PEARL

TAVERN

Hot

FRIED LOBSTER TAIL
Crispy Jumbo Maine Lobster Tail &
Trio of Dipping Sauces | *MP*

HUSHPUPPIES
Roasted Corn, Apricot-Jalapeño Jelly | *9*

CRISPY FRIED BRUSSELS SPROUTS & CAULIFLOWER (gf)
Jalapeño Aioli & Malt Vinegar Aioli | *14*

BLUE CRAB DIP
Cream Cheese, Crispy Naan Bread | *17*

BLACKENED SHRIMP TACOS
Jicama Slaw, Queso Fresco, Chipotle Cream,
Habanero Salsa | *15*

CALAMARI
Fresh From Rhode Island, Flash Fried,
Trio of Sauces | *17*

MUSSELS
White Wine, Butter and Herbs or
Andouille, Garlic Tomato Broth, Thyme | *16*

CRAB RANGOON
Blue Crab, Cream Cheese,
Jalapeño-Apricot Jelly | *14*

CRAB CAKES
Maryland Style, Seared, House Tartar Sauce | *18*

HOT PEEL 'N' EAT SHRIMP
Old Bay, Butter, Hot Sauce, Garlic Bread | *16*

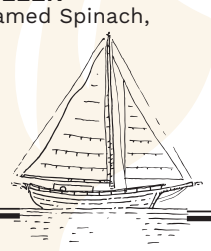
POPCORN SHRIMP
Crispy Panko Fried, Cocktail Sauce | *14*
Make It Nashville Hot | *1*

JUMBO WINGS (gf)
Spicy Buffalo, Bleu Cheese Dressing | *14*

CHAR GRILLED OYSTERS
Garlic Butter, Buttery Bread Crumbs | *18*

CRISPY OYSTER ROCKEFELLER
Cracker Crumb Crusted, Creamed Spinach,
Hollandaise | *19*

Cold



FRESH OYSTERS (gf)
(See Daily Printed Fresh Sheet) | *MP*

FRESH MOZZARELLA TOAST
Fresh Mozzarella, Smashed Avocado, Heirloom
Tomatoes, Fresh Herbs, Farm Bread | *12*

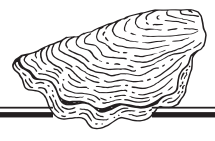
SMOKED SALMON DIP
House Smoked Salmon, Sauce Gribiche,
Melba Toast | *16*

COLOSSAL SHRIMP COCKTAIL (gf)
Poached Gulf Shrimp, Cocktail Sauce | *22*
Add 1 Shrimp | 5.5

AHI TUNA POKE TACOS
Fresh Avocado, Citrus Wasabi Vinaigrette, Crunchy
Tortilla | *17*

CEVICHE (gf)
Fresh Fish, Shrimp, Scallops, Habanero, Avocado
Cream, Crispy Tostada | *16*

Sides

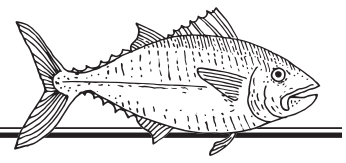


STEAMED BROCCOLI (gf) | *8*
FRESH CORN & CRAB SAUTÉ (gf) | *13*
MAC & CHEESE | *11*
GRILLED ASPARAGUS (gf) | *10*
MASHED YUKON GOLDS (gf) | *9*
FRIED BRUSSELS & CAULIFLOWER | *8*

gather
YOUR SEAT AT THE TABLE.
SCAN. JOIN. EARN. REPEAT.

SUMMIT HOSPITALITY GROUP

Fish



FRESH FISH (gf)
Simply Grilled Or Blackened, Mashed Potatoes,
Asparagus, Herb Beurre Blanc
(See Daily Printed Fresh Sheet) | *MP*

We take pride in sourcing the freshest fish from both coasts, the gulf and the great lakes.
Our fresh sheet is printed daily and lists current fresh inventory. Seasonality and availability play a big part in what we feature. Please enjoy your fish simply grilled or blackened.

TAVERN PO'BOY
Choice of **Oyster** or **Shrimp**
Lettuce, Tomatoes, Cajun Remoulade,
Leidenheimer Roll | *19*
Make It Nashville Hot | *1*

CRISPY COD SANDWICH
Beer Battered Cod, Shredded Lettuce,
American Cheese, Tartar Sauce | *18*

MARYLAND CRAB CAKES
Forbidden Black Rice, Asparagus,
Tartar Sauce | *34*

MAC N' CHEESE
Creamy Cheese Sauce, Lobster Veloute, Buttery
Bread Crumbs | **Shrimp** *23* • **Lobster** *28*

TAVERN BOIL (gf)
Shrimp, Crab Legs, Yukon Gold Potatoes,
Andouille Sausage, Fresh Corn | *35*

FISH & CHIPS
Alaskan Cod, Beer Battered, Fries,
Tartar Sauce | *23*

PARMESAN SOLE
Parmesan Crusted, Mashed Potatoes,
Fried Brussels & Cauliflower, Crispy Capers,
Herb Beurre Blanc | *26*

CIOPPINO
Shrimp, Fish, Littleneck Clams, Mussels, Calamari,
Snow Crab Legs, Tomato Broth, Garlic Bread | *38*

LOBSTER ROLL
Chilled Maine Lobster, Tarragon Mayo,
Crispy Onions, Split-Top Bun | *MP*

SHRIMP FETTUCCINI
Spinach, Tomatoes, Alfredo Cream Sauce | *23*

MISO CHILEAN SEABASS
Korean Red Chili Marinated, Vegetable Sauté,
Forbidden Black Rice | *MP*

CRISPY CRAB CAKE SANDWICH
Panko Crusted, Lettuce, Tomatoes,
Martin's Potato Roll | *22*

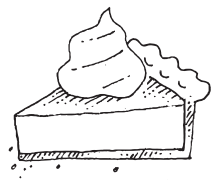
MUSHROOM STUFFED SALMON (gf)
Roasted Mushrooms, Brie Cheese,
Boursin Cream Sauce | *29*

FRESH FISH TACOS
Choice of **Blackened Tilapia** or **Beer Battered Cod**
Habanero Salsa, Queso Fresco,
Chipotle Cream, Forbidden Black Rice | *21*

SEA SCALLOPS
Pan Seared, Shellfish Velouté, Mushrooms,
Mashed Yukon Gold Potatoes, Asparagus | *MP*

CRISPY SHRIMP PLATTER
Panko Crusted Jumbo Shrimp, Hushpuppies,
Fries | *24*
Make It Nashville Hot | *1*

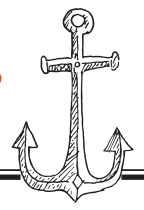
ASK YOUR SERVER ABOUT
– OUR LOCAL BAKER –



– SERVED FRESH DAILY –

HOMEMADE PIES

In a Bowl



NEW ENGLAND CLAM CHOWDER
Westminster Oyster Crackers, Bacon
Cup *8* • Bowl *10*

TAVERN GUMBO
Shrimp, Chicken, Andouille Sausage, Okra,
Forbidden Black Rice | Cup *8* • Bowl *10*

CAESAR
Baby Romaine, Tomatoes, Radishes, Croutons,
Romano Cheese | *10*
Add White Anchovy | 2

PEARL HOUSE SALAD (gf)
Greens, Carrots, Tomatoes, Cucumbers, Radish,
Inka Corn, Choice Of Dressing | *8*

CHOPPED SALAD (gf)
Tomatoes, Cornichons, Red Onion, White Cheddar,
Crispy Andouille, Herb Vinaigrette | *12*

AHI TUNA NOODLE SALAD
Togarashi Seared, Seaweed Salad, Crunchy
Vegetables, Roasted Sesame Vinaigrette | *25*

ADD TO ANY SALAD
Crab Cake | *10*
Calamari | *14*
Popcorn Shrimp | *12*
Salmon (Grilled or Blackened) | *14*
Crispy Oyster | *13*
Grilled Chicken | *9*
Romano Chicken | *10*

Not Fish

TAVERN DOUBLE CHEESEBURGER
Onion Smashed, Ketchup, Mayo, Mustard,
Pickles | *16*
Add Bacon | 1.50 • Make it a Triple | 3

ANGUS BEEF TENDERLOIN (gf)
Yukon Mashed Potatoes, Grilled Asparagus,
Garlic Butter | *39*
Add Jumbo Grilled Garlic Shrimp | 10

ROMANO CHICKEN PASTA
Spinach, Tomatoes, Alfredo Cream Sauce | *21*

CRISPY CHICKEN TENDERS
Hand-Breaded, Fries, Honey Mustard | *19*

NASHVILLE HOT CHICKEN SANDWICH
Fried, Pickles, Jalapeño Aioli,
Martin's Potato Roll | *16*

Crushes

Served with fresh squeezed juices, over crushed ice

CRUSH OF THE MONTH
Rotating flavor ask your server for details | *MP*

ESPRESSO MARTINI CRUSH
Vanilla Vodka, Espresso, Godiva, Kahlua | *14*

PEARL DIVER
Raspberry and Pineapple Infused Vodka,
Lime Juice, House Grenadine, Sparkling Wine | *13*

SUNRISE CRUSH
Peach Vodka, Cranberry Juice, Lime Juice,
Triple Sec, OJ | *11*

MERMAID WATER
Sailor Jerry, Rum Haven Coconut Rum, Pineapple
Juice, Lime Juice, Blue Curacao | *12*

SPICY PIÑA
Espolon Blanco Tequila, Jalapeño, Pineapple,
Citrus, Agave | *13*

CUCUMBER MOJITO CRUSH
Pearl Cucumber Vodka, Fresh Mint, Lime,
Simple Syrup, Soda | *12*

CHERRY LIMEADE
360 Cherry Vodka, Lime Juice, Simple Syrup | *11*

GRAPEFRUIT CRUSH
Deep Eddy Grapefruit, Grapefruit Juice,
Triple Sec, Soda | *12*

ORANGE AND BOURBON
Four Roses Bourbon, OJ, Lemon,
Simple Syrup | *13*

STRAWBERRY BASIL
Vodka, Strawberry Basil Syrup, Lemon,
Simple Syrup | *12*

Gluten Free | Please notify your server of any food allergies
Your food is cooked to order | Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodbourne illness

Parties of 6 or more an automatic 20% gratuity will be added.

PT DINNER CORE | April 24, 2026 2:21 PM

1672 NW Chipman Rd Lees Summit, Missouri | pearltavernkc.com

Keep in touch!

See our full drink menu on the back side of this menu >>>>>