



SNACKS

TAVERN FRIES 8
DEVILS ON HORSEBACK 11
TATER TOTS 9

OLD FASHIONED DEVILED EGGS 13
FRIED PICKLES 11
SMOKED WHITEFISH SPREAD 10

STARTERS

BEET SALAD Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing 17
CITRUS SALAD Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese 17
TAVERN CAESAR Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing 17
JALAPEÑO CORN SPOON BREAD Whipped Butter, Local Honey 16
CREAMY CLAM CHOWDER Chorizo Dust, Oyster Crackers 16
HOUSE SMOKED SALMON Deviled Egg, Brioche, Scallion Tartar Sauce 23
CHICKEN WING CONFIT Gochujang Buffalo Sauce, Blue Cheese Dip 19/*pound*
THAI CURRY MUSSELS Coconut, Sake, Basil, Lime 19

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL* 3 for 13
PEEL & EAT GULF SHRIMP 20/*half pound*
YELLOWFIN TUNA CRUDO* 20
LOBSTER TAIL 34

HOT

N'AWLINS STYLE BAKED OYSTERS 3 *pc* / 16
FRIED OYSTERS Chili Relish 3 *pc* / 13
CHILI GARLIC SHRIMP 22
BROILED LOBSTER TAIL 34

SHELLFISH TOWER*

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 23
ROASTED CHICKEN APPLE SALAD Kale, Candied Walnuts, Aged Goat Cheese, Grain Mustard 23
PUB BURGER* Ground Fresh Daily, Cambozola Cheese, Tomato Jam 23
CRISPY CHICKEN SANDWICH Napa Slaw, Pickled Onion, Red Chili Aioli 19
CUBAN Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew 20
GRILLED CHEESE Brie, Pear Jam, Roasted Squash, Arugula Pesto 19
ATLANTIC SALMON Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée 43
REDFISH Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri 44
GREAT LAKES FISH N CHIPS Malt Vinegar Fries, Coleslaw 32
SHRIMP AND GRITS Kielbasa, Poblano Peppers, Gouda Cheese Grits 37
HANGER STEAK* Pineapple Marinated, Kimchee Fried Rice, Fried Egg 49

FRESH PIES MADE DAILY – SAVE ROOM

OLIVIA GIESLER *Executive Chef* • **AUSTIN BOWEN** *General Manager*

GLUTEN-FREE FRIENDLY OPTION AVAILABLE WITH MODIFICATIONS 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.

4.26 TMP



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

Watershed 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 20

ROSÉ ALL DAY PUNCH

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

Tito's, Giffard Framboise,
Roobios Tea Infusion, Fresh
Lemon, Sparkling Rosé 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-Venezia Giulia, Italy	13	19.5	52
Soave , Pieropan, Veneto, Italy	12	18	48
Sauvignon Blanc , Craggy Range, "Te Muna Road," Martinborough, New Zealand	18	27	72
Sancerre , Hubert Brochard, Loire Valley, France	20	30	80
Sauvignon Blanc , Hanna, Russian River Valley, California	15	23	60
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
Proprietary Red , Smith & Hook, Central Coast, 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



SNACKS

- TAVERN FRIES 8 ⑥ ✓
DEVILS ON HORSEBACK 11 ⑥
TATER TOTS 9 ⑥ ✓
OLD FASHIONED DEVILED EGGS 13 ⑥ ✓
FRIED PICKLES 11 ⑥ ✓
SMOKED WHITEFISH SPREAD 10 ⑥

STARTERS

- JALAPEÑO CORN SPOON BREAD Whipped Butter, Local Honey 16 ✓
CREAMY CLAM CHOWDER Chorizo Dust, Oyster Crackers 16
HOUSE SMOKED SALMON Deviled Egg, Brioche, Scallion Tartar Sauce 23 ⑥
CHICKEN WING CONFIT Gochujang Buffalo Sauce, Blue Cheese Dip 19/pound ⑥
THAI CURRY MUSSELS Coconut, Sake, Basil, Lime 19 ⑥

FROM THE OYSTER ROOM

COLD

- OYSTERS ON THE HALF SHELL* 3 for 13 ⑥
PEEL & EAT GULF SHRIMP 20/half pound ⑥
YELLOWFIN TUNA CRUDO* 20
LOBSTER TAIL 34 ⑥

HOT

- N'AWLINS STYLE BAKED OYSTERS 3 pc / 16 ⑥
FRIED OYSTERS Chili Relish 3 pc / 13 ⑥
CHILI GARLIC SHRIMP 22 ⑥
BROILED LOBSTER TAIL 34 ⑥

SHELLFISH TOWER* ⑥

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 ⑥ ✓
CITRUS SALAD Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese 17 ⑥ ✓
TAVERN CAESAR Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing 17 ⑥
HARBOR SALAD Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette 23 ⑥
PUB BURGER* Ground Fresh Daily, Cambozola Cheese, Tomato Jam 23 ⑥
CRISPY CHICKEN SANDWICH Napa Slaw, Pickled Onion, Red Chili Aioli 19
CUBAN Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew 20 ⑥
GRILLED CHEESE Brie, Pear Jam, Roasted Squash, Arugula Pesto 19 ⑥ ✓

ENTREES

- ATLANTIC SALMON Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée 43 ⑥
ROASTED CHICKEN Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus 32 ⑥
REDFISH Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri 44 ⑥
GREAT LAKES FISH N CHIPS Malt Vinegar Fries, Coleslaw 32 ⑥
SHRIMP AND GRITS Kielbasa, Poblano Peppers, Gouda Cheese Grits 37 ⑥
SEA SCALLOPS Corn Purée, Roasted Tomato, Charred Green Beans, Lemon Chili Vinaigrette 48 ⑥
HANGER STEAK* Pineapple Marinated, Kimchee Fried Rice, Fried Egg 49 ⑥
BRAISED SHORT RIB Horseradish Mashed Potatoes, Glazed Root Crop, Ale Reduction 51 ⑥
STEAK* 12oz Prime New York Strip Steak, Charred Broccoli, Loaded Baked Potato 61 ⑥

FRESH PIES MADE DAILY – SAVE ROOM

OLIVIA GIESLER *Executive Chef* • AUSTIN BOWEN *General Manager*

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4.26 TMP



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 9.00
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
Watershed 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 20

ROSÉ ALL DAY PUNCH

*Our rotating punch selection
is carefully curated with the
best seasonal ingredients.*
Tito's, Giffard Framboise,
Roobios Tea Infusion, Fresh
Lemon, Sparkling Rosé 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

NOJITO
Seedlip Grove 42, Blueberry, Mint & Citrus 10

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

NADA RITA
Ritual Tequila Alternative, Agave, Citrus Salt 12

WINE POURS

SPARKLING

Brut Rosé Spumante , Scarpetta, "Timido," Italy	6oz	bottle	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

Riesling , Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington	6oz	9oz	bottle	11		16.5		44
Pinot Grigio , Benvolio, Friuli-Venezia Giulia, Italy	13		19.5		52			
Soave , Pieropan, Veneto, Italy	12		18		48			
Sauvignon Blanc , Craggy Range, "Te Muna Road," Martinborough, New Zealand	18		27		72			
Sancerre , Hubert Brochard, Loire Valley, France	20		30		80			
Sauvignon Blanc , Hanna, Russian River Valley, California	15		23		60			
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

Pinot Noir , La Crema, Monterey, California	6oz	9oz	bottle	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			
Proprietary Red , Smith & Hook, Central Coast, 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



FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL* 3 for 13 ☉

PEEL & EAT GULF SHRIMP 20/half pound ☉

YELLOWFIN TUNA CRUDO* 20

LOBSTER TAIL 34 ☉

HOT

N'AWLINS STYLE BAKED OYSTERS 3 pc / 16 ☉

FRIED OYSTERS Chili Relish 3 pc / 13 ☉

CHILI GARLIC SHRIMP 22 ☉

BROILED LOBSTER TAIL 34 ☉

SHELLFISH TOWER* ☉

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 ✓

JALAPEÑO CORN

SPOON BREAD 16 ✓

BISCUIT DONUTS 8 ✓

Blueberry Sauce,
Cream Cheese Icing

STARTERS

CREAMY CLAM CHOWDER

Chorizo Dust, Oyster Crackers 16

HOUSE SMOKED SALMON

Deviled Egg, Brioche, Scallion Tartar Sauce 23 ☉

THAI CURRY MUSSELS

Coconut, Sake, Basil, Lime 19 ☉

CHICKEN WING CONFIT

Gochujang Buffalo Sauce,
Blue Cheese Dip 19/pound ☉

SNACKS

FRIED PICKLES 11 ☉ ✓

DEVILS ON HORSEBACK 11 ☉

TATER TOTS 9 ☉ ✓

**OLD FASHIONED
DEVILED EGGS** 13 ☉ ✓

**SMOKED WHITEFISH
SPREAD** 10 ☉

BRUNCH ENTREES

TAVERN BENNY

Poached Eggs*, House Made Sausage,
Buttermilk Biscuits, Sausage Gravy 19

CHICKEN AND WAFFLES

Arbol Chili Butter, Cinnamon Apple
Compote, Honey 19

SHAKSHUKA

Two Spicy Tomato Stewed Eggs*,
Roasted Peppers, Potatoes,
Feta, Cilantro 16 ☉ ✓

BLUEBERRY PANCAKES

Lemon, Almond Streusel, Mascarpone
Whipped Cream 17 ✓

SHRIMP AND GRITS

Kielbasa, Poached Egg*, Poblano Peppers,
Gouda Cheese Grits 37 ☉

HANGER STEAK*

Pineapple Marinated, Kimchee Fried Rice,
Fried Egg 49 ☉

GREAT LAKES FISH N CHIPS

Malt Vinegar Fries, Coleslaw 32 ☉

BEET SALAD

Apple, Egg, Avocado, Candied Cashews,
Blue Cheese, Buttermilk Dressing 17 ☉ ✓

CITRUS SALAD

Gem Lettuce, Radicchio, Fennel, Chili Citrus
Vinaigrette, Pistachios, Goat Cheese 17 ☉ ✓

HARBOR SALAD

Shrimp, Crab, Scallops, Avocado, Croutons, Bacon,
Egg, Aged Ricotta, Red Wine Vinaigrette 23 ☉

ROASTED CHICKEN APPLE SALAD

Candied Walnuts, Aged Goat Cheese,
Honey, Grain Mustard 23 ☉

SALADS AND SANDWICHES

PUB BURGER*

Ground Fresh Daily,
Cambozola Cheese,
Tomato Jam 23 ☉

Add Egg* 4

HAM & CHEESE

Open Faced, Cinnamon Swirl Toast,
Sunny Side Egg*, Gruyere,
Jalapeño Strawberry Jam 19

CRISPY CHICKEN SANDWICH

Napa Slaw, Pickled Onion, Red Chili Aioli 19

CUBAN

Pork Confit, Sweet Garlic Pickles, Smoked Gouda,
Mustard, Black Bean Stew 20 ☉

GRILLED CHEESE

Brie, Pear Jam, Roasted Squash,
Arugula Pesto 19 ☉ ✓

SIDES 6

Skillet Potatoes ☉ ✓ | Breakfast Sausage ☉
Smoked Bacon ☉ | Cinnamon Swirl Toast ✓
Fruit Brûlée ☉ ✓

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OLIVIA GIESLER *Executive Chef* • AUSTIN BOWEN *General Manager*

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



BEER DRAUGHTS

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

**3 DAUGHTERS
BREWING**
Varying Rotation 8.50

PERONI
Pilsner,
Peroni di Roma 8.00

FREE DIVE
IPA,
Coppertail Brewing Co. 8.50

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

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
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Cigar City Brewing 9.00

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

**ROSÉ ALL DAY
PUNCH**
Tito's, Giffard Framboise,
Roobios Tea Infusion, Fresh
Lemon, Sparkling Rosé 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 20

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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Cabernet Sauvignon , The Prisoner Wine Company, "Unshackled," California	18	27	72
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