

PEARL

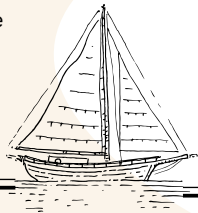
TAVERN

Hot



FRIED LOBSTER TAIL crispy jumbo Maine lobster tail & trio of dipping sauces	<i>MP</i>
HUSHPUPIES roasted corn, apricot-jalapeño jelly	8.95
CRISPY FRIED BRUSSELS SPROUTS & CAULIFLOWER jalapeno aioli & malt vinegar aioli	13.95
BLUE CRAB DIP cream cheese, crispy naan bread	16.95
CALAMARI fresh from Rhode Island, flash fried, trio of sauces	15.95
BLACKENED SHRIMP TACOS jicama slaw, queso fresco, chipotle cream, habanero salsa	13.95
MUSSELS fritz's chorizo, garlic tomato broth, herbs	14.95
CRAB RANGOON blue crab, cream cheese, jalapeño-apricot jelly	13.95
PEARL POUTINE clam chowder, scallions, pepperjack cheese, crispy fries, smoked bacon	12.95
CRAB CAKE Maryland style, seared, house tartar sauce	17.95
HOT PEEL 'N' EAT SHRIMP Old Bay, butter, hot sauce, garlic bread	15.95
POPCORN SHRIMP crispy panko fried, cocktail sauce <i>make it Nashville Hot \$1</i>	13.95
JUMBO WINGS spicy buffalo, bleu cheese dressing	12.95
CHAR GRILLED OYSTERS garlic butter, buttery bread crumbs	17.95
CRISPY OYSTER ROCKEFELLER cracker crumb crusted, creamed spinach, hollandaise	18.95

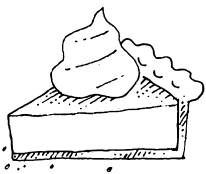
Cold



FRESH OYSTERS (gf) <i>(see daily printed fresh sheet)</i>	<i>MP</i>
FRESH MOZZARELLA TOAST fresh mozzarella, smashed avocado, heirloom tomatoes, herb, farm bread	11.95
SMOKED SALMON DIP house smoked salmon, sauce gribiche, melba toast	15.95
COLOSSAL SHRIMP COCKTAIL poached gulf shrimp, house cocktail sauce	18.95
AHI TUNA POKE TACOS fresh avocado, citrus wasabi vinaigrette, crunchy tortilla	16.95
CEVICHE fresh fish, shrimp, scallops, habanero, avocado cream, crispy tostada	15.95

ASK YOUR SERVER ABOUT

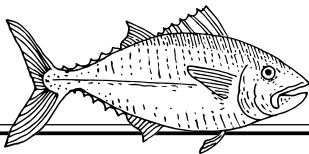
OUR
LOCAL
BAKER



SERVED
FRESH
DAILY

HOMEMADE PIES

Fish

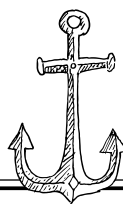


FRESH FISH (gf) <i>(see daily printed fresh sheet)</i> simply grilled or blackened, mashed potatoes, asparagus, herb beurre blanc	<i>MP</i>
<i>We take pride in sourcing the freshest fish from both coasts, the gulf and the Great Lakes. Our fresh sheet is printed daily and lists current fresh inventory. Seasonality and availability play a big part in what we feature. Please enjoy your fish simply grilled or blackened.</i>	
TAVERN PO'BOY choice of oyster or shrimp, lettuce, tomatoes, cajun remoulade, Leidenheimer roll <i>make it Nashville Hot \$1</i>	18.95
CRISPY COD SANDWICH beer battered Cod, shredded lettuce, american cheese, tartar sauce	17.95
MARYLAND CRAB CAKES forbidden black rice, asparagus, tartar sauce	33.95
MAC N' CHEESE creamy cheese sauce, lobster veloute, buttery bread crumbs	<i>shrimp 22.95 / lobster 26.95</i>
FISH & CHIPS Alaskan cod, beer battered, fries, tartar sauce	22.95
PARMESAN SOLE parmesan crusted, mashed potatoes, steamed broccoli, crispy capers, herb beurre blanc	25.95
MISO CHILEAN SEABASS Korean red chili marinaded, vegetable saute, forbidden black rice	39.95
CRISPY SHRIMP PLATTER panko crusted jumbo shrimp, hushpuppies, fries <i>make it Nashville Hot \$1</i>	23.95
LOBSTER ROLL chilled Maine lobster, tarragon mayo, crispy onions, split-top bun	25.95
SHRIMP FETTUCCINI spinach, tomatoes, alfredo cream sauce	20.95
CRISPY CRAB CAKE SANDWICH panko crusted, lettuce, tomatoes, Martin's potato roll	19.95
MUSHROOM STUFFED SALMON roasted mushrooms, brie cheese, boursin cream sauce	28.95
CRISPY FISH TACOS Alaskan cod, habanero salsa, queso fresco, chipotle cream, forbidden black rice	20.95
TAVERN BOIL shrimp, crab legs, Yukon gold potatoes, andouille sausage, fresh corn	33.95
SEA SCALLOPS pan seared, shellfish velouté, mushrooms, mashed Yukon gold potatoes, asparagus	30.95
CIOPPINO shrimp, fish, manila clams, mussels, calamari, snow crab legs, tomato broth, garlic bread	29.95
STEAMED BROCCOLI (gf)	7.95
FRESH CORN & CRAB SAUTÉ (gf)	12.95
GRILLED ASPARAGUS (gf)	9.95
MASHED YUKON GOLDS (gf)	8.95
MAC & CHEESE	10.95

Sides



In a Bowl



NEW ENGLAND CLAM CHOWDER bacon, westminster oyster crackers	<i>cup 7.95 bowl 9.95</i>
TAVERN GUMBO shrimp, chicken, andouille sausage, okra, forbidden black rice	<i>cup 7.95 bowl 9.95</i>
CAESAR baby romaine, tomatoes, radishes croutons, romano cheese <i>add white anchovy 2</i>	9.95
PEARL HOUSE SALAD (gf) greens, carrots, tomatoes, cucumbers, radish, inka corn, choice of dressing	7.95
CHOPPED SALAD (gf) tomatoes, cornichons, red onion, provolone, crispy andouille, herb vinaigrette	10.95
ADD TO ANY SALAD crab cake calamari popcorn shrimp salmon <i>(grilled or blackened)</i> crispy oyster grilled chicken romano chicken	<i>17.95 13.95 11.95 13.95 12.95 8.95 9.95</i>
TAVERN CHEESE BURGER flat topped, grilled onions, ketchup, mayo, mustard, pickles <i>add bacon 1.50</i>	14.95
ANGUS BEEF TENDERLOIN (gf) Yukon mashed potatoes, grilled asparagus, garlic butter <i>make it Blue Crab Oscar 8</i>	35.95
ROMANO CHICKEN PASTA spinach, tomatoes, alfredo cream sauce	20.95
CRISPY CHICKEN TENDERS hand-breaded, fries, honey mustard	18.95
NASHVILLE HOT CHICKEN SANDWICH fried, pickles, jalapeño aioli, Martin's potato roll	15.95
<i>(served with fresh squeezed juices, over crushed ice)</i>	
CRUSH OF THE MONTH <i>(rotating flavor ask your server for details)</i>	<i>MP</i>
SUNRISE CRUSH peach vodka, cranberry juice, lime juice, triple sec, oj	8.95
MERMAID WATER Sailor Jerry, Sugar Island Rum, pineapple juice, lime juice, blue curacao	9.95
CUCUMBER MOJITO CRUSH Pearl Cucumber Vodka, fresh mint, lime, simple syrup, soda	9.95
SPICY PIÑA Espolon Blanco Tequila, jalapeños, pineapple, citrus, agave	10.95
CHERRY LIMEADE cherry vodka, lime juice, simple syrup	9.95
GRAPEFRUIT CRUSH Deep Eddy Grapefruit, grapefruit juice, triple sec, soda	9.95
CACTUS BREEZE Sugar Island Rum, prickly pear, triple sec, lime	10.95
ORANGE AND BOURBON Four Roses Bourbon, oj, lemon, simple syrup	10.95
STRAWBERRY BASIL vodka, strawberry basil syrup, lemon, simple syrup	9.95
ESPRESSO MARTINI CRUSH vanilla vodka, espresso, Godiva, kahlua	12.95

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 foodborne illness

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

Parties of 8 or more an automatic 20% gratuity will be added.

Keep in touch! [f](#) [@](#) [t](#)

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

Cocktails

OLD FASHIONED	11.95
Four Roses Bourbon, orange, house-brandied cherry, turbinado sugar, bitters	
MANHATTAN	10.95
Old Overholt, Dolin rouge, Angostura bitters	
DIRTY MARTINI	11.95
choice of Rieger Vodka or Gin, olive juice, blue cheese stuffed olives	
MOSCOW MULE	9.95
Tito's Handmade Vodka, Ginger Beer, fresh lime	

White Wine

	Glass/Bottle
POL CLEMENT BLANC DE BLANC BRUT	8.95/31.95
France	
MR. PINK ROSE	9.95/34.95
Columbia Valley, WA	
ALLEGRO MOSCATO	7.95/28.95
California	
CHATEAU ST. MICHELLE RIESLING	8.95/31.95
Columbia Valley, WA	
PRIMATERRA PINOT GRIGIO	9.95/34.95
Italy	
DELAUNAY 'TYDY' SAUVIGNON BLANC	10.95/38.95
Loire, FR	
ARONA SAUVIGNON BLANC	9.95/34.95
Marlborough, NZ	
PEIRANO ESTATE CHARDONNAY	10.95/38.95
Lodi, CA	
MOUTARD BRUT 'GRAND CUVEE' NV	64.95
Champagne, FR	
LOUIS ROEDERER COLLECTION BRUT NV	114.95
Champagne, FR	
CHATEAU DE L'ESCARELLE ROSE	42.95
Paso Robles, CA	
KING ESTATE PINOT GRIS	46.95
Willamette Valley, OR	
FERRARI-CARANO FUMÉ BLANC	44.95
Sonoma County, CA	
KIM CRAWFORD SAUVIGNON BLANC	44.95
Marlborough, NZ	
ROBERT MONDAVI SAUVIGNON BLANC	68.95
Napa Valley, CA	
KENDALL JACKSON CHARDONNAY	39.95
California	
MOILLARD BOURGOGNE CHARDONNAY	44.95
Burgundy, France	
SONOMA CUTRER CHARDONNAY	49.95
Sonoma Coast, CA	
CAKEBREAD CHARDONNAY	86.95
Napa Valley, CA	

Red Wine

	Glass/Bottle
SEA SUN PINOT NOIR	9.95/34.95
California	
BENZINGER MERLOT	9.95/34.95
Sonoma County, CA	
GOUGUENHEIM MALBEC	9.95/34.95
Uco Valley, Argentina	
TRENTADUE OPR RED	10.95/38.95
California	
SHANNON RIDGE CABERNET SAUVIGNON	10.95/38.95
Lake County, CA	
MEIOMI PINOT NOIR	42.95
California	
SIDURI PINOT NOIR	61.95
Russian River Valley, WA	
ARGYLE RESERVE PINOT NOIR	69.95
Willamette Valley, OR	
PATZ & HALL PINOT NOIR	85.95
Sonoma Coast, CA	
TRIVENTO 'GOLDEN RESERVE' MALBEC	48.95
Mendoza, Argentina	
DUCKHORN MERLOT	102.95
Napa Valley, CA	
RIDGE 'THREE VALLEYS' ZINFANDEL	63.95
Sonoma County, CA	
OWEN ROW 'EX UMBRIS' SYRAH	51.95
Columbia Valley, WA	
DONATI FAMILY VINEYARDS CLARET	48.95
Paso Robles, CA	
WHITEHALL LANE CABERNET SAUVIGNON	85.95
Napa Valley, CA	
JORDAN CABERNET SAUVIGNON	109.95
Alexander Valley, CA	
JOSEPH PHELPS CABERNET SAUVIGNON	129.95
Napa Valley, CA	

Coffee & Espresso

COFFEE	3.95
ESPRESSO	
single	2.95
double	3.5
AMERICANO	3.95
LATTE	4.5
CAPPUCCINO	4.5

Private Events

Make your next event unforgettable by hosting it in our private dining space! We can accommodate groups of up to 60 people for anything from showers and rehearsal dinners to business lunches and family gatherings.

Give us a call at **816.347.1986**
Or email **banquets@pearltavernkc.com**

Bottle & Can Beer

MILLER LITE	3.95
COORS LIGHT	3.95
BUDWEISER	3.95
BUD LIGHT	3.95
MICHELOB ULTRA	4.95
BLAKE'S IMPERIAL CIDER CAN	5.95
DOGFISH HEAD SEAQUENCH CAN	4.95
KC BIER DUNKEL	5.95
HEINEKEN	4.95
PERONI	5.95
HOLIDAILY FAVORITE BLONDE CAN (GF)	5.95
KALIBER NON-ALCOHOLIC	4.95
MODELO ESPECIAL	5.95
PACIFICO	5.95
STELLA ARTOIS	5.95
STIEGL GRAPEFRUIT RADLER CAN	5.95
4 HANDS INCARNATION IPA CAN	5.95

Draught Beer

MILLER LITE	3.95
COORS LIGHT	3.95
BLUE MOON	4.95
BOULEVARD UNFILTERED WHEAT	4.95
BOULEVARD PALE ALE	4.95
BOULEVARD SPACE CAMPER IPA	4.95
BOULEVARD TANK 7	6.95
MARTIN CITY HARDWAY IPA	4.95
GUINNESS STOUT	5.95
FREESTATE SEASONAL SELECTION	4.95

Seltzers

HIGH NOON PEACH CAN	6.95
TRULY STRAWBERRY LEMONADE CAN	4.95
QUIRK SEASONAL FLAVOR CAN	4.95
PRESS BLACKBERRY HIBISCUS OR PINEAPPLE BASIL CAN	5.95

Fresh Squeezed

Non-alcoholic beverages. Refills are 1.95	
LEMONADE	3.95
STRAWBERRY LEMONADE	3.95
ARNOLD PALMER	3.95
1/2 iced tea, 1/2 lemonade	
CHERRY LIMEADE	3.95
CUCUMBER MINT LEMONADE	3.95

Interested in a career at Pearl Tavern, scan the QR below to learn more!



PEARL
T A V E R N