MICHAEL WAGNER
Executive Chef

The PEARL
RESTAURANT • TAVERN • OYSTER ROOM

NICK KRAFFT
General Manager

SNACKS

SPICE BAG FRIES 11 GF V
DEVILS ON HORSEBACK 12 GF
TATER TOTS 11 GF V
OLD FASHIONED DEVILED EGGS 14 GF V
FRIED PICKLES 9.5 GF V
SMOKED WHITEFISH SPREAD 13 GF

STARTERS

JALAPEÑO CORN SPOON BREAD
Whipped Butter, Local Honey 17 V

CREAMY CLAM CHOWDER
Chorizo Dust, Oyster Crackers 17

HOUSE SMOKED SALMON GF
Deviled Egg, Brioche, Scallion Tartar Sauce 25

CHICKEN WING CONFIT GF
Arbol Chile Sauce, Blue Cheese Dip 19

GARLIC SHRIMP GF
Smoked Tomato Butter, Toast, Crispy Leeks 22

THAI CURRY MUSSELS GF
Coconut, Sake, Basil, Lime 22

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL* 3 *for* 15 GF
PEEL & EAT GULF SHRIMP 23/*half pound* GF
YELLOWFIN TUNA POKE* 21
LOBSTER TAIL 35 GF

HOT

N'AWLINS STYLE BAKED OYSTERS *3 pc* / 24 GF
FRIED OYSTERS Chili Relish *3 pc* / 18 GF
BROILED LOBSTER TAIL 35 GF

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

SALADS AND SANDWICHES

BEET SALAD GF V
Apple, Egg, Avocado, Candied Cashews,
Blue Cheese, Buttermilk Dressing 18

GRAIN SALAD GF V
Quinoa, Wheat Berries, Currants, Spiced
Hazelnuts, Tarragon Feta Dressing 18

TAVERN CAESAR GF
Egg, Parmesan Brioche Crumble,
Radish, Anchovy Dressing 17

HARBOR SALAD GF
Shrimp, Crab, Scallops, Avocado,
Croutons, Bacon, Egg, Aged Ricotta,
Red Wine Vinaigrette 26

CRISPY FISH ROLL
Piccalilli Mayo,
Gem Lettuce,
Celery Salt,
Fries 20 GF

PUB BURGER* GF
Ground Fresh Daily, Cambozola Cheese,
Tomato Jam, Fries 24

CUBAN GF
Pork Confit, Sweet Garlic Pickles,
Smoked Gouda, Mustard,
Black Bean Stew 22

SPICY CHICKEN SANDWICH
Peanut Chili Crunch, Carrot Slaw,
Sesame Aioli, Fries 19

GRILLED CHEESE GF V
Raclette, Fontina, Chili Currant Jam,
Sourdough, Simple Greens 21

ENTREES

ATLANTIC SALMON* GF
Roasted Cauliflower,
Aged Balsamic Vinegar,
Cauliflower Purée 39

BRICK CHICKEN GF
Charred Red Cabbage, Potato Purée,
Pickled Fresno Gremolata 33

REDFISH GF
Panko Crusted, Baby Carrots, Parsnip
Purée, Cilantro Chimichurri 38

GREAT LAKES FISH N CHIPS GF
Malt Vinegar Fries, Coleslaw 34

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

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

BIRRIA BRAISED SHORT RIB GF
Corn Purée, Poblano, Guajillo Reduction,
Blue Corn Chips 49

STEAK* GF
12oz Prime New York Strip Steak, Charred
Broccoli, Loaded Baked Potato 62

TODAY'S CATCH
Chef's Selection
of Market Fresh
Seafood *Mkt* GF

FRESH PIES
Made Daily – Save Room!

10.26 DUB

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, sesame & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free.*

The PEARL

RESTAURANT • TAVERN • OYSTER ROOM

BEER DRAUGHTS

ELVIS JUICE
Grapefruit-Infused IPA,
BrewDog 8.50

OHIO LIGHT
Premium Light Beer, CBC 7.75

MYSTIC MAMA
West Coast-Style IPA, Jackie O's 9.00

HEFEWEIZEN
Hefeweizen,
Wolf's Ridge Brewing 8.00

PEARL OYSTER STOUT
Exclusive Dry Oyster Stout,
North High Brewing 9.00

ELIOT NESS
Vienna-Style Amber Lager,
Great Lakes Brewing Co. 8.00

SPAGHETT
Aperol, Lemon Juice, Champagne of Beers 6.00

3 FLOYDS
Varying Rotation 9.00

STELLA ARTOIS
Pilsner 8.00

ST. BERNARDUS ABT 12
Belgian Quadrupel,
Brouwerij St. Bernardus 10.25

ILL MANNERED
Hazy IPA,
Varying Rotation 9.00

FRESH SEASONAL PUNCHES

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

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

COCKTAILS

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

MOSCOW MULE
Watershed Vodka, Fresh Lime Juice,
Fresh Ginger, Ginger Beer 16
$15 Additional Takes The Copper Cup

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

BARREL AGED

OLD FASHIONED
Four Roses Bourbon,
Demerara, Spiced Orange 18

MAN O' WAR
E.H. Taylor Barrel Aged
Corazón Reposado,
Grand Marnier, Carpano
Antica, Lemon Juice 19

PAPER PLANE
Old Forester, Aperol,
Amaro Nonino, Lemon Juice 16

BOURBON. BACON. BOOZY.
Fat-Washed Maker's Mark,
Brown Sugar, Peychaud's Bitters,
Candied Bacon 18

MARGARITA
Corazón Reposado Tequila,
Cointreau, Fresh Lime, Citrus Salt 17

NO BOOZE

NOJITO
Seedlip Grove 42,
Blueberry, Mint &
Citrus 9

HEMINGWAY'S PAUSE
Seedlip Grove 42,
Fresh Pineapple, Lime Juice,
Simple Syrup 10

DRY DOVE
Ritual Agave Spirit
Alternative, Jalapeño,
Grapefruit Soda 10

WINE POURS

	6oz	bottle
SPARKLING		
Brut Rosé Spumante, Scarpetta, "Timido," Italy	15	60
Brut Rosé, J Sparkling, Russian River Valley, California	24	96
Alcohol-Removed Sparkling, Mionetto, Veneto, Italy	11	44
Cava, Brut, Codorníu, "Anna," Catalonia, Spain	12	48
Blanc de Blancs, Piper Sonoma, "Select Cuvée," Sonoma County, California	13	52

	6oz	9oz	bottle
WHITES			
Riesling, Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington	13	19	52
Sauvignon Blanc, Nautilus, Marlborough, New Zealand	14	21	56
White Blend, Copain, "Daybreak," Sonoma County, California	13	19	52
Sauvignon Blanc, Frog's Leap, Napa Valley, California	15	22	60
Rosé, The Beach by Whispering Angel, Côtes de Provence, France	12	18	48
Pinot Gris, The Four Graces, Willamette Valley, Oregon	12	18	48
Chablis, Drouhin Vaudon, Burgundy, France	18	27	72
Chardonnay, St. Francis, Sonoma County, California	12	18	48
Chardonnay, Flowers, Sonoma Coast, California	22	33	88

	6oz	9oz	bottle
REDS			
Pinot Noir, La Crema, Monterey, California	14	21	56
Pinot Noir, Willamette Valley Vineyards, "Whole Cluster," Willamette Valley, Oregon	16	24	64
Toscana, Antinori, "Villa Antinori," Tuscany, Italy	14	21	56
Malbec, Tamarí, "Reserva," Mendoza, Argentina	13	19	52
Tempranillo, Triton, Toro, Spain	14	21	56
Zinfandel, Zanon, "Old Vine," Dry Creek Valley, California	13	19	52
Red Blend, Ridge Vineyards, Three Valleys, Sonoma County, California	20	30	80
Cabernet Sauvignon, Boomtown, Columbia Valley, Washington	15	22	60
Cabernet Sauvignon, Clos du Val, Napa Valley, California	24	36	96

HAPPY HOUR

Monday–Friday 4–6 p.m.

HALF OFF SELECTED BEER, WINE, SPIRITS, AND COCKTAILS

HALF OFF SNACKS & STARTERS | $3 OYSTERS | $5 SHELLFISH SHOOTERS

10.26
DUB

The PEARL
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SNACKS

SPICE BAG FRIES 11 GF V

DEVILS ON HORSEBACK 12 GF

TATER TOTS 11 GF V

FRIED PICKLES 9.5 GF V

OLD FASHIONED DEVILED EGGS 14 GF V

SMOKED WHITEFISH SPREAD 13 GF

BREADS

CINNAMON ROLL 8 V

JALAPEÑO CORN SPOON BREAD 17 V

BISCUIT DONUTS
Blueberry Sauce, Cream Cheese Icing 8 V

STARTERS

CREAMY CLAM CHOWDER
Chorizo Dust, Oyster Crackers 17

HOUSE SMOKED SALMON GF
Deviled Egg, Brioche, Scallion Tartar Sauce 25

CHICKEN WING CONFIT GF
Arbol Chile Sauce, Blue Cheese Dip 19

GARLIC SHRIMP GF
Smoked Tomato Butter, Toast, Crispy Leeks 22

THAI CURRY MUSSELS GF
Coconut, Sake, Basil, Lime 22

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL* 3 *for* 15 GF

PEEL & EAT GULF SHRIMP 23/*half pound* GF

YELLOWFIN TUNA POKE* 21

LOBSTER TAIL 35 GF

HOT

N'AWLINS STYLE BAKED OYSTERS *3 pc* / 24 GF

FRIED OYSTERS Chili Relish *3 pc* / 18 GF

BROILED LOBSTER TAIL 35 GF

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

SALADS AND SANDWICHES

BEET SALAD GF V
Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing 18

GRAIN SALAD GF V
Quinoa, Wheat Berries, Currants, Spiced Hazelnuts, Tarragon Feta Dressing 18

TAVERN CAESAR GF
Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing 17

HARBOR SALAD GF
Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette 26

CRISPY FISH ROLL
Piccalilli Mayo, Gem Lettuce, Celery Salt, Fries 20 GF

HAM & CHEESE
Open Faced, Cinnamon Swirl Toast, Sunny Side Egg*, Gruyere, Jalapeño Strawberry Jam 21

PUB BURGER* GF
Ground Fresh Daily, Cambozola Cheese, Tomato Jam, Fries 24 Add Egg* 4

CUBAN GF
Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew 22

SPICY CHICKEN SANDWICH
Peanut Chili Crunch, Carrot Slaw, Sesame Aioli, Fries 19

GRILLED CHEESE GF V
Raclette, Fontina, Chili Currant Jam, Sourdough, Simple Greens 21

BRUNCH ENTREES

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

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

BLUEBERRY PANCAKES V
Lemon, Almond Streusel, Mascarpone Whipped Cream 18

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

SHAKSHUKA GF V
Two Spicy Tomato Stewed Eggs*, Roasted Peppers, Potatoes, Feta, Cilantro 17

GREAT LAKES FISH N CHIPS GF
Malt Vinegar Fries, Coleslaw 34

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

SIDES 5

Skillet Potatoes GF V | Breakfast Sausage GF
Smoked Bacon GF | Fruit Brûlée GF V
Cinnamon Swirl Toast V

MICHAEL WAGNER *Executive Chef*
NICK KRAFFT *General Manager*

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3 FLOYDS
Varying Rotation 9.00

OHIO LIGHT
Premium Light Beer, CBC 7.75

STELLA ARTOIS
Pilsner 8.00

HEFEWEIZEN
Hefeweizen,
Wolf's Ridge Brewing 8.00

MYSTIC MAMA
West Coast-Style IPA,
Jackie O's 9.00

PEARL OYSTER STOUT
Exclusive Dry Oyster Stout,
North High Brewing 9.00

SPAGHETT
Aperol, Lemon Juice,
Champagne of Beers 6.00

ELVIS JUICE
Grapefruit-Infused IPA,
BrewDog 8.50

ILL MANNERED
Hazy IPA,
Varying Rotation 9.00

ST. BERNARDUS ABT 12
Belgian Quadrupel,
Brouwerij St. Bernardus 10.25

ELIOT NESS
Vienna-Style Amber Lager,
Great Lakes Brewing Co. 8.00

MIMOSA KIT
Bottle of Sparkling Brut
with your choice of Orange Juice
or Strawberry Lemonade 30
Available with Alcohol-Removed Sparkling

FRESH SEASONAL PUNCHES

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

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

COCKTAILS

THE REMEDY
Ketel One Peach &
Orange, Grand Marnier,
Fresh Orange Juice,
Citrus Salt 15

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

LIMONCELLO LEMONADE
Tito's, Noble Cut
Limoncello, Fresh Lemon,
Creamy Vanilla Whip 15

MARGARITA
Corazón Reposado Tequila,
Cointreau, Fresh Lime,
Citrus Salt 17

BLOODY MARY
Infused Wheatley Vodka,
Housemade Tomato Juice,
Spiced Rim,
Miller Grenade 14

LOADED:
Shrimp, Deviled Egg,
Pickle, Bacon, Celery 18

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

PAPER PLANE
Old Forester, Aperol,
Amaro Nonino,
Lemon Juice 16

MOSCOW MULE
Watershed Vodka,
Fresh Lime Juice,
Fresh Ginger,
Ginger Beer 16
$15 Additional
Takes The Copper Cup

NO BOOZE

NOJITO
Seedlip Grove 42,
Blueberry, Mint &
Citrus 9

FLUFFY LEMONADE
Seedlip Grove 42,
Lemon Simple Syrup,
Creamy Vanilla Whip 9

DRY DOVE
Ritual Agave Spirit
Alternative, Jalapeño,
Grapefruit Soda 10

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DUBLIN | 88 North High Street | Dublin, OH 43017 | CameronMitchell.com | **614.695.6255**