



## 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 DEVILED EGGS

\$13 Gluten-Free and Vegetarian Options Available

FRIED PICKLES

\$11 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

\$16

Chorizo Dust, Oyster Crackers

WHIPPED BRIE

\$17

Jalapeño Strawberry Jam, Prosciutto Cotto, Corn Nuts

HOUSE SMOKED SALMON

\$23 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

\$20 for a Half Pound Gluten-Free Options Available

YELLOWFIN TUNA CRUDO\*

\$20

LOBSTER TAIL

\$34 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

\$34 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

\$17 Gluten-Free & Vegetarian Options Available

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

TAVERN CAESAR

\$17 Gluten-Free Options Available

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

HARBOR SALAD

\$23 Gluten-Free Options Available

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

PUB BURGER\*

\$23 Gluten-Free Options Available  
Ground Fresh Daily, Cambozola Cheese, Tomato Jam

CRISPY CHICKEN SANDWICH

\$19  
Napa Slaw, Pickled Onion, Red Chili Aioli

CUBAN

\$20 Gluten-Free Options Available  
Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew

GRILLED CHEESE

\$19 Gluten-Free and Vegetarian Options Available  
Brie, Pear Jam, Roasted Squash, Arugula Pesto

**ENTRÉES**

ATLANTIC SALMON

\$43 Gluten-Free Options Available  
Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

REDFISH

\$44 Gluten-Free Options Available  
Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri

## ROASTED CHICKEN

\$32 Gluten-Free Options Available

Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

## GREAT LAKES FISH N CHIPS

\$32 Gluten-Free Options Available

Malt Vinegar Fries, Coleslaw 31

## SHRIMP AND GRITS

\$37 Gluten-Free Options Available

Kielbasa, Poblano Peppers, Gouda Cheese Grits

## SEA SCALLOPS

\$48 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

\$51 Gluten-Free Options Available

Horseradish Mashed Potatoes, Glazed Root Crop, Ale Reduction

## STEAK\*

\$61 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 DEVILED EGGS

\$13 Gluten-Free and Vegetarian Options Available

#### FRIED PICKLES

\$11 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

\$17 Gluten-Free & Vegetarian Options Available

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

### TAVERN CAESAR

\$17 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

\$16

Chorizo Dust, Oyster Crackers

### WHIPPED BRIE

\$17

Jalapeño Strawberry Jam, Prosciutto Cotto, Corn Nuts

HOUSE SMOKED SALMON

\$23 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

\$20 for a Half Pound Gluten-Free Options Available

YELLOWFIN TUNA CRUDO\*

\$20

LOBSTER TAIL

\$34 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

\$34 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

\$23 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\*

\$23 Gluten-Free Options Available

Ground Fresh Daily, Cambozola Cheese, Tomato Jam

### CRISPY CHICKEN SANDWICH

\$19

Napa Slaw, Pickled Onion, Red Chili Aioli

### CUBAN

\$20 Gluten-Free Options Available

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

### GRILLED CHEESE

\$19 Gluten-Free and Vegetarian Options Available

Brie, Pear Jam, Roasted Squash, Arugula Pesto

### ATLANTIC SALMON

\$43 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

\$32 Gluten-Free Options Available

Malt Vinegar Fries, Coleslaw

## SHRIMP AND GRITS

\$37 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

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OLD FASHIONED DEVILED EGGS

\$13 Gluten-Free and Vegetarian Options Available

FRIED PICKLES

\$11 Gluten-Free and Vegetarian Options Available

SMOKED WHITEFISH SPREAD

\$10 Gluten-Free Options Available

**STARTERS**

CREAMY CLAM CHOWDER

\$16

Chorizo Dust, Oyster Crackers

HOUSE SMOKED SALMON

\$23 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

\$20 for a Half Pound Gluten-Free Options Available

YELLOWFIN TUNA CRUDO\*

\$20

LOBSTER TAIL

\$34 Gluten-Free Options Available

**HOT**

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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

\$17 Gluten-Free & Vegetarian Options Available

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

### HARBOR SALAD

\$23 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\*

\$23 Gluten-Free Options Available

Ground Fresh Daily, Cambozola Cheese, Tomato Jam  
Add Egg\* for \$4

### HAM & CHEESE

\$19

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

### CRISPY CHICKEN SANDWICH

\$19

Napa Slaw, Pickled Onion, Red Chili Aioli

## CUBAN

\$20 Gluten-Free Options Available

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

## GRILLED CHEESE

\$19 Gluten-Free and Vegetarian Options Available

Brie, Pear Jam, Roasted Squash, Arugula Pesto

## **BRUNCH ENTRÉES**

### TAVERN BENNY

\$19

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

\$17 Vegetarian Options Available

Lemon, Almond Streusel, Mascarpone Whipped Cream

## SHRIMP AND GRITS

\$37 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

\$32 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

**BRUNCH COCKTAIL MENU**

BLOODY MARY

\$15

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

BOURBON. BACON. BOOZY

\$20

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

Watershed 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

ROSÉ ALL DAY PUNCH

\$15

Tito's, Giffard Framboise, Roobios Tea Infusion, Fresh Lemon, Sparkling Rosé  
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.

\$20

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

\$9.00

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

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

BLANC DE BLANCS, PIPER SONOMA, "SELECT CUVÉE," SONOMA COUNTY,  
CALIFORNIA

6oz for \$15 | Bottle for \$60

CHAMPAGNE, BRUT ROSÉ, NICOLAS FEUILLATTE, FRANCE

6oz for \$32 | Bottle for \$128

CAVA, BRUT, SEGURA VIUDAS, ORGAIN, SPAIN

6oz for \$10 | Bottle for \$40

ALCOHOL-REMOVED SPARKLING, MIONETTO, VENETO, ITALY

6oz for \$11 | Bottle for \$44

CHAMPAGNE, BRUT, VEUVE CLICQUOT, "YELLOW LABEL," FRANCE

6oz for \$34 | Bottle for \$136

## **WHITE**

RIESLING, CHATEAU STE. MICHELLE & DR. LOOSEN, "EROICA," COLUMBIA  
VALLEY, WASHINGTON

6oz for \$11 | 9oz for \$16.50 | Bottle for \$44

PINOT GRIGIO, BENVOLIO, FRIULI-VENEZIA GIULIA, ITALY

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

SOAVE, PIEROPAN, VENETO, ITALY

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

SAUVIGNON BLANC, CRAGGY RANGE, "TE MUNA ROAD," MARTINBOROUGH,  
New Zealand

6oz for \$18 | 9oz for \$27 | Bottle for \$72

SAUVIGNON BLANC, HANNA, RUSSIAN RIVER VALLEY, CALIFORNIA

6oz for \$15 | 9oz for \$23 | Bottle for \$60

ROSÉ, CHÂTEAU DE CAMPUGET "TRADITION," COSTIÈRES DE NÎMES,  
Rhône, France

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

PINOT GRIS, THE FOUR GRACES, WILLAMETTE VALLEY, OREGON

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

SANCERRE, HUBERT BROCHARD, LOIRE VALLEY, FRANCE

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

WHITE BLEND, ALLEGRINI, LUGANA, "OASI MANTELLINA," LOMBARDY, ITALY

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

CHARDONNAY, ST. FRANCIS, SONOMA COUNTY, CALIFORNIA

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

CHARDONNAY, PATZ & HALL, SONOMA COAST, CALIFORNIA

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

CHARDONNAY, ANTINORI, CASTELLO DELLA SALA "BRAMITO," UMBRIA, ITALY

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

PETIT CHABLIS, DOMAINE, LOUIS MOREAU, BURGUNDY, FRANCE

6oz for \$18 | 9oz for \$27 | Bottle for \$72

## **RED WINES**

PINOT NOIR, LA CREMA, MONTEREY, CALIFORNIA

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

PINOT NOIR, CLOUDLINE CELLARS, WILLAMETTE VALLEY, OREGON

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

PINOT NOIR, MT. DIFFICULTY, "ROARING MEG," CENTRAL OTAGO, NEW  
ZEALAND

6oz for \$19 | 9oz for \$28.5 | Bottle for \$76

TOSCANA, ANTINORI, "VILLAANTINORI," TUSCANY, ITALY

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

MALBEC, TAMARI, "RESERVA," MENDOZA, ARGENTINA

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

RIOJA, CUNE, "CRIANZA," RIOJA, SPAIN

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

ZINFANDEL, EDMEADES, MENDOCINO COUNTY, CALIFORNIA

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

PROPRIETARY RED, SMITH & HOOK, CENTRAL COAST, CALIFORNIA

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

CABERNET SAUVIGNON, BOOMTOWN, COLUMBIA VALLEY, WASHINGTON

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

CABERNET SAUVIGNON, THE PRISONER WINE COMPANY, "UNSHACKLED,"  
CALIFORNIA

6oz for \$18 | 9oz for \$27 | Bottle for \$72

CABERNET SAUVIGNON, QUILT, NAPA VALLEY, CALIFORNIA

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