

QUALITY LIQUOR BAR
NOLA

PEARL'S OYSTER BAR

Our ice-cold, west coast oysters are served raw, with red wine mignonette and pearl's cocktail sauce *GF
one 3.5 | six 20 | dozen 38

MARIN MIYAGI | tomares bay, california
KUMAMOMTO | baja california



OYSTER SHOOTER pepper infused vodka, housemade spicy bloody mix, chilled local oyster 5.95

BAKED OYSTERS BUBBA four local oysters baked with parmesan, spinach, bacon, Pernod spiked creole Rockefeller sauce 14.95

DUNGENESS CRAB CHEESY GARLIC BREAD Dungeness crab, toasted cheesy garlic bread, house "bubba" sauce 17.95

CRABAMOLE Dungeness crab, smashed avocado, lime juice, cilantro, white onion, jalapeño, housemade tortilla chips 17.95

CEVICHE MOLINA white gulf shrimp, tomato, red onion, serrano, hand-squeezed citrus, avocado, cilantro, cucumber, warm house made tortilla chips 15.95 *GF

ATOMIC PRAWN COCKTAIL four chilled poached white gulf shrimp, atomic horseradish cocktail sauce, lemon 15.95
add dungeness crab 9.95

SMALL PLATES

CHICKEN ANDOUILLE GUMBO roasted chicken & andouille sausage gumbo, holy trinity, okra, slow dark roux, white rice 7 cup 12 bowl

CRAWFISH & SHRIMP GUMBO Louisiana crawfish and gulf shrimp gumbo, holy trinity, okra, slow dark roux, white rice, crispy fried shallots, cilantro 7 cup 12 bowl



CRISPY HOT CHICKEN SLIDERS four crispy hot chicken sliders, Nola cajun hot sauce, kale-cabbage slaw, pickles 15 {or 8 for 2}

LITTLE CLOVER SLIDERS angus beef sliders, American cheese, special sauce, tomato-vidalia onion-bacon jam 15 {or 8 for 2}

NEW ORLEANS BBQ PRAWNS Gulf shrimp, spicy, dark bbq shrimp sauce, garlic herb tomatoes, roasted garlic french bread 17.95

JAMBALAYA SKILLET a petite portion of our Spicy Jambalya with andouille sausage, tasso ham, chicken, shrimp, scallion rice, roasted tomatoes, crushed garlic, holy trinity spicy sauce piquant...want it regular, spicy, or smokin' hot? 18.95 *GF

MILAGROS GUACAMOLE serranos, cilantro, red onion, tomato, lime, cotija cheese, housemade tortilla chips ...order it mild or spicy 10.95 *GF V *VG



CHEESY GARLIC BREAD roasted garlic bread, baked with our house "bubba" sauce and parmesan cheese 9.95 V

LOADED MINI WEDGE SALAD iceberg lettuce, cherry tomato, crumbled bleu cheese, crispy applewood smoked bacon, scallions, housemade bleu cheese dressing 7.95 GF *V

MAMA'S MAC & CHEESE cellentani corkscrew pasta, house cheese blend, toasted cornbread crumbs 8.95 V

GRILLED ASPARAGUS balsamic reduction, pecorino romano, grilled lemon \$7.95 V *VG

CRISPY BRUSSELS SPROUTS Parmigiano Reggiano, lemon, minced parsley, sea salt, tzatziki 9.95 GF V *VG

CHURRASCO STEAK TACO Cuban marinated steak, chimichurri, pickled red onions & smashed avocado 6.95 *GF

CRISPY COCONUT SHRIMP TACO shaved coconut-crust wild shrimp, passionfruit & jalapeño salsa, cilantro, salsa fresca 6.95

SEARED SALMON TACO chili-lime spiced salmon a la plancha, pico de gallo, chimichurri 8 *GF

CARNITAS TACO coleman ranch pulled pork carnitas, chipotle aioli, spicy bbq sauce, cilantro, pico de gallo & queso fresco 5.95

ROASTED CAULIFLOWER TACO cauliflower, caramelized onions, house piquant sauce, cashew crema, pico de gallo 4.95 GF V VG

CAJUN-SPICED FRIES chipotle aioli 7.95 V *VG

WARM JALAPEÑO CORNBREAD with hot honey 7 V

CHEESY ANSON MILLS GRITS 5 V

CRAWFISH & ANDOUILLE FRIED RICE 8



GREENS & THINGS



NUTS & BERRIES little gems, strawberries, toasted pecans, crumbled feta, red onion, strawberry vinaigrette 11.95 GF V VG

THE BEET DROP roasted beets, arugula, oranges, pistachio, crumbled feta, red onion, spiced honey vinaigrette 11.95 GF V VG

SHRIMP REMOULADE chilled poached white gulf shrimp, french and creole remoulade, shredded lettuce, watermelon radish, housemade cornbread crouton 16.95

FLIER'S FAMOUS CHICKEN WARM NAPA CABBAGE SALAD herb marinated pulled chicken, Applewood smoked bacon, mushrooms, crumbled bleu cheese, napa cabbage, warm red wine vinaigrette, house made croutons 15.95 *GF *V *VG

SOUTHERN CRISPY CHICKEN BLT CAESAR crispy fried chicken, applewood smoked bacon, tomato, avocado, scratch cornbread croutons, spicy calabrian caesar dressing, little gems, kale, Parmigiano Reggiano 16 *GF

CHIMICHURRI RICE BOWL brown rice, sauteed spinach, house made chimichurri, english peas, grilled asparagus, tomatoes, watermelon radish, herb blend, avocado 15.95 GF V *VG

BLACKENED SALMON RICE BOWL crawfish, andouille sausage and soy-chili fried rice, arugula, shaved red onion & fresh herbs 23

ON THE BUN ADD CAJUN-SPICED FRIES OR MARDI GRAS SLAW 3.95

CLOVER SMASH BURGER Niman ranch grass fed 1/4 pound burger, secret sauce, lettuce & tomato 8.95 Make it a double 12.95

BBQ PULLED PORK PO BOY slow roasted pulled pork, sweet & smokey BBQ sauce, mardi gras slaw, crispy onion strings 15.95

BLACKENED SALMON BLT PO BOY applewood smoked bacon, lettuce, tomato, chipotle aioli 19.95

BANG BANG SPICY SHRIMP PO BOY Crystal hot sauce & cornmeal battered shrimp, Louisiana remoulade, fully dressed with lettuce, tomato & pickles 19.95

GRILLED PORTOBELLO PO BOY grilled portobello, jalapeno, queso fresco, guacamole, spiced honey vinaigrette, fully dressed with fresh herbs, tomato & pickle on a toasted roll 14.95 V *VG

NOLA CLASSICS

MR. T'S FAMOUS SKIRT STEAK teriyaki marinated skirt steak, roasted garlic mashed potatoes, sauteed green beans, crispy onion strings 38

SPICY JAMBALAYA andouille sausage, tasso ham, chicken, shrimp, scallion rice, roasted tomatoes, crushed garlic, holy trinity spicy sauce piquant...want it regular, spicy, or smokin' hot? 24 *GF

DELTA CRAWFISH & SHRIMP ETOUFFEE crawfish and shrimp, roasted peppers, dark mahogany roux, scallion rice 27

FRIED CHICKEN & WAFFLES crispy southern style fried Pitman farm chicken, Belgian waffle, Vermont maple syrup, whipped honey butter, chicken-thyme gravy 24

FIRECRACKER CAJUN PASTA cellentani corkscrew pasta, mushrooms, roasted tomato, spinach, red onion, house-made chipotle cream sauce 16.95 V *VG
. add blackened chicken- 4.95 . add shrimp 9.95

BEYOND VEGAN JAMBALAYA Beyond plant-based sausage, english peas and grilled asparagus, roasted tomatoes, garlic, holy trinity, savory mushroom base, scallion rice, spicy sauce piquant... want it regular, spicy, or smokin' hot? 18 GF V VG



IF YOU HAVE A SEVERE SENSITIVITY TO GLUTEN OR ANY OTHER FOOD ALLERGIES PLEASE LET US KNOW AS WE TAKE YOUR SAFETY AND PREFERENCES VERY SERIOUSLY.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GF = Gluten Free V = Vegetarian VG = Vegan * = with modifications

2.5% will be added to your bill. The entirety of this fee is used to support compliance with employer mandates.

