



## TAMPA MENUS

### DINNER MENU

#### **SNACKS**

TAVERN FRIES

\$8

Gluten-Free and Vegetarian Options Available

DEVILS ON HORSEBACK

\$11

Gluten-Free Options Available

TATER TOTS

\$9

Gluten-Free and Vegetarian Options Available

OLD FASHIONED DEVEILED EGGS

\$12

Gluten-Free and Vegetarian Options Available

FRIED PICKLES

\$10

Gluten-Free and Vegetarian Options Available

SMOKED WHITEFISH SPREAD

\$10

Gluten-Free and Vegetarian Options Available

## **STARTERS**

JALAPEÑO CORN SPOON BREAD

\$16

Vegetarian Options Available  
Whipped Butter, Local Honey

CREAMY CLAM CHOWDER

\$15

Chorizo Dust, Oyster Crackers

WHIPPED BRIE

\$17

Jalapeño Strawberry Jam, Prosciutto Cotto, Corn Nuts

HOUSE SMOKED SALMON

\$22

Gluten-Free Options Available  
Deviled Egg, Brioche, Scallion Tartar Sauce

CHICKEN WING CONFIT

\$19 per Pound.

Gluten-Free Options Available  
Gochujang Buffalo Sauce, Blue Cheese Dip

THAI CURRY MUSSELS

\$19

Gluten-Free Options Available

Coconut, Sake, Basil, Lime

## **FROM THE OYSTER ROOM**

**COLD**

OYSTERS ON THE HALF SHELL\*

3 For \$13

Gluten-Free Options Available

PEEL & EAT GULF SHRIMP

\$19 for a Half Pound

Gluten-Free Options Available

YELLOWFIN TUNA CRUDO\*

\$20

LOBSTER TAIL

\$33

Gluten-Free Options Available

**HOT**

N'AWLINS STYLE BAKED OYSTERS

3 Piece for \$16

Gluten-Free Options Available

FRIED OYSTERS CHILI RELISH

3 Piece for \$13

Gluten-Free Options Available

CHILI GARLIC SHRIMP

\$22

Gluten-Free Options Available

BROILED LOBSTER TAIL

\$33

Gluten-Free Options Available

SHELLFISH TOWER\*

Market Price.

Gluten-Free Options Available

Dozen Oysters On The Half Shell, Half Pound Peel & Eat Gulf Shrimp, Yellowfin Tuna Crudo,  
Lobster Tail, Cocktail Sauce, Pickled Horseradish

## **SALADS AND SANDWICHES**

BEET SALAD

\$17

Gluten-Free and Vegetarian Options Available

Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing

CITRUS SALAD

\$16

Gluten-Free and Vegetarian Options Available

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

TAVERN CAESAR

\$15

Gluten-Free Options Available

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

HARBOR SALAD

\$22

Gluten-Free Options Available

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

PUB BURGER\*

\$22

Gluten-Free Options Available

Ground Fresh Daily, Cambozola Cheese, Tomato Jam

CRISPY CHICKEN SANDWICH

\$19

Napa Slaw, Pickled Onion, Red Chili Aioli

CUBAN

\$19

Gluten-Free Options Available

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

GRILLED CHEESE

\$18

Gluten-Free and Vegetarian Options Available

Brie, Pear Jam, Roasted Squash, Arugula Pesto

## **ENTRÉES**

ATLANTIC SALMON

\$41

Gluten-Free Options Available

Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

REDFISH

\$43

Gluten-Free Options Available

Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri

ROASTED CHICKEN

\$31

Gluten-Free Options Available

Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

GREAT LAKES FISH N CHIPS

\$31

Gluten-Free Options Available

Malt Vinegar Fries, Coleslaw

SHRIMP AND GRITS

\$36

Gluten-Free Options Available

Kielbasa, Poblano Peppers, Gouda Cheese Grits

SEA SCALLOPS

\$46

Gluten-Free Options Available

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

HANGER STEAK\*

\$49

Gluten-Free Options Available

Pineapple Marinated, Kimchee Fried Rice, Fried Egg\*

BRAISED SHORT RIB

\$48

Gluten-Free Options Available

Horseradish Mashed Potatoes, Glazed Root Crop, Ale Reduction

STEAK\*

\$59

Gluten-Free Options Available

12oz Prime New York Strip Steak, Charred Broccoli, Loaded Baked Potato

## LUNCH MENU

### SNACKS

TAVERN FRIES

\$8

Gluten-Free and Vegetarian Options Available

DEVILS ON HORSEBACK

\$11

Gluten-Free Options Available

TATER TOTS

\$9

Gluten-Free and Vegetarian Options Available

OLD FASHIONED DEVEILED EGGS

\$12

Gluten-Free and Vegetarian Options Available

FRIED PICKLES

\$10

Gluten-Free and Vegetarian Options Available

SMOKED WHITEFISH SPREAD

\$10

Gluten-Free Options Available

## **STARTERS**

BEET SALAD

\$17

Gluten-Free and Vegetarian Options Available

Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing

CITRUS SALAD

\$16

Gluten-Free and Vegetarian Options Available

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

TAVERN CAESAR

\$15

Gluten-Free Options Available

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

JALAPEÑO CORN SPOON BREAD

\$16

Vegetarian Options Available

Whipped Butter, Local Honey

CREAMY CLAM CHOWDER

\$15

Chorizo Dust, Oyster Crackers

WHIPPED BRIE

\$17

Jalapeño Strawberry Jam, Prosciutto Cotto, Corn Nuts

HOUSE SMOKED SALMON

\$22

Gluten-Free Options Available  
Deviled Egg, Brioche, Scallion Tartar Sauce

CHICKEN WING CONFIT

\$19 Per Pound.

Gluten-Free Options Available  
Gochujang Buffalo Sauce, Blue Cheese Dip

THAI CURRY MUSSELS

\$19

Gluten-Free Options Available  
Coconut, Sake, Basil, Lime

## **FROM THE OYSTER ROOM**

COLD

OYSTERS ON THE HALF SHELL\*

3 For \$13

Gluten-Free Options Available

PEEL & EAT GULF SHRIMP

\$19 Per Half Pound

Gluten-Free Options Available

YELLOWFIN TUNA CRUDO\*

\$20

LOBSTER TAIL

\$33

Gluten-Free Options Available

**HOT**

N'AWLINS STYLE BAKED OYSTERS

3 Piece for \$16

Gluten-Free Options Available

FRIED OYSTERS CHILI RELISH

3 Piece for \$13

Gluten-Free Options Available

CHILI GARLIC SHRIMP

\$22

Gluten-Free Options Available

BROILED LOBSTER TAIL

\$33

Gluten-Free Options Available

SHELLFISH TOWER\*

Market Price.

Gluten-Free Options Available

Dozen Oysters On The Half Shell, Half Pound Peel & Eat Gulf Shrimp, Yellowfin Tuna Crudo,  
Lobster Tail, Cocktail Sauce, Pickled Horseradish

## **SANDWICHES & ENTRÉES**

HARBOR SALAD

\$22

Gluten-Free Options Available

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

ROASTED CHICKEN APPLE SALAD

\$23

Gluten-Free Options Available

Kale, Candied Walnuts, Aged Goat Cheese, Grain Mustard

PUB BURGER\*

\$22

Gluten-Free Options Available

Ground Fresh Daily, Cambozola Cheese, Tomato Jam

CRISPY CHICKEN SANDWICH

\$19

Napa Slaw, Pickled Onion, Red Chili Aioli

CUBAN

\$19

Gluten-Free Options Available

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

GRILLED CHEESE

\$18

Gluten-Free and Vegetarian Options Available

Brie, Pear Jam, Roasted Squash, Arugula Pesto

ATLANTIC SALMON

\$41

Gluten-Free Options Available

Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

REDFISH

\$43

Gluten-Free Options Available

Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri

GREAT LAKES FISH N CHIPS

\$31

Gluten-Free Options Available

Malt Vinegar Fries, Coleslaw

SHRIMP AND GRITS

\$36

Gluten-Free Options Available  
Kielbasa, Poblano Peppers, Gouda Cheese Grits

HANGER STEAK\*

\$49

Gluten-Free Options Available  
Pineapple Marinated, Kimchee Fried Rice, Fried Egg\*

## BRUNCH MENU

### SNACKS

TAVERN FRIES

\$8

Gluten-Free and Vegetarian Options Available

DEVILS ON HORSEBACK

\$11

Gluten-Free Options Available

TATER TOTS

\$9

Gluten-Free and Vegetarian Options Available

OLD FASHIONED DEVEILED EGGS

\$12

Gluten-Free and Vegetarian Options Available

FRIED PICKLES

\$10

Gluten-Free and Vegetarian Options Available

SMOKED WHITEFISH SPREAD

\$10

Gluten-Free Options Available

## **STARTERS**

CREAMY CLAM CHOWDER

\$15

Chorizo Dust, Oyster Crackers

HOUSE SMOKED SALMON

\$22

Gluten-Free Options Available  
Deviled Egg, Brioche, Scallion Tartar Sauce

CHICKEN WING CONFIT

\$19 per pound

Gluten-Free Options Available  
Gochujang Buffalo Sauce, Blue Cheese Dip

THAI CURRY MUSSELS

\$19

Gluten-Free Options Available  
Coconut, Sake, Basil, Lime

## **BREADS**

JALAPEÑO CORN SPOON BREAD

\$16

Vegetarian Options Available

CINNAMON ROLL

\$7

Vegetarian Options Available

WHIPPED BRIE

\$17

Jalapeño Strawberry Jam, Prosciutto Cotto, Corn Nuts

BISCUIT DONUTS

\$8

Vegetarian Options Available  
Blueberry Sauce, Cream Cheese Icing

**FROM THE OYSTER ROOM**

COLD

OYSTERS ON THE HALF SHELL\*

3 For \$13

Gluten-Free Options Available

PEEL & EAT GULF SHRIMP

\$19 for a Half Pound

Gluten-Free Options Available

YELLOWFIN TUNA CRUDO\*

\$20

LOBSTER TAIL

\$33

Gluten-Free Options Available

HOT

N'AWLINS STYLE BAKED OYSTERS

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Gluten-Free Options Available

FRIED OYSTERS CHILI RELISH

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Gluten-Free Options Available

CHILI GARLIC SHRIMP

\$22

Gluten-Free Options Available

BROILED LOBSTER TAIL

\$33

Gluten-Free Options Available

SHELLFISH TOWER\*

Market Price.

Gluten-Free Options Available

Dozen Oysters On The Half Shell, Half Pound Peel & Eat Gulf Shrimp, Yellowfin Tuna Crudo,  
Lobster Tail, Cocktail Sauce, Pickled Horseradish

## **SALADS AND SANDWICHES**

BEET SALAD

\$17

Gluten-Free and Vegetarian Options Available

Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing

CITRUS SALAD

\$16

Gluten-Free and Vegetarian Options Available

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

HARBOR SALAD

\$22

Gluten-Free Options Available

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

ROASTED CHICKEN APPLE SALAD

\$23

Gluten-Free Options Available

Kale, Candied Walnuts, Aged Goat Cheese, Grain Mustard

PUB BURGER\*

\$22

Gluten-Free Options Available

Ground Fresh Daily, Cambozola Cheese, Tomato Jam

Add Egg\* for \$4

HAM & CHEESE

\$18

Open Faced, Cinnamon Swirl Toast, Sunny Side Egg\*, Gruyere, Jalapeño Strawberry Jam

CRISPY CHICKEN SANDWICH

\$19

Napa Slaw, Pickled Onion, Red Chili Aioli

CUBAN

\$19

Gluten-Free Options Available

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

GRILLED CHEESE

\$18

Gluten-Free and Vegetarian Options Available

Brie, Pear Jam, Roasted Squash, Arugula Pesto

## **BRUNCH ENTRÉES**

TAVERN BENNY

\$18

Poached Eggs\*, House Made Sausage, Buttermilk Biscuits, Sausage Gravy

CHICKEN AND WAFFLES

\$19

Arbol Chili Butter, Cinnamon Apple Compote, Honey

SHAKSHUKA

\$16

Gluten-Free and Vegetarian Options Available

Two Spicy Tomato Stewed Eggs\*, Roasted Peppers, Potatoes, Feta, Cilantro

BLUEBERRY PANCAKES

\$15

Vegetarian Options Available

Lemon, Almond Streusel, Mascarpone Whipped Cream

SHRIMP AND GRITS

\$36

Gluten-Free Options Available

Kielbasa, Poached Egg\*, Poblano Peppers, Gouda Cheese Grits

HANGER STEAK\*

\$49 Gluten-Free Options Available

Pineapple Marinated, Kimchee Fried Rice, Fried Egg

GREAT LAKES FISH N CHIPS

\$31

Gluten-Free Options Available

Malt Vinegar Fries, Coleslaw

**SIDES**

\$6

SKILLET POTATOES

Gluten-Free and Vegetarian Options Available

BREAKFAST SAUSAGE

Gluten-Free Options Available

SMOKED BACON

Gluten-Free Options Available

CINNAMON SWIRL TOAST

Vegetarian Options Available

FRUIT BRÛLÉE

Gluten-Free and Vegetarian Options Available

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.**

**BRUNCH COCKTAIL MENU**

BLOODY MARY

\$15

Infused Vodka, Housemade Tomato Juice, Spiced Rim, Miller Grenade  
Loaded for \$18

BOURBON. BACON. BOOZY

\$19

Fat-Washed Maker's Mark, Brown Sugar, Peychaud's Bitters, Candied Bacon

ESPRESSO MARTINI

\$19

OYO Honey Vanilla Bean Vodka, Hubbard & Cravens Espresso, Foam Cinnamon

WATER STREET PUNCH

\$15

Don Fulano Reposado, Tattersal Cranberry Liqueur, Rosemary Agave, Fresh Lemon  
Punch Bowl for 4 for \$56

MIMOSA KIT

\$35

Bottle of Sparkling Brut with your choice of Tangerine or Strawberry Lemonade  
Available with Alcohol-Removed Sparkling

**NO BOOZE**

RIGHT ON THYME

\$9

Ritual Gin Alternative, Lemon Herb Infusion

NADA RITA

\$12

Ritual Tequila Alternative, Agave, Citrus Salt

BLOODY MARGOT

\$9

Curated with our famous mix

Loaded for \$13

DONKEY KICK

\$8

Shaken Espresso & Cream, Earl Grey-Infused

NOJITO

\$9

Seedlip Grove 42, Blueberry, Mint & Citrus

## COCKTAIL MENU

### **BARREL AGED COCKTAILS**

OLD FASHIONED

\$18

George Dickel No. 8, Demerara, Spiced Orange

MANHATTAN

\$16

Old Forester, Carpano Antica Sweet Vermouth, Angostura Bitters

### **COCKTAILS**

GIN THYME

\$16

Botanist Gin, Grand Poppy Amaro, Fresh Lime

SUN WILL COME OUT AMARO

\$15

Mi Campo Blanco, Roasted Jalapeño, Agave, Ginger, Amaro

MOSCOW MULE

\$15

Tito's Vodka, Fresh Lime Juice, Fresh Ginger, Ginger Beer  
\$15 Additional Takes The Copper (Cup)

DUKE OF PEARL

\$16

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

WATER STREET PUNCH

\$15

Don Fulano Reposado, Tattersal Cranberry Liqueur, Rosemary Agave, Fresh Lemon  
Punch Bowl for 4 for \$56

MARGARITA

\$19

Corazón Reposado Tequila, Cointreau, Fresh Lime, Salt

MOJITO

\$15

Bacardi Superior Rum, Muddled Blueberries & Mint

BOURBON. BACON. BOOZY.

\$19

Fat-Washed Maker's Mark, Brown Sugar, Peychaud's Bitters, Candied Bacon

**NO BOOZE**

RIGHT ON THYME

\$9

Ritual Gin Alternative, Lemon Herb Infusion

NADA RITA

\$12

Ritual Tequila Alternative, Agave, Citrus Salt

NOJITO

\$10

Seedlip Grove 42, Blueberry, Mint & Citrus

DONKEY KICK

\$8

Shaken Espresso & Cream, Earl Grey-Infused

## BEER MENU

### DRAUGHTS

We reserve two additional draft handles for sourcing our Guests' favorites.  
Please ask our associates for our current offerings.

PERONI

\$8

Pilsner, Peroni di Roma, Italy | 5.1%

JAI ALAI

\$8.50

IPA, Cigar City Brewing, Tampa, FL | 7.5%

FREE DIVE

\$8.50

IPA, Coppertail Brewing Co., Ybor City, FL | 5.9%

STELLA ARTOIS

\$8.50

Belgian Lager, BEL | 4.8%

BIG WAVE

\$8.50

Golden Ale, Kona Brewing Co., Kailua-Kona, HI | 4.4%

3 DAUGHTERS BREWING

\$8.50

Varying Rotation, St. Petersburg, FL

MANGO CART

\$8.50

Fruit Beer, Golden Road Brewing, Los Angeles, CA | 4.0%

GREEN BENCH BREWING CO.

\$8.50

Varying Rotation, St. Petersburg, FL

ST. BERNARDUS ABT

\$10.50

Belgian Quadruple, Brouwerij St. Bernardus, NV, BEL | 10.0%

REEF DONKEY

\$8.50

American Pale Ale, Tampa Bay Brewing Co., Ybor City, FL | 5.5%

## WINE MENU

### WINE POURS

SPARKLING

BRUT ROSÉ

Spumante, Scarpetta, "Timido," Italy

6 oz. for \$14 | Bottle for \$56

BLANC DE BLANCS

Piper Sonoma, "Select Cuvée," Sonoma County, California  
6 oz. for \$15 | Bottle for \$60

CHAMPAGNE

Brut Rosé, Nicolas Feuillatte, France  
6 oz. for \$32 | Bottle for \$128

CAVA

Brut, Segura Viudas, Orgain, Spain  
6 oz. for \$10 | Bottle for \$40

ALCOHOL-REMOVED SPARKLING

Mionetto, Veneto, Italy  
6 oz. for \$11 | Bottle for \$44

CHAMPAGNE

Brut, Veuve Clicquot, "Yellow Label," France  
6 oz. for \$34 | Bottle for \$136

WHITE WINE

RIESLING

Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington  
6 oz. for \$11 | 9 oz. for \$16.50 | Bottle for \$44

PINOT GRIGIO

Benvolio, Friuli, Friuli-Venezia Giulia, Italy  
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

SOAVE

Pieropan, Veneto, Italy  
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

SAUVIGNON BLANC

Craggy Range, "Te Muna Road," Martinborough,  
New Zealand

6 oz. for \$17 | 9 oz. for \$25 | Bottle for \$68

SAUVIGNON BLANC

Hanna, Russian River Valley, California

6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

ROSE

Château de Campuget "Tradition," Costières de Nîmes,  
Rhône, France

6 oz. for \$10 | 9 oz. for \$15 | Bottle for \$40

PINOT GRIS

The Four Graces, Willamette Valley, Oregon

6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

SANCERRE

Hubert Brochard, Loire Valley, France

6 oz. for \$20 | 9 oz. for \$30 | Bottle for \$80

WHITE BLEND

Allegrini, Lugana, "Oasi Mantellina," Lombardy, Italy

6 oz. for \$16 | 9 oz. for \$24 | Bottle for \$64

CHARDONNAY

St. Francis, Sonoma County, California

6 oz. for \$13 | 9 oz. for \$19.50 | Bottle for \$52

CHARDONNAY

Patz & Hall, Sonoma Coast, California

6 oz. for \$17 | 9 oz. for \$25 | Bottle for \$68

CHARDONNAY

Antinori, Castello Della Sala "Bramito," Umbria, Italy

6 oz. for \$17 | 9 oz. for \$25 | Bottle for \$68

PETIT CHABLIS

Domaine, Louis Moreau, Burgundy, France  
6 oz. for \$18 | 9 oz. for \$27 | Bottle for \$72

RED WINES

PINOT NOIR

La Crema, Monterey, California  
6 oz. for \$13 | 9 oz. for \$19.50 | Bottle for \$52

PINOT NOIR

Cloudline Cellars, Willamette Valley, Oregon  
6 oz. for \$16 | 9 oz. for \$24 | Bottle for \$64

PINOT NOIR

Mt. Difficulty, "Roaring Meg," Central Otago, New Zealand  
6 oz. for \$19 | 9 oz. for \$28.5 | Bottle for \$76

TOSCANA

Antinori, "Villa Antinori," Tuscany, Italy  
6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

MALBEC

Tamari, "Reserva," Mendoza, Argentina  
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

RIOJA

Cune, "Crianza," Rioja, Spain  
6 oz. for \$10 | 9 oz. for \$15 | Bottle for \$40

ZINFANDEL

Edmeades, Mendocino County, California  
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

RED BLEND

Ghost Pines, "Winemaker's Blend," California  
6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

CABERNET SAUVIGNON

Boomtown, Columbia Valley, Washington  
6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

CABERNET SAUVIGNON

The Prisoner Wine Company, "Unshackled," California  
6 oz. for \$18 | 9 oz. for \$27 | Bottle for \$72

CABERNET SAUVIGNON

Quilt, Napa Valley, California  
6 oz. for \$20 | 9 oz. for \$30 | Bottle for \$80