PEARL

TAVERN

LUNCH.BRUNCH

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
Jalapeño Aioli & Malt Vinegar Aioli | *14*

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

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

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

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*

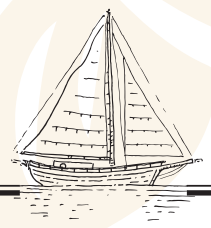
POPCORN SHRIMP
Crispy Panko Fried, Cocktail Sauce | *14*
Make It Nashville Hot | *1*

JUMBO WINGS
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, Herb, Farm Bread | *12*

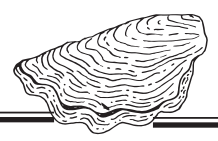
SMOKED SALMON DIP
House Smoked Salmon, Sauce Gribiche,
Melba Toast | *16*

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

Under 18 Clams

SOUP & SALAD COMBO
Choice of Cup of Soup and Salad | *14*

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

SHRIMP PO'BOY
Lettuce, Tomatoes, Cajun Remoulade,
Leidenheimer Roll | *16*
Make It Nashville Hot | *1*

ROMANO CHICKEN PASTA
Spinach, Tomatoes, Alfredo Cream Sauce | *14*

CRISPY CHICKEN TENDERS
Hand-Breaded, Fries, Honey Mustard | *15*

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

CRISPY COD SANDWICH
Beer Battered Cod, Shredded Lettuce,
American Cheese, Tartar Sauce | *17*

TAVERN DOUBLE CHEESEBURGER
Onion Smashed, Ketchup, Mayo, Mustard,
Pickles, Martin Roll | *16*
Add Bacon | 1.5 • Make it a Triple | 3

FISH & CHIPS
Alaskan Cod, Beer Battered, Fries, Tartar Sauce | *17*

SHRIMP FETTUCCINI
Spinach, Tomatoes, Alfredo Cream Sauce | *16*

FRESH FISH TACOS
Choice of **Blackened Tilapia** or **Beer Battered Cod**
Habanero Salsa, Queso Fresco,
Chipotle Cream, Forbidden Black Rice | *15*

ANDOUILLE SAUSAGE SANDWICH
Sautéed Peppers and Onions, Pepper Jack Cheese,
Jalapeno Aioli, Leidenheimer Roll | *14*

BLACKENED TILAPIA SANDWICH
Avocado Cream, Lettuce, Tomato and Onion,
Leidenheimer Roll | *17*

Brunch

EGGS BENEDICT
Tomatoes, Hollandaise, Toasted English Muffin,
Crispy Potatoes
Smoked Salmon | *18* • Canadian Bacon | *15*
Crab Cakes | *21*

AVOCADO TOAST
Two Poached Eggs, Mozzarella, Smashed Avocado,
Tomatoes, Herbs, Farm to Market Bread,
Crispy Potatoes | *15*

TRADITIONAL BREAKFAST
2 Eggs, Canadian Bacon, Andouille, Smoked Bacon,
Crispy Potatoes | *16*

BISCUIT & GRAVY
Cheddar Biscuits, Andouille Sausage Gravy,
Scrambled Eggs | *14*

BELGIAN WAFFLE
Choice Of Bacon, Andouille Sausage Or Canadian
Bacon, Fresh Whipped Cream, Maple Syrup | *13*
Classic
Blueberry-Lemon Compote
Nutella & Candied Hazelnuts

MIMOSA CARAFE
Choice Of Classic Orange, Cranberry
or Grapefruit | *26*

MIMOSA FLIGHT
Choose 3 | *12*
Classic
Paloma (Grapefruit)
Raspberry-Lemon
Prickly Pear
Strawberry Cheesecake
Peach Bellini

ESPRESSO MARTINI
360 Vanilla Vodka, Espresso, White Chocolate
Liqueur, Kahlua | *15*

BLOODY CAESAR
Vodka, Clam Juice, Guinness, Zing Zang,
Old Bay Rimmed Glass | *10*

CLASSIC BLOODY MARY
Vodka, Guinness, Zing Zang,
Old Bay Rimmed Glass | *8*

APEROL SPRITZ
Sparkling Wine, Aperol Aperitivo, Soda | *12*

OYSTER SHOOTER
Pepper Vodka, Delaware Bay Oyster,
Bloody-Cocktail Sauce | *10*

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*

Fish

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

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

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

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

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

Crushes

Served with fresh squeezed juices, over crushed ice

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

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

AUTUMN ORCHARD
JTS Brown Bourbon, Apple Demerara,
Fresh Lemon | *12*

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

CRANBERRY GINGER
J. Rieger Vodka, Cranberry, Ginger,
Fresh Lime, Soda | *13*

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

BLACK PEARL
Tom's Town Vodka, Blackberry, Fresh Lemon,
Soda | *13*

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

MAPLE RUM PUNCH
Planteray 5 Year Rum, Pineapple, Maple, Fresh
Lime, Angostura Bitters | *13*

ESPRESSO MARTINI
360 Vanilla Vodka, Espresso, White Chocolate
Liqueur, Kahlua | *15*

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

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

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

Keep in touch!

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

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