFF ALL CAESARS

SIGNATURE COCKTAILS + MARTINIS

- 5 CORNERS COSMO MARTINI [2oz] smirnoff citrus vodka, triple sec, white cranberry juice 8 1/2
MARINE VICE MARTINI [2oz] smirnoff vodka, lychee liqueur, galliano, cranberry juice, fresh basil 9 1/2
THE HEISENBERG [1oz] jose cuervo tequila, blue curacao, lemonade, lime juice, guava purée 7 3/4
MR PIMMS [2oz] gordon's gin, pimm's no. 1 cup, gingerale, fresh fruit 9 1/2
PEARL MOSCOW MULE [1oz] smirnoff vanilla vodka, rootside provision ginger beer, lime juice, gingerale, agostura bitters 6 3/4
GUAVA BELLINI [1oz] captain morgans white rum, peach schnapps, peach juice, guava purée, prosecco + redwine float 6 3/4
PEACH + BOURBON SMASH [1oz] bulliet bourbon, southern comfort, peach juice, ice tea, fresh mint 7 1/2
ENERGE [1oz] smirnoff raspberry vodka, lemon juice, energe drink, cranberries 8 3/4
LITTLE HONEY MARTINI [2oz] smirnoff vodka, white grapefruit juice, lime juice, basil honey syrup 8 1/2

LOCAL CRAFT BEER ON TAP [14oz]

- DEBEERS LAGER 5 this all malt Lager is a refreshing, balanced, highly drinkable Pilsner style beer brewed in an environmentally friendly + sustainable way
ROUGH CUT PALE ALE 5 9/10 this all malt pale ale is dry, pleasantly hoppy + flavourful. an easy drinking Canadian style pale ale brewed in an environmently friendly + sustainable way
CENTRAL CITY RED BETTY IPA 5 9/10 a style of ale that was fashioned to survive the long voyage from England to India during the British colonization. hops, hops, + more hops! red racer IPA has an intense aroma + at lingering finish
CENTRAL CITY RED RACER COPPER ALE 5 9/10 a light bodied, easy drinking ale with a pleasantly dry finish. toasted munich malt gives this beer both its colour + malty flavor that is balanced with subtle hop aromatics
STEAMWORKS SEASONAL 5 9/10 ask your server for details
STEAMWORKS PILSNER 5 9/10 lightly toasted malt flavours underscore a German hop character, bringing floral + spicy notes to this refreshing, light bodied + hoppy pilsner
YOU PICK 'EM CRAFT BEER SAMPLER 5 9/10 any 5 craft beers

- PARALLEL 49 GYPSY TEARS RUBY ALE 5 9/10 a ruby red colored ale with a rich caramel malt flavor and a burst of west coast hops. the bitterness is restrained while the hop flavor and aroma are pronounced.
PARALLEL 49 JERKFACE 9000 WHEAT ALE 5 9/10 an easy drinking american wheat ale dry hopped with mosaic hops. has a juicy citrus and tropical note. a very flavorful hop punch with a light refreshing body.



Finding Julie.

Proprietor of Pearl, Angela Popoff, did not meet her sister Julie until much later in life as Angela was adopted. By that time, Julie was in and out of the amazing Children's Hospital where she received great care while battling CF bravely + always with a smile. Angela + Julie had many laughs in the short time they shared together, but sadly Julie was taken from us far too young from CF at the age of 20.

In collaboration with Parallel49 and Cystic Fibrosis Canada, Pearl will donate \$0.50 for every PARALLEL49 beer poured. Join us in fighting the good fight! Thank you for your support!

DID YOU KNOW?

ON AVERAGE, A PERSON WITH CYSTIC FIBROSIS SPENDS THE EQUIVALENT OF FOUR MONTHS OF FULL-TIME WORK DOING LIFE-SUSTAINING TREATMENTS EVERY YEAR.