



CATERING

Raw Bar Package

50 oysters with display, cocktail sauce, lemons, mignonette
sauce & Shucker for 3 hours **\$475**

Customize:

Additional Oysters **\$2.25 per** | Littlenecks **\$1.75 per**
Cocktail Shrimp **\$4.50 per**

New England Clam Boil

\$35 per person

Steamers, Mussels, Corn, Potato, Chorizo
served with broth & butter

Customize:

Add 1.25lb Lobster **\$30 per** | Littlenecks 50 for **\$75**

Pearl's Party Package

For 25 people **\$1500**

Includes Shucker for set up & break down
100 Oysters

25 Lobster Rolls

Shrimp & Scallop Ceviche

Lobster Mac & Cheese

Potato & Seasonal Vegetables



Appetizers

Choose 3 items

Chowder & Clam Cakes

Crab Cakes with
siracha aioli

Shrimp & Scallop
Ceviche

Tuna Tartare Tostada
pickled veg & siracha aioli

Beef Tenderloin Crostini
with gorgonzola,
caramelized onion & red
wine glaze

Tomato & Basil Bruschetta with
whipped ricotta cheese

Pesto Chicken Skewer
with balsamic glaze

Shrimp Cocktail

Stuffies

Some packages can be customized to meet specific needs & guest counts



Soup & Salad

Choose 1 Soup & 1 Salad

House Salad with local
seasonal ingredients

NE Clam
Chowder

Caesar Salad

Lobster Bisque

Italian Wedding Soup

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