The PEARL

RESTAURANT • TAVERN • OYSTER ROOM

SHORT NORTH MENUS

DINNER MENU

SNACKS

SPICE BAG FRIES

$10 Gluten-Free & Vegetarian Options Available

DEVILS ON HORSEBACK

$12 Gluten-Free Options Available

TATER TOTS

$9.5 Gluten-Free & Vegetarian Options Available

OLD FASHIONED DEVILED EGGS

$14 Gluten-Free & Vegetarian Options Available

FRIED PICKLES

$9.5 Gluten-Free & Vegetarian Options Available

SMOKED WHITEFISH SPREAD

$13 Gluten-Free Options Available

STARTERS

CREAMY CLAM CHOWDER

$17
Chorizo Dust, Oyster Crackers

JALAPEÑO SPOON CORN BREAD

$17 Vegetarian Options Available
Whipped Butter, Local Honey

HOUSE SMOKED SALMON

$25 Gluten-Free Options Available
Deviled Egg, Brioche, Scallion Tartar Sauce

CHICKEN WING CONFIT

$19
Gluten-Free Options Available
Arbol Chile Sauce, Blue Cheese Dip

GARLIC SHRIMP

$22 Gluten-Free Options Available
Smoked Tomato Butter, Toast, Crispy Leeks

THAI CURRY MUSSELS

$22 Gluten-Free Options Available
Coconut, Sake, Basil, Lime

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL*

3 pieces for $15
Gluten-Free Options Available

PEEL & EAT GULF SHRIMP

$23 for a Half Pound
Gluten-Free Options Available

YELLOWFIN TUNA POKE*

$21

LOBSTER TAIL

$35 Gluten-Free Options Available

HOT

N'AWLINS STYLE BAKED OYSTERS

3 Piece for $24. Gluten-Free Options Available

FRIED OYSTERS

Chili Relish
3 Piece for $18. Gluten-Free Options Available

BROILED LOBSTER TAIL

$35 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 Poke, Lobster Tail, Cocktail Sauce, Pickled Horseradish

SALADS AND SANDWICHES

BEET SALAD

$18 Gluten-Free & Vegetarian Options Available
Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing

GRAIN SALAD

$18 Gluten-Free & Vegetarian Options Available

Quinoa, Wheat Berries, Currants, Spiced Hazelnuts, Tarragon Feta Dressing

TAVERN CAESAR

$17 Gluten-Free Options Available
Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

HARBOR SALAD

$26 Gluten-Free Options Available
Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, pinotWine Vinaigrette

CRISPY FISH ROLL

$20 Gluten-Free Options Available
Piccalilli Mayo, Gem Lettuce, Celery Salt, Fries

PUB BURGER*

$24 Gluten-Free Options Available
Ground Fresh Daily, Cambozola Cheese, Tomato Jam, Fries

SPICY CHICKEN SANDWICH

$19
Peanut Chili Crunch, Carrot Slaw, Sesame Aioli, Fries

CUBAN

$22 Gluten-Free Options Available
Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew, Fries

GRILLED CHEESE

$21 Gluten-Free & Vegetarian Options Available
Raclette, Fontina, Chili Currant Jam, Sourdough, Simple Greens

ENTRÉES

ATLANTIC SALMON*

$39 Gluten-Free Options Available
Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

BRICK CHICKEN

$33 Gluten-Free Options Available
Charred Red Cabbage, Celery Root Purée, Pickled Fresno Gremolata

REDFISH

$38 Gluten-Free Options Available
Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri

GREAT LAKES FISH N CHIPS

$34 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, Kimchi Fried Rice, Fried Egg*

BIRRIA BRAISED SHORT RIB

$49 Gluten-Free Options Available
Corn Purée, Guajillo Reduction, Blue Corn Chips

STEAK*

$62 Gluten-Free Options Available
12oz Prime New York Strip Steak, Charred Broccoli, Loaded Baked Potato

TODAY'S CATCH

Market Price. Gluten-Free Options Available
Chef's Selection of Market Fresh Seafood

FRESH PIES MADE DAILY – SAVE ROOM

BRUNCH MENU

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$17
Chorizo Dust, Oyster Crackers

JALAPEÑO SPOON CORN BREAD

$17 Vegetarian Options Available
Whipped Butter, Local Honey

HOUSE SMOKED SALMON

$25 Gluten-Free Options Available
Deviled Egg, Brioche, Scallion Tartar Sauce

CHICKEN WING CONFIT

$19
Gluten-Free Options Available
Arbol Chile Sauce, Blue Cheese Dip

GARLIC SHRIMP
$22 Gluten-Free Options Available
Smoked Tomato Butter, Toast, Crispy Leeks

THAI CURRY MUSSELS

$22 Gluten-Free Options Available
Coconut, Sake, Basil, Lime

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL*

3 pieces for $15
Gluten-Free Options Available

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Gluten-Free Options Available

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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

$18 Gluten-Free & Vegetarian Options Available
Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing

GRAIN SALAD

$18 Gluten-Free & Vegetarian Options Available
Quinoa, Wheat Berries, Currants, Spiced Hazelnuts, Tarragon Feta Dressing

TAVERN CAESAR

$17 Gluten-Free Options Available
Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

HARBOR SALAD

$26 Gluten-Free Options Available
Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette

PUB BURGER*

$24 Gluten-Free Options Available
Ground Fresh Daily, Cambozola Cheese, Tomato Jam, Fries
Add Egg* for $4

CRISPY FISH ROLL

$20 Gluten-Free Options Available
Piccalilli Mayo, Gem Lettuce, Celery Salt, Fries

HAM & CHEESE

$21
Open Faced, Cinnamon Swirl Toast, Sunny Side Egg*, Gruyere, Jalapeño Strawberry Jam

SPICY CHICKEN SANDWICH

$19
Peanut Chili Crunch, Carrot Slaw, Sesame Aioli, Fries

CUBAN

$22 Gluten-Free Options Available
Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew, Fries

GRILLED CHEESE

$21 Gluten-Free & Vegetarian Options Available
Raclette, Fontina, Chili Currant Jam, Sourdough, Simple Greens

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

$17 Gluten-Free & Vegetarian Options Available
Two Spicy Tomato Stewed Eggs*, Roasted Peppers, Potatoes, Feta, Cilantro

BLUEBERRY PANCAKES

$18 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, Kimchi Fried Rice, Fried Egg

GREAT LAKES FISH N CHIPS

$34 Gluten-Free Options Available
Malt Vinegar Fries, Coleslaw

SIDES

SKILLET POTATOES

$5 Gluten-Free & Vegetarian Options Available

BREAKFAST SAUSAGE

$5 Gluten-Free Options Available

SMOKED BACON

$5 Gluten-Free Options Available

CINNAMON SWIRL TOAST

$5 Vegetarian Options Available

FRUIT BRÛLÉE

$5 Gluten-Free & Vegetarian Options Available

BEVERAGE MENU

COCKTAILS

BARREL AGED OLD FASHIONED

$18
Four Roses Bourbon, Demerara, Spiced Orange

MAN O' WAR

$19
E.H. Taylor Barrel Aged Corazón Reposado, Grand Marnier, Carpano Antica, Lemon Juice

GIN THYME

$16
Botanist Gin, Grand Poppy Amaro, Fresh Lime

SPICY PALOMA

$16
Mi Campo Reposado, Fresh Grapefruit & Lime, Jalapeño Agave, Grapefruit Soda

MOSCOW MULE

$16
Watershed Vodka, Fresh Lime Juice, Fresh Ginger, Ginger Beer
$15 Additional Takes the Copper (Cup)

THE CURE

$15
Ketel One Peach & Orange Blossom, Guava Passionfruit, Mint, Cava
Punch Bowl for 4 for $56

TROPICAL DAIQUIRI

$14
Leblon Cachaça, Banana, Fresh Pineapple, Lime
Punch Bowl for 4 for $52

MARGARITA

$17

Corazón Reposado Tequila, Cointreau, Fresh Lime, Salt

FIGHTER PILOT

$16

Old Forester, Aperol, Amaro Nonino, Lemon Juice

BOURBON. BACON.BOOZY.

$18

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

NO BOOZE

SPICY PANOMA

$10

Ritual Agave Spirit Alternative, Jalapeño, Grapefruit Soda

HEMINGWAY'S PAUSE

$10

Seedlip Grove 42, Fresh Pineapple, Lime Juice, Simple Syrup

NOJITO

$9

Seedlip Grove 42, Blueberry, Mint & Citrus

BEER MENU

DRAUGHT BEER

WALKING TACO

$8.50

Mexican Lager, Wolf's Ridge Brewing

JACKIE O'S

$7.25
Varying Rotation

RHINEGEIST BREWERY

$7.50
Varying Rotation

PEARL OYSTER STOUT

$9.00
Exclusive Dry Oyster Stout, North High Brewing

CBC IPA

$7.75
India Pale Ale, Columbus Brewing Co.

MARKET GARDEN BREWERY

$8.50
Varying Rotation

LAND-GRANT BREWING COMPANY

$7.75
Varying Rotation

LIVING THE HIGH LIFE

$6
Aperol, Lemon Juice, Champagne of Beers

WINE POURS

SPARKLING

BRUT ROSÉ

Spumante, Scarpetta, "Timido," Italy
6oz. for $15 | Bottle for $60

BRUT ROSÉ

J Sparkling, Russian River Valley, California
6oz. for $24 | Bottle for $96

ALCOHOL-REMOVED SPARKLING

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

CAVA, BRUT

Codorníu, “Anna,” Catalonia, Spain, NV
6oz. for $12 | Bottle for $48

BLANC DE BLANCS

Piper Sonoma, “Select Cuvée,” Sonoma County, California
6oz. for $13 | Bottle for $52

WHITE

RIESLING

Chateau Ste. Michelle & Dr. Loosen, “Eroica,” Columbia Valley, Washington
6oz. for $13 | 9oz. for $19 | Bottle for $52

SAUVIGNON BLANC

Nautilus, Marlborough, New Zealand
6oz. for $14 | 9oz. for $21 | Bottle for $56

WHITE BLEND

Copain, “Daybreak,” Sonoma County, California
6oz. for $13 | 9oz. for $19 | Bottle for $52

SAUVIGNON BLANC

Frog’s Leap, Napa Valley, California
6oz. for $15 | 9oz. for $22 | Bottle for $60

ROSÉ

The Beach by Whispering Angel, Côtes de Provence, France

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

PINOT GRIS

The Four Graces, Willamette Valley, Oregon
6oz. for $12 | 9oz. for $18 | Bottle for $48

CHABLIS

Drouhin Vaudon, Burgundy, France
6oz. for $18 | 9oz. for $27 | Bottle for $72

CHARDONNAY

St. Francis, Sonoma County, California
6oz. for $12 | 9oz. for $18 | Bottle for $48

CHARDONNAY

Flowers, Sonoma Coast, California
6oz. for $22 | 9oz. for $33 | Bottle for $88

RED

PINOT NOIR

La Crema, Monterey, California
6oz. for $14 | 9oz. for $21 | Bottle for $56

PINOT NOIR

Willamette Valley Vineyards, “Whole Cluster,” Willamette Valley, Oregon
6oz. for $16 | 9oz. for $24 | Bottle for $64

TOSCANA

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

MALBEC

Tamari, “Reserva,” Mendoza, Argentina
6oz. for $13 | 9oz. for $19| Bottle for $52

TEMPRANILLO

Triton, Toro, Spain
6oz. for $14 | 9oz. for $21 | Bottle for $56

ZINFANDEL

Zanon, “Old Vine,” Dry Creek Valley, California
6oz. for $13 | 9oz. for $19| Bottle for $52

RED BLEND

Ridge Vineyards, Three Valleys, Sonoma County, California
6oz. for $20 | 9oz. for $30 | Bottle for $80

CABERNET SAUVIGNON

Boomtown, Columbia Valley, Washington
6oz. for $15 | 9oz. for $22 | Bottle for $60

CABERNET SAUVIGNON

Clos du Val, Napa Valley, California
6oz. for $24 | 9oz. for $36 | Bottle for $96