



Group & Event

Private Dining

Water Street Tampa

813.709.7776

823 Water Street | Tampa, FL 33602

ThePearlRestaurant.com

A CAMERON MITCHELL RESTAURANT

A Well-Polished **Culinary Jewel**

The Pearl is a well-polished culinary jewel that features seasonal seafood, unique shareables, handcrafted cocktails and more in a dining experience influenced by eclectic décor that is stylish and nostalgic. It's a restaurant for people who love food — the kind of food our chefs love to create and enjoy.



Chicken Wing Confit



Old Fashioned
Deviled Eggs



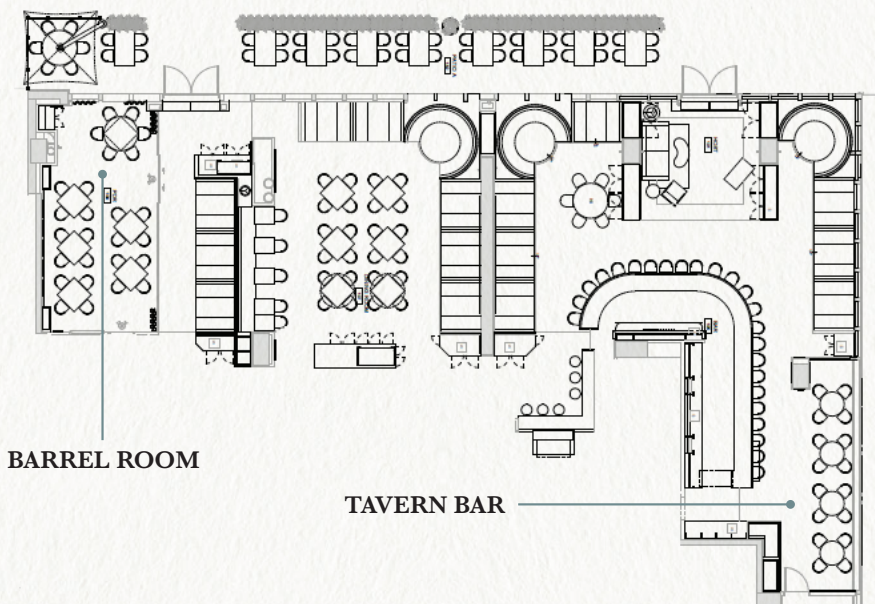
Arctic Char





GROUP DINING CAPACITIES

Room	Seated	Reception	Sq.Ft.	A/V Equipment
BARREL ROOM	32	45	381	Flatscreen TV
TAVERN BAR	—	30	337	Flatscreen TV
FULL BUYOUT	232	—	6,931	Flatscreen TV





APPETIZER OPTIONS

SERVED FAMILY STYLE

**One pound serves 3-4 guests*

STARTERS

JALAPEÑO CORN SPOON BREAD

\$4 per person

OLD FASHIONED DEVILED EGGS

\$2.25 per piece

CHICKEN WING CONFIT

\$18 per pound

TATER TOTS

\$10 per pound

DEVILS ON HORSEBACK

\$2 per piece

OYSTERS ON THE HALF SHELL

\$4 per oyster

PEEL & EAT SHRIMP

\$38 per pound

SMOKED SALMON PLATTER

\$50 per platter

**one platter serves 8-10 guests*



MENU A

\$60 PER PERSON *excluding tax and gratuity*

FAMILY STYLE APPETIZER

JALAPEÑO CORN SPOON BREAD

STARTER

Your choice of one of the following:

CREAMY CLAM CHOWDER

Chorizo Dust, Oyster Crackers

TAVERN CITRUS SALAD

Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette,
Pistachios, Goat Cheese

ENTRÉE

Your choice of one of the following:

PORK PIRI PIRI

Slow Roasted Pork Shoulder, Mussels, Redskin Potato,
Aioli, Chorizo Broth

SOUTHERN FRIED CHICKEN

Cinnamon Sticky Bun, Creamed Corn

GREAT LAKES FISH AND CHIPS

Malt Vinegar Fries, Coleslaw

GRILLED CHEESE

Brie, Pear Jam, Roasted Squash, Arugula Pesto

DESSERT

AN ASSORTMENT OF FRESHLY BAKED PIES



MENU B

\$70 PER PERSON *excluding tax and gratuity*

FAMILY STYLE APPETIZERS

JALAPEÑO CORN SPOON BREAD

DEVILS ON HORSEBACK

TATER TOTS

STARTER

Your choice of one of the following:

CREAMY CLAM CHOWDER

Chorizo Dust, Oyster Crackers

TAVERN CITRUS SALAD

Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette,
Pistachios, Goat Cheese

ENTRÉE

choose three of the following:

SOUTHERN FRIED CHICKEN

Cinnamon Sticky Bun, Creamed Corn

ARTIC CHAR

Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Puree

SHRIMP AND GRITS

Kielbasa, Poblano Peppers, Gouda Cheese Grits

BRAISED SHORT RIB

Horseradish Mashed Potatoes, Glazed Carrot Root Crop, Ale Reduction

PORK PIRI PIRI

Slow Roasted Pork Shoulder, Mussels, Redskin Potato, Aioli, Chorizo Broth

DESSERT

AN ASSORTMENT OF FRESHLY BAKED PIES



MENU C

\$80 PER PERSON *excluding tax and gratuity*

FAMILY STYLE APPETIZERS

JALAPEÑO CORN SPOON BREAD

DEVILS ON HORSEBACK

TATER TOTS

STARTER

Your choice of one of the following:

CREAMY CLAM CHOWDER

Chorizo Dust, Oyster Crackers

TAVERN CITRUS SALAD

Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette,
Pistachios, Goat Cheese

ENTRÉE

Your choice of one of the following:

TODAY'S CATCH

A Seasonal Preparation of the Freshest Seafood Available

SOUTHERN FRIED CHICKEN

Cinnamon Sticky Bun, Poblano Corn

STEAK

12oz Allen Brothers Angus Strip Steak, Charred Broccoli, Loaded Baked Potato

DESSERT

AN ASSORTMENT OF FRESHLY BAKED PIES



COCKTAILS

BARREL AGED COCKTAILS

OLD FASHIONED

George Dickel No. 8, Demerara, Spiced Orange

MANHATTAN

Old Forester, Carpano Antica Sweet Vermouth, Angostura Bitters

COCKTAILS

GIN THYME

Botanist Gin, Grand Poppy Amaro, Fresh Lime

SUN WILL COME OUT AMARO

Mi Campo Blanco, Roasted Jalapeño Agave, Ginger, Amaro

MOSCOW MULE

Tito's, Lime Juice, Fresh Ginger, FeverTree Ginger Beer

MOJITO

Bacardi Superior Rum, Muddled Blueberries & Mint

THE CURE

Our rotating punch selection is carefully curated with the best seasonal ingredients.

Ketel One Peach & Orange Blossom,

Guava Passionfruit, Mint, Cava

MARGARITA

Corazón Reposado Tequila, Cointreau, Fresh Lime, Salt

DUKE OF PEARL

Old Forester, Dry Vermouth, Lemon, Earl Grey, Black Pepper

BOURBON. BACON. BEAUTIFUL.

Fat Washed Larceny Bourbon, Grapefruit Shrub,

Maple, Candied Bacon



WINE LIST

SPARKLING

- Brut Rosé Spumante**, Scarpetta, “Timido,” Italy
Blanc de Blancs, Piper Sonoma, “Select Cuvée,” Sonoma County, California
Champagne, Brut Rosé, Nicolas Feuillatte, France
Cava Brut, Segura Viudas, Organic, Spain
Champagne, Brut, Veuve Clicquot, “Yellow Label,” France

WHITES

- Riesling**, Chateau Ste. Michelle & Dr. Loosen, “Eroica,”
Columbia Valley, Washington
Pinot Grigio, Benvolio, Friuli, Friuli-Venezia Giulia, Italy
Soave, Pieropan, Veneto, Italy
Sauvignon Blanc, Craggy Range, “Te Muna Road,”
Martinborough, New Zealand
Sauvignon Blanc, Banshee, Sonoma, California
Rosé, Château de Campuget “Tradition,” Costières de Nîmes, Rhône, France
Pinot Grigio, Terlato, Friuli Colli Orientali, Friuli, Italy
Sauvignon Blanc, Hubert Brochard, Loire, France
Douro Branco, Quinta do Crasto, Douro, Portugal
Chardonnay, St. Francis, Sonoma County, California
Chardonnay, Stag’s Leap, “Hands of Time,” Napa Valley, California
Chardonnay, Ferrari-Carano, “Tré Terre,” Russian River Valley, California
Petit Chablis, Domaine Louis Moreau, Burgundy, France

REDS

- Pinot Noir**, La Crema, Monterey, California
Pinot Noir, Cloudline Cellars, Willamette Valley, Oregon
Merlot, Raymond, “R Collection, Lot No. 2,” California
Pinot Noir, Mt. Difficulty, “Roaring Meg,” Central Otago, New Zealand
Toscana, Antinori, “Villa Antinori,” Tuscany, Italy
Malbec, Tamarí, “Reserva,” Mendoza, Argentina
Garnacha, Campo Viejo, Rioja, Spain
Zinfandel, Edmeades, Mendocino County, California
Red Blend, Ghost Pines, “Winemaker’s Blend,” California
Cabernet Sauvignon, J. Lohr, “Seven Oaks,” Paso Robles, California
Cabernet Sauvignon, The Prisoner Wine Company, “Unshackled,” California
Cabernet Sauvignon, Hanna, Alexander Valley, California

The Perfect Location

For Any Event

- Business Meetings
- Sales Presentations
- Holiday Parties
- Anniversary Parties
- Bar and Bat Mitzvahs
- Birthday Celebrations
- Family Gatherings
- Graduation Dinners
- Luncheon Events
- Rehearsal Dinners
- Retirement Parties
- Wedding Parties

We look forward to helping you create something special.

Contact our team at 813.709.7776 to start planning today.



Barrel Room



Pork Piri Piri