

# PEARL'S DESSERT SELECTIONS

## NEW ORLEANS BREAD PUDDING

With walnuts and cinnamon, topped with our "Whiskey Sauce", raisins and powdered sugar

\$8.50

## BANANA'S FOSTER BREAD PUDDING

Our New Orleans bread pudding and vanilla ice cream topped with bananas sauteed in caramelized brown sugar, rum, butter & cinnamon

\$11.50

## KEY LIME PIE

Graham cracker crust with Key Lime sweetness served over raspberry sauce

\$8.50

## CHOCOLATE LOVE CAKE

Three layers of Heavenly chocolate cake and chocolate sauce served on a bed of white chocolate and raspberry sauce topped with ice cream

\$8.50

## BLACKBERRY COBLER

Sweet blackberries with a flaky crust warmed to perfection and served with ice cream

\$7

# PEARL'S DAILY SPECIALS

Served as described all day Monday - Friday  
Saturday brunch 10:30 AM - 2:00 PM  
Sunday brunch 10:00 - 2:00 PM  
& Sunday evening 3:00 PM to close

### MON

#### WASH DAY

Big, really big bowl of red beans, rice & andouille sausage link with hushpuppies

- \$10

### TUES

#### CAJUN CHICKEN FRIED CHICKEN

Served with Pearl's real cream gravy & roasted garlic mashed potatoes

- \$15

### WED

#### 10 FRIED SHRIMP DINNER

Served with coleslaw & red beans & rice

- \$18

### THURS

#### BIG CATFISH DINNER

Served with coleslaw & red beans & rice

- \$18

### FRI

#### SHRIMP, CHICKEN & ANDOUILLE ÉTOUFFÉE

Made with our famous spicy étouffée sauce

- \$18

### S&S BRUNCH

#### EGGS PONTALBA

Cajun seasoned potatoes, grilled veggies & andouille sausage-topped with two poached eggs & fire roasted jalapeno hollandaise

- \$14

### SUN EVENING

#### FRIED CLAM NIGHT

A giant order of our hand breaded clam strips, fries & coleslaw

- \$16

# HAVE AN AFFAIR WITH US!

Perfect for graduation, rehearsal dinners, corporate events & more!

Call 405.848.8008 to reserve a private room today!