



*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**

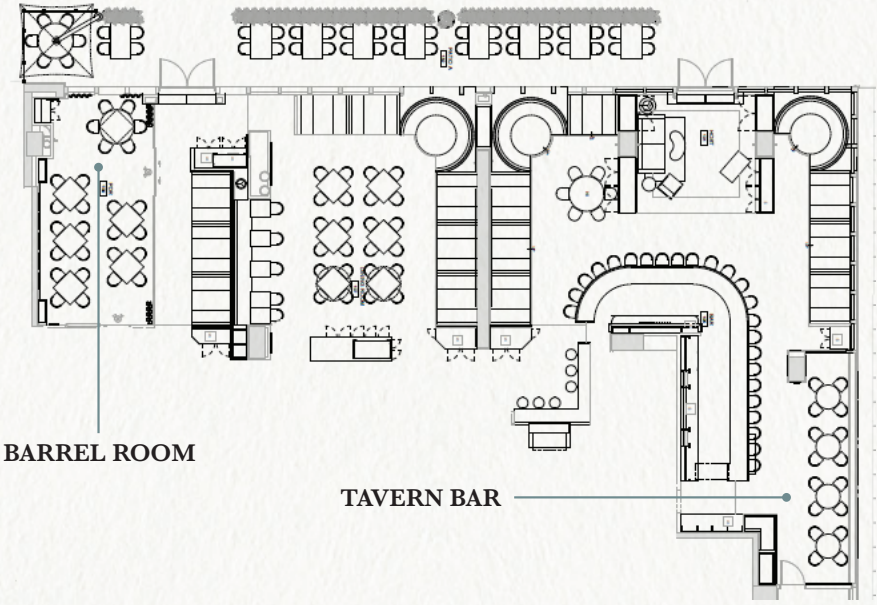
The Pearl is a well-polished culinary jewel that features seasonal seafood, unique shareables, handcrafted cocktails and more in a dining experience influenced by eclectic décor that is stylish and nostalgic. It's a restaurant for people who love food — the kind of food our chefs love to create and enjoy.





# GROUP DINING CAPACITIES

Room	Seated	Reception	Sq.Ft.	A/V Equipment
<b>BARREL ROOM</b>	32	45	381	Flatscreen TV
<b>TAVERN BAR</b>	—	30	337	Flatscreen TV
<b>FULL BUYOUT</b>	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*



## LUNCH MENU A

**\$55 PER PERSON** *excluding tax and gratuity*

### STARTER

*Your choice of one of the following:*

#### **CREAMY CLAM CHOWDER**

Chorizo Dust, Oyster Crackers

#### **CITRUS SALAD**

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

#### **TAVERN CAESAR**

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

### ENTRÉE

*Choose three of the following to customize your menu:*

#### **HARBOR SALAD**

Shrimp, Crab, Scallops, Avocado, Croutons, Bacon,  
Egg, Aged Ricotta, Red Wine Vinaigrette

#### **CUBAN SANDWICH**

Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew

#### **CRISPY CHICKEN SANDWICH**

Napa Slaw, Pickled Onion, Red Chili Aioli

#### **ROASTED CHICKEN APPLE SALAD**

Kale, Candied Walnuts, Aged Goat Cheese, Grain Mustard

#### **PUB BURGER**

Ground Fresh Daily, Cambozola Cheese, Tomato Jam

#### **SHRIMP AND GRITS**

Kielbasa, Poblano Peppers, Gouda Cheese Grits

### DESSERT

**AN ASSORTMENT OF FRESHLY BAKED PIES**



## MENU A

**\$65 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

##### **CITRUS SALAD**

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

##### **TAVERN CAESAR**

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

#### ENTRÉE

*Choose three of the following:*

##### **ATLANTIC SALMON**

Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

##### **ROASTED CHICKEN**

Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

##### **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

**\$75 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

#### **CITRUS SALAD**

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

#### **TAVERN CAESAR**

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

### ENTRÉE

*Choose three of the following:*

#### **ROASTED CHICKEN**

Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

#### **ATLANTIC SALMON**

Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

#### **SHRIMP AND GRITS**

Kielbasa, Poblano Peppers, Gouda Cheese Grits

#### **BRAISED SHORT RIB**

Horseradish Mashed Potatoes, Glazed Carrot Root Crop, Ale Reduction

#### **SEA SCALLOPS**

Corn Purée, Roasted Tomato, Charred Green Beans, Lemon Chili Vinaigrette

### DESSERT

**AN ASSORTMENT OF FRESHLY BAKED PIES**



## MENU C

**\$85 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

#### CITRUS SALAD

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

#### TAVERN CAESAR

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

#### ENTRÉE

*Your choice of one of the following:*

#### GULF SNAPPER

Farro Salad, Yogurt, Chili Glazed Carrots, Pistachio Pesto

#### ROASTED CHICKEN

Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

#### STEAK

12oz Prime New York 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

#### WATER STREET PUNCH

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

Milagro Reposado, Strawberry, St-Germain Elderflower,  
Grapefruit Juice, Basil

#### 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  
**White Blend**, Allegrini, Lugana, “Oasi Mantellina,” Lombardy, Italy  
**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.

