




Lunch Specials


Please see our full menu for additional choices

 Southern Pearl Signature Item
3% Discount when you pay with cash!

“Just right” portions for lunch at a “just right” price. Lunch specials served Monday through Friday from 11am to 3pm. Served with choice of side or salad except combos.

Seafood

Served with choice of side or salad


 **Seafood Stuffed Portabellas 15.5**
Portabella mushrooms stuffed with lump crabmeat, Gulf Shrimp, minced chipotle peppers, roasted red peppers and spinach. Garnished with lemon aioli and Parmesan cheese.

Farm Raised Catfish 15.5
Louisiana farm-raised hand-breaded catfish. Served with your choice of cocktail or tartar.

Fried Shrimp 15.5
Gulf shrimp, hand battered and dusted in seasoned corn flour and fried golden.

Fried Oysters 19.5
Fresh Gulf oysters hand breaded with seasoned corn flour and fried golden.

Argentinian Royal Reds 18
A half pound** of peel and eat Cajun boiled, large Argentinian Royal Reds served with hot drawn butter. These deep water shrimp have a sweet lobster-like flavor.

 **Smoky Bacon Shrimp and Grits 15.5**
Cheddar cheese grits smothered in a smoky bacon cream sauce with Gulf shrimp, topped with shredded Parmesan, chopped bacon and green onions.

Grilled or Blackened Fish 16.5
Your choice of any of our fish selections grilled or blackened. Served with lemon aioli.
Redfish Yellowfin Tuna* Mahi Fish of the Day

Chicken and Pasta

Served with choice of side or salad

Royal Red Alfredo 15.5
Linguini tossed with creole Alfredo, topped with Argentinian Royal Red shrimp and shredded Parmesan cheese.

Chicken Alfredo 14
Linguini tossed with creole Alfredo, topped with fresh grilled chicken and shredded Parmesan cheese.

Seafood Pasta 15.5
Gulf shrimp, crawfish, portabella mushrooms and seasonings, tossed with linguini and creole Alfredo. Topped with lump crabmeat and Parmesan cheese.

Almond Encrusted Chicken 15
Fresh chicken coated in chopped almonds and seasonings, paned and drizzled with roasted red bell pepper aioli.

Sides

Grilled Asparagus topped
with Gorgonzola Butter (\$1.5 extra w/entree)
Sweet Potato Creme Brulee
topped with Honey Butter (\$1.5 extra w/entree)
Cheddar Cheese Grits

Fresh Steamed Green Beans
Jalapeño Hushpuppies
Cajun Boiled Mashed Potatoes
Fried Okra

Seasoned French Fries
Fresh Steamed Broccoli
Garden or Caesar Salad
Half Shell Salad
Cup of Bisque or Gumbo (\$3 extra w/entree)

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information. **Advertised weights are prior to cooking.



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Handhelds

Served with choice of side or salad

Voodoo Chicken Sandwich 14.5

Fresh chicken fried golden and tossed in our unique sweet and spicy Voodoo sauce. Topped with your choice of cheese on a Brioche bun.

The Uptowner* 15.5

Sliced USDA Choice filet and ribeye, topped with sautéed mushrooms, onions and melted Provolone cheese, on fresh baked in house French bread dressed with lettuce and tomato. Served with Dijon horseradish.



Seafood Portabella Sandwich 15.5

Our homemade Seafood Stuffed Portabella topped with homemade Crabmeat Ravigotte. Served on a Brioche bun.

Po-Boys

All po-boys are served on fresh baked in house Gambino’s French bread and dressed with lettuce and tomato.



Voodoo Shrimp Po-Boy 16

Gulf shrimp fried golden and tossed in our unique sweet and spicy Voodoo sauce.

Fried Shrimp Po-Boy 15

Fried Oyster Po-Boy 21.75

Fried Catfish Po-Boy 15.5

Soup and Salad

Almond Chicken Salad 18

Fresh chicken coated in chopped almonds and spices then paned. Served over a salad of romaine and spring mix, grape tomatoes, sliced red onions, Monterrey Jack and cheddar cheese, and croutons.

Soup and Salad

Choose from Seafood Gumbo or Crawfish, Corn and Crab Bisque with your choice of salad.

Cup 12.5 Bowl 16.5

Oysters and Salad Combo* 17.5

A half dozen raw oysters shucked to order with your choice of side salad.

Choose any baked or grilled oysters Add 2

Salad Toppers:

(Add to any salad)

Yellowfin Tuna 13.5

Almond Encrusted Chicken 7.75

Voodoo Shrimp 8.25

Grilled or Fried Gulf Shrimp 8.25

Grilled Chicken 6.25

Dressings: All dressings made in house
House Vinaigrette, Ranch, Blue Cheese,
Honey Mustard, Comeback

Sides

Grilled Asparagus topped

with Gorgonzola Butter (\$1.5 extra w/entree)

Sweet Potato Creme Brulee

topped with Honey Butter (\$1.5 extra w/entree)

Cheddar Cheese Grits

Fresh Steamed Green Beans

Jalapeño Hushuppies

Cajun Boiled Mashed Potatoes

Fried Okra

Seasoned French Fries

Fresh Steamed Broccoli

Garden or Caesar Salad

Half Shell Salad

Cup of Bisque or Gumbo (\$3 extra w/entree)

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