The PEARL

RESTAURANT • TAVERN • OYSTER ROOM

SNACKS

TAVERN FRIES 8 GF V
DEVILS ON HORSEBACK 11 GF
TATER TOTS 9 GF V
OLD FASHIONED DEVILED EGGS 12 GF V
FRIED PICKLES 10 GF V
SMOKED WHITEFISH SPREAD 10 GF

STARTERS

BEET SALAD Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing 17 GF V

CITRUS SALAD Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese 16 GF V

TAVERN CAESAR Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing 15 GF

JALAPEÑO CORN SPOON BREAD Whipped Butter, Local Honey 16 V

CREAMY CLAM CHOWDER Chorizo Dust, Oyster Crackers 15

HOUSE SMOKED SALMON Deviled Egg, Brioche, Scallion Tartar Sauce 22 GF

CHICKEN WING CONFIT Gochujang Buffalo Sauce, Blue Cheese Dip 19/*pound* GF

THAI CURRY MUSSELS Coconut, Sake, Basil, Lime 19 GF

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL* 3 *for* 13 GF
PEEL & EAT GULF SHRIMP 19/*half pound* GF
YELLOWFIN TUNA CRUDO* 20
LOBSTER TAIL 33 GF

HOT

N'AWLINS STYLE BAKED OYSTERS *3 pc* / 16 GF
FRIED OYSTERS Chili Relish *3 pc* / 13 GF
CHILI GARLIC SHRIMP 22 GF
BROILED LOBSTER TAIL 33 GF

SHELLFISH TOWER* GF
Dozen Oysters on the Half Shell, Half Pound Peel & Eat Gulf Shrimp,
Yellowfin Tuna Crudo, Lobster Tail, Cocktail Sauce, Pickled Horseradish *Mkt*

SANDWICHES AND ENTREES

HARBOR SALAD Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette 22 GF

ROASTED CHICKEN APPLE SALAD Kale, Candied Walnuts, Aged Goat Cheese, Grain Mustard 23 GF

PUB BURGER* Ground Fresh Daily, Cambozola Cheese, Tomato Jam 22 GF

CRISPY CHICKEN SANDWICH Napa Slaw, Pickled Onion, Red Chili Aioli 19

CUBAN Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew 19 GF

GRILLED CHEESE Brie, Pear Jam, Roasted Squash, Arugula Pesto 18 GF V

ATLANTIC SALMON Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée 41 GF

REDFISH Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri 43 GF

GREAT LAKES FISH N CHIPS Malt Vinegar Fries, Coleslaw 31 GF

SHRIMP AND GRITS Kielbasa, Poblano Peppers, Gouda Cheese Grits 36 GF

HANGER STEAK* Pineapple Marinated, Kimchee Fried Rice, Fried Egg 49 GF

FRESH PIES MADE DAILY – SAVE ROOM

OLIVIA GIESLER *Executive Chef* • **GUS THIEKEN** *General Manager*

GF GLUTEN-FREE FRIENDLY OPTION AVAILABLE WITH MODIFICATIONS V VEGETARIAN OPTION AVAILABLE WITH MODIFICATIONS

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat).We offer gluten-free friendly menus; however, our kitchen is not completely gluten free. 12.25 TMP

TAMPA | 823 Water Street | Tampa, FL 33602 | CameronMitchell.com | **813.709.7776**

The PEARL

RESTAURANT • TAVERN • OYSTER ROOM

BARREL AGED COCKTAILS

OLD FASHIONED
George Dickel No. 8,
Demerara, Spiced Orange 18

MANHATTAN
Old Forester, Carpano Antica
Sweet Vermouth, Angostura Bitters 16

COCKTAILS

SUN WILL COME OUT AMARO
Mi Campo Blanco, Roasted Jalapeño
Agave, Ginger, Amaro 15

MOSCOW MULE
Tito's Vodka, Fresh Lime Juice,
Fresh Ginger, Ginger Beer 15
$15 Additional Takes The Copper Cup

BOURBON. BACON. BOOZY.
Fat-Washed Maker's Mark,
Brown Sugar, Peychaud's Bitters,
Candied Bacon 19

CABIN FEVER PUNCH
Our rotating punch selection is carefully curated with the best seasonal ingredients.
Don Fulano Reposado, Tattersal
Cranberry Liqueur, Rosemary
Agave, Fresh Lemon 15
Punch Bowl for 4 56

GIN THYME
Botanist Gin, Grand Poppy
Amaro, Fresh Lime 16

MARGARITA
Corazón Reposado Tequila,
Cointreau, Fresh Lime, Salt 19

MOJITO
Bacardi Superior Rum,
Muddled Blueberries & Mint 15

DUKE OF PEARL
Old Forester, Dry Vermouth, Lemon,
Earl Grey, Black Pepper 16

NO BOOZE

RIGHT ON THYME
Ritual Gin Alternative, Lemon Herb Infusion 9

DONKEY KICK
Shaken Espresso & Cream, Earl Grey-Infused 8

NOJITO
Seedlip Grove 42, Blueberry, Mint & Citrus 10

NADA RITA
Ritual Tequila Alternative, Agave, Citrus Salt 12

WINE POURS

SPARKLING	*6oz*	*bottle*
Brut Rosé Spumante, Scarpetta, "Timido," Italy	14	56
Blanc de Blancs, Piper Sonoma, "Select Cuvée," Sonoma County, California	15	60
Champagne, Brut Rosé, Nicolas Feuillatte, France	32	128
Cava Brut, Segura Viudas, Organic, Spain	10	40
Alcohol-Removed Sparkling, Mionetto, Veneto, Italy	11	44
Champagne, Brut, Veuve Clicquot, "Yellow Label," France	34	136

WHITES	*6oz*	*9oz*	*bottle*
Riesling, Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington	11	16.5	44
Pinot Grigio, Benvolio, Friuli, Friuli-Venezia Giulia, Italy	12	18	48
Soave, Pieropan, Veneto, Italy	12	18	48
Sauvignon Blanc, Craggy Range, "Te Muna Road," Martinborough, New Zealand	17	25	68
Sancerre, Hubert Brochard, Loire Valley, France	20	30	80
Sauvignon Blanc, Hanna, Russian River Valley, California	14	21	56
Rosé, Château de Campuget "Tradition," Costières de Nîmes, Rhône, France	10	15	40
Pinot Gris, The Four Graces, Willamette Valley, Oregon	12	18	48
White Blend, Allegrini, Lugana, "Oasi Mantellina," Lombardy, Italy	16	24	64
Chardonnay, St. Francis, Sonoma County, California	13	19.5	52
Chardonnay, Patz & Hall, Sonoma Coast, California	17	25	68
Chardonnay, Antinori, Castello Della Sala "Bramito," Umbria, Italy	17	25	68
Petit Chablis, Domaine Louis Moreau, Burgundy, France	18	27	72

REDS	*6oz*	*9oz*	*bottle*
Pinot Noir, La Crema, Monterey, California	13	19.5	52
Pinot Noir, Cloudline Cellars, Willamette Valley, Oregon	16	24	64
Pinot Noir, Mt. Difficulty, "Roaring Meg," Central Otago, New Zealand	19	28.5	76
Toscana, Antinori, "Villa Antinori," Tuscany, Italy	14	21	56
Malbec, Tamarí, "Reserva," Mendoza, Argentina	12	18	48
Rioja, Cune, "Crianza," Rioja, Spain	10	15	40
Zinfandel, Edmeades, Mendocino County, California	12	18	48
Red Blend, Ghost Pines, "Winemaker's Blend," California	14	21	56
Cabernet Sauvignon, Boomtown, Columbia Valley, Washington	14	21	56
Cabernet Sauvignon, The Prisoner Wine Company, "Unshackled," California	18	27	72
Cabernet Sauvignon, Quilt, Napa Valley, California	20	30	80

12.25 TMP

The PEARL

RESTAURANT • TAVERN • OYSTER ROOM

SNACKS

TAVERN FRIES 8 GF V

DEVILS ON HORSEBACK 11 GF

TATER TOTS 9 GF V

OLD FASHIONED DEVILED EGGS 12 GF V

FRIED PICKLES 10 GF V

SMOKED WHITEFISH SPREAD 10 GF

STARTERS

JALAPEÑO CORN SPOON BREAD Whipped Butter, Local Honey 16 V

CREAMY CLAM CHOWDER Chorizo Dust, Oyster Crackers 15

HOUSE SMOKED SALMON Deviled Egg, Brioche, Scallion Tartar Sauce 22 GF

CHICKEN WING CONFIT Gochujang Buffalo Sauce, Blue Cheese Dip 19/*pound* GF

THAI CURRY MUSSELS Coconut, Sake, Basil, Lime 19 GF

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL* 3 *for* 13 GF

PEEL & EAT GULF SHRIMP 19/*half pound* GF

YELLOWFIN TUNA CRUDO* 20

LOBSTER TAIL 33 GF

HOT

N'AWLINS STYLE BAKED OYSTERS *3 pc* / 16 GF

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CHILI GARLIC SHRIMP 22 GF

BROILED LOBSTER TAIL 33 GF

SHELLFISH TOWER* GF

Dozen Oysters on the Half Shell, Half Pound Peel & Eat Gulf Shrimp,
Yellowfin Tuna Crudo, Lobster Tail, Cocktail Sauce, Pickled Horseradish *Mkt*

SALADS AND SANDWICHES

BEET SALAD Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing 17 GF V

CITRUS SALAD Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese 16 GF V

TAVERN CAESAR Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing 15 GF

HARBOR SALAD Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette 22 GF

PUB BURGER* Ground Fresh Daily, Cambozola Cheese, Tomato Jam 22 GF

CRISPY CHICKEN SANDWICH Napa Slaw, Pickled Onion, Red Chili Aioli 19

CUBAN Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew 19 GF

GRILLED CHEESE Brie, Pear Jam, Roasted Squash, Arugula Pesto 18 GF V

ENTREES

ATLANTIC SALMON Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée 41 GF

ROASTED CHICKEN Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus 31 GF

REDFISH Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri 43 GF

GREAT LAKES FISH N CHIPS Malt Vinegar Fries, Coleslaw 31 GF

SHRIMP AND GRITS Kielbasa, Poblano Peppers, Gouda Cheese Grits 36 GF

SEA SCALLOPS Corn Purée, Roasted Tomato, Charred Green Beans, Lemon Chili Vinaigrette 46 GF

HANGER STEAK* Pineapple Marinated, Kimchee Fried Rice, Fried Egg 49 GF

BRAISED SHORT RIB Horseradish Mashed Potatoes, Glazed Root Crop, Ale Reduction 48 GF

STEAK* 12oz Prime New York Strip Steak, Charred Broccoli, Loaded Baked Potato 59 GF

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BEER DRAUGHTS

REEF DONKEY
American Pale Ale,
Tampa Bay Brewing Co. 8.50

PERONI
Pilsner, Peroni di Roma 8.00

ST. BERNARDUS ABT 12
Belgian Quadrupel,
Brouwerij St. Bernardus 10.50

FREE DIVE
IPA, Coppertail Brewing Co. 8.50

3 DAUGHTERS BREWING
Varying Rotation 8.50

STELLA ARTOIS
Belgian Lager 8.50

MANGO CART
Fruit Beer, Golden Road Brewing 8.50

GREEN BENCH BREWING CO.
Varying Rotation 8.50

JAI ALAI
IPA, Cigar City Brewing 8.50

BIG WAVE
Golden Ale,
Kona Brewing Co. 8.50

BARREL AGED COCKTAILS

OLD FASHIONED
George Dickel No. 8,
Demerara, Spiced Orange 18

MANHATTAN
Old Forester, Carpano Antica
Sweet Vermouth, Angostura Bitters 16

COCKTAILS

SUN WILL COME OUT AMARO
Mi Campo Blanco, Roasted Jalapeño
Agave, Ginger, Amaro 15

MOSCOW MULE
Tito's Vodka, Fresh Lime Juice,
Fresh Ginger, Ginger Beer 15
$15 Additional Takes The Copper Cup

BOURBON. BACON. BOOZY.
Fat-Washed Maker's Mark,
Brown Sugar, Peychaud's Bitters,
Candied Bacon 19

CABIN FEVER PUNCH
Our rotating punch selection is carefully curated with the best seasonal ingredients.
Don Fulano Reposado, Tattersal
Cranberry Liqueur, Rosemary
Agave, Fresh Lemon 15
Punch Bowl for 4 56

GIN THYME
Botanist Gin, Grand Poppy
Amaro, Fresh Lime 16

MARGARITA
Corazón Reposado Tequila,
Cointreau, Fresh Lime, Salt 19

MOJITO
Bacardi Superior Rum,
Muddled Blueberries & Mint 15

DUKE OF PEARL
Old Forester, Dry Vermouth, Lemon,
Earl Grey, Black Pepper 16

NO BOOZE

RIGHT ON THYME
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Shaken Espresso & Cream, Earl Grey-Infused 8

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Seedlip Grove 42, Blueberry, Mint & Citrus 10

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Ritual Tequila Alternative, Agave, Citrus Salt 12

WINE POURS

SPARKLING	6oz	bottle
Brut Rosé Spumante, Scarpetta, "Timido," Italy	14	56
Blanc de Blancs, Piper Sonoma, "Select Cuvée," Sonoma County, California	15	60
Champagne, Brut Rosé, Nicolas Feuillatte, France	32	128
Cava Brut, Segura Viudas, Organic, Spain	10	40
Alcohol-Removed Sparkling, Mionetto, Veneto, Italy	11	44
Champagne, Brut, Veuve Clicquot, "Yellow Label," France	34	136

WHITES	6oz	9oz	bottle
Riesling, Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington	11	16.5	44
Pinot Grigio, Benvolio, Friuli, Friuli-Venezia Giulia, Italy	12	18	48
Soave, Pieropan, Veneto, Italy	12	18	48
Sauvignon Blanc, Craggy Range, "Te Muna Road," Martinborough, New Zealand	17	25	68
Sancerre, Hubert Brochard, Loire Valley, France	20	30	80
Sauvignon Blanc, Hanna, Russian River Valley, California	14	21	56
Rosé, Château de Campuget "Tradition," Costières de Nîmes, Rhône, France	10	15	40
Pinot Gris, The Four Graces, Willamette Valley, Oregon	12	18	48
White Blend, Allegrini, Lugana, "Oasi Mantellina," Lombardy, Italy	16	24	64
Chardonnay, St. Francis, Sonoma County, California	13	19.5	52
Chardonnay, Patz & Hall, Sonoma Coast, California	17	25	68
Chardonnay, Antinori, Castello Della Sala "Bramito," Umbria, Italy	17	25	68
Petit Chablis, Domaine Louis Moreau, Burgundy, France	18	27	72

REDS	6oz	9oz	bottle
Pinot Noir, La Crema, Monterey, California	13	19.5	52
Pinot Noir, Cloudline Cellars, Willamette Valley, Oregon	16	24	64
Pinot Noir, Mt. Difficulty, "Roaring Meg," Central Otago, New Zealand	19	28.5	76
Toscana, Antinori, "Villa Antinori," Tuscany, Italy	14	21	56
Malbec, Tamarí, "Reserva," Mendoza, Argentina	12	18	48
Rioja, Cune, "Crianza," Rioja, Spain	10	15	40
Zinfandel, Edmeades, Mendocino County, California	12	18	48
Red Blend, Ghost Pines, "Winemaker's Blend," California	14	21	56
Cabernet Sauvignon, Boomtown, Columbia Valley, Washington	14	21	56
Cabernet Sauvignon, The Prisoner Wine Company, "Unshackled," California	18	27	72
Cabernet Sauvignon, Quilt, Napa Valley, California	20	30	80

HAPPY HOUR

Monday–Friday 2–5 p.m.

ENJOY $4 OFF SPECIALTY COCKTAILS, $3 OFF SNACKS AND APPS AND $2 OFF OYSTERS ON THE HALF SHELL IN OUR TAVERN BAR

12.25 TMP

The PEARL

RESTAURANT • TAVERN • OYSTER ROOM

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL* 3 *for* 13 GF
PEEL & EAT GULF SHRIMP 19/*half pound* GF
YELLOWFIN TUNA CRUDO* 20
LOBSTER TAIL 33 GF

HOT

N'AWLINS STYLE BAKED OYSTERS *3 pc* / 16 GF
FRIED OYSTERS Chili Relish *3 pc* / 13 GF
CHILI GARLIC SHRIMP 22 GF
BROILED LOBSTER TAIL 33 GF

SHELLFISH TOWER* GF
Dozen Oysters on the Half Shell, Half Pound Peel & Eat Gulf Shrimp,
Yellowfin Tuna Crudo, Lobster Tail, Cocktail Sauce, Pickled Horseradish *Mkt*

BREADS

CINNAMON ROLL 7 V

JALAPEÑO CORN SPOON BREAD 16 V

BISCUIT DONUTS 8 V
Blueberry Sauce,
Cream Cheese Icing

STARTERS

CREAMY CLAM CHOWDER
Chorizo Dust, Oyster Crackers 15

HOUSE SMOKED SALMON
Deviled Egg, Brioche, Scallion Tartar Sauce 22 GF

THAI CURRY MUSSELS
Coconut, Sake, Basil, Lime 19 GF

CHICKEN WING CONFIT
Gochujang Buffalo Sauce,
Blue Cheese Dip 19/*pound* GF

SNACKS

FRIED PICKLES 10 GF V

DEVILS ON HORSEBACK 11 GF

TATER TOTS 9 GF V

OLD FASHIONED DEVILED EGGS 12 GF V

SMOKED WHITEFISH SPREAD 10 GF

SALADS AND SANDWICHES

BEET SALAD
Apple, Egg, Avocado, Candied Cashews,
Blue Cheese, Buttermilk Dressing 17 GF V

CITRUS SALAD
Gem Lettuce, Radicchio, Fennel, Chili Citrus
Vinaigrette, Pistachios, Goat Cheese 16 GF V

HARBOR SALAD
Shrimp, Crab, Scallops, Avocado, Croutons, Bacon,
Egg, Aged Ricotta, Red Wine Vinaigrette 22 GF

ROASTED CHICKEN APPLE SALAD
Candied Walnuts, Aged Goat Cheese,
Honey, Grain Mustard 23 GF

PUB BURGER*
Ground Fresh Daily,
Cambozola Cheese,
Tomato Jam 22 GF
Add Egg* 4

HAM & CHEESE
Open Faced, Cinnamon Swirl Toast,
Sunny Side Egg*, Gruyere,
Jalapeño Strawberry Jam 18

CRISPY CHICKEN SANDWICH
Napa Slaw, Pickled Onion, Red Chili Aioli 19

CUBAN
Pork Confit, Sweet Garlic Pickles, Smoked Gouda,
Mustard, Black Bean Stew 19 GF

GRILLED CHEESE
Brie, Pear Jam, Roasted Squash,
Arugula Pesto 18 GF V

BRUNCH ENTREES

TAVERN BENNY
Poached Eggs*, House Made Sausage,
Buttermilk Biscuits, Sausage Gravy 18

CHICKEN AND WAFFLES
Arbol Chili Butter, Cinnamon Apple
Compote, Honey 19

SHAKSHUKA
Two Spicy Tomato Stewed Eggs*,
Roasted Peppers, Potatoes,
Feta, Cilantro 16 GF V

BLUEBERRY PANCAKES
Lemon, Almond Streusel, Mascarpone
Whipped Cream 15 V

SHRIMP AND GRITS
Kielbasa, Poached Egg*, Poblano Peppers,
Gouda Cheese Grits 36 GF

HANGER STEAK*
Pineapple Marinated, Kimchee Fried Rice,
Fried Egg 49 GF

GREAT LAKES FISH N CHIPS
Malt Vinegar Fries, Coleslaw 31 GF

SIDES 6

Skillet Potatoes GF V | Breakfast Sausage GF

Smoked Bacon GF | Cinnamon Swirl Toast V

Fruit Brûlée GF V

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IPA,
Cigar City Brewing 8.50

BIG WAVE
Golden Ale,
Kona Brewing Co. 8.50

BARREL AGED COCKTAILS

OLD FASHIONED
George Dickel No. 8,
Demerara, Spiced Orange 18

MANHATTAN
Old Forester, Carpano Antica
Sweet Vermouth, Angostura Bitters 16

COCKTAILS

ESPRESSO MARTINI
OYO Honey Vanilla Bean
Vodka, Hubbard & Cravens
Espresso, Foam, Cinnamon 19

CABIN FEVER PUNCH
Don Fulano Reposado,
Tattersal Cranberry Liqueur,
Rosemary Agave,
Fresh Lemon 15
Punch Bowl for 4 56

MIMOSA KIT
Bottle of Sparkling Brut
with your choice of
Tangerine or
Strawberry Lemonade 35
Available with
Alcohol-Removed Sparkling

BLOODY MARY
Infused Vodka, Housemade
Tomato Juice, Spiced Rim,
Miller Grenade 15
Loaded 18

BOURBON. BACON. BOOZY.
Fat-Washed Maker's Mark,
Brown Sugar, Peychaud's
Bitters, Candied Bacon 19

NO BOOZE

RIGHT ON THYME
Ritual Gin Alternative,
Lemon Herb Infusion 9

DONKEY KICK
Shaken Espresso & Cream,
Earl Grey-Infused 8

BLOODY MARGOT
curated with our
famous mix 9
Loaded 13

NOJITO
Seedlip Grove 42, Blueberry,
Mint & Citrus 10

NADA RITA
Ritual Tequila Alternative,
Agave, Citrus Salt 12

WINE POURS

SPARKLING	*6oz*	*bottle*
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Rosé, Château de Campuget "Tradition," Costières de Nîmes, Rhône, France	10	15	40
Pinot Gris, The Four Graces, Willamette Valley, Oregon	12	18	48
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