

# ENTREES

## Delmonico \$29

16 ounce USDA choice angus beef ribeye grilled to your liking.

## Aloha Cod \$23

Cod filet crusted with Panko bread crumbs and coconut flakes, baked and served with House-made pineapple salsa and a citrus remoulade.

## Cajun Catfish \$19

Fried cajun seasoned catfish filet crusted with cornmeal and served with a cajun remoulade.

## Chicken Romano \$16

Sauteed boneless breasts of chicken with sundried tomatoes and Prosciutto in a white wine sauce, topped with melted Sharp provolone cheese.

*The above entrees are served with 2 sides of your choice:*

*Tossed Salad, Coleslaw, Homemade Applesauce, Macaroni & Cheese  
Red Mashed Potatoes, Roasted Carrots, Hand-Cut Fries,  
House Seasoned Steak Fries (add \$1.00), Sweet Potato Fries (add \$1.00)*

## Crab & Lobster Ravioli \$20

Pasta pillows stuffed with Crab and Lobster meat, topped with a Creamy lobster sauce and sauteed jumbo shrimp. Served with garlic bread and choice of one side.

## Grilled Reuben \$16

The classic...6 oz. Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing grilled on Jewish Rye bread. Served with choice of one side.

## Lenten Fish Wrap \$14

Battered cod, lettuce, avocado, House-made Corn salsa and Cheddar cheese in a Spinach & Herb tortilla. Served with choice of one side.

## Hawaiian Burger \$14

8 oz. Angus beef patty with thinly sliced Ham, lettuce, tomato, onion, grilled pineapple and BBQ sauce on a Brioche bun. Served with choice of one side.

## Shamrock Salad \$13

Spring mix with green grapes, avocado, cheddar cheese & glazed walnuts.  
Served with your choice of dressing. **Add shrimp or chicken for \$5.**

## APPETIZERS

### Smokehouse Nachos \$11

Corn tortilla chips piled with House-smoked Pulled Pork, Jalapenos and diced onion. Drizzled with house-made beer cheese sauce and BBQ sauce.

### Pearl's Poutine \$8

Our hand cut fries topped with a rich beef gravy and fried white cheddar cheese curds.

### Bavarian Pretzels \$6

Baked soft pretzels, brushed with butter and sprinkled with salt. Served with House-made beer cheese sauce and dijon mustard.

## DESSERTS

*Ask your server or bartender for our available desserts!*

## Introducing KLYR Rum!

At twelve times distilled and filtered eighteen times, KLYR is an innovative, fresh take on rum that speaks to American ingenuity. KLYR Rum has zero grams of sugar and zero grams of carbohydrates, and it's lower in calories than other, more sugary rums. **\*The Preferred Rum of the Phillies!\***

### KLYR Rum WATER Canned Cocktail \$6.00

Kept classic with award-winning KLYR Rum, and a very clean and crisp taste, making it anything but ordinary. A cocktail that can go wherever adventure takes you and is equally suited to accompany your next black-tie evening. Available in Cucumber Mint or Tangerine. 4.5% ABV, 12 oz. can.

### KLYR Rum KRUSH Canned Cocktail \$6.00

KLYR KRUSH is more than just a cocktail—it's the life of the whole damn party. This premium rum cocktail is sure to have you tasting exotic sun-ripened oranges all year long. Sweet and surprising, this refreshing flavor knows that life's better when you don't take it too seriously. Pineapple SMASH and Berry Lemonade BLAST flavors also available. 6.5% ABV, 12 oz. can.

# SEASONAL BEER SELECTION

## **Workhorse Clocked In Double IPA \$9.00**

This Hazy Double IPA is gushing with intense tropical aromas of juicy melon, citrus, cantaloupe, and just a slight hint of stone fruit and pine. It's incredibly dank, with a smooth and silky finish thanks to the addition of oats. **8.8% ABV, 16 oz. can**

## **Big Oyster Hammerhead IPA \$8.50**

Big Oyster's flagship, this West Coast-Style IPA is brewed with six different hop varieties for an intense citrus and grapefruit character with notes of pine. **6.4% ABV, 16 oz. can**

## **Big Oyster Shuck It \$8.50**

Historically, Oyster Stout began in the late 1800s when brewers found out that the shell of an oyster is packed with calcium carbonate, which could be used to purify and improve the beer while brewing. This beer is a rich and roasty sweet stout brewed with locally harvested oysters. Hints of dark chocolate and toasty bread will satisfy even the most sophisticated taste buds. **6.2% ABV, 16 oz. can**

## **Conshohocken Blood Money Hazy Guava IPA \$8.00**

An old favorite with a new twist! Brewed with Ekuanot and Cascade hops and a hearty grain bill to complement the juiciness of the guava puree. Incredibly delicious with aroma and flavor bursting at the seams. **6.5% ABV, 16 oz. can**

## **Conshohocken Ring The Bell American Lager \$7.00**

Ring The Bell is an American Lager brewed with Pilsner malt and lightly hopped with Chinook. A crisp lager with a clean finish, Ring The Bell is easy drinking for all seasons. **4.8% ABV, 16 oz. can**

## **Troegs Sunshine Pilsner \$4.50**

It takes the right ingredients, people and processes to nail the complex balance of two-row barley, zesty Saaz hops and lager yeast. Secondary fermentation creates natural carbonation that delivers soft notes of fresh-cut straw and flowering herbs. In the end, this bright and refreshingly clean American craft pilsner is a go-to when the sun is shining and makes us happy when skies are gray. **4.5% ABV, 12 oz. bottle**

## **Golden Road Mango Cart \$4.50**

A perfectly balanced, craft wheat ale made with real mango. **4.0% ABV, 12 oz. can**

## **Crook & Marker Spiked Lemon Iced Tea \$4.50**

Dangerously smooth, bubble-free and absolutely delicious. This classic iced summer sipper is crafted with real brewed tea, a hint of lemon and all natural flavor. And the juiciest news of all? We ditched the sugar, carbs and artificial sweeteners so you no longer have to feel guilty about spilling the tea. **5.0% ABV, 11.5 oz. can**

