

# PEARL

## T A V E R N

### Hot



#### FRIED LOBSTER TAIL

Crispy Jumbo Maine Lobster Tail & Trio of Dipping Sauces | *MP*

#### HUSHPUPIES

Roasted Corn, Apricot-Jalapeño Jelly | 9

#### CRISPY FRIED BRUSSELS SPROUTS & CAULIFLOWER (gf)

Jalapeño Aioli & Malt Vinegar Aioli | 14

#### BLUE CRAB DIP

Cream Cheese, Crispy Naan Bread | 17

#### CALAMARI

Fresh from Rhode Island, Flash Fried, Trio of Dipping Sauces | 17

#### MUSSELS

White Wine, Butter and Herbs or Andouille, Garlic Tomato Broth, Thyme | 16

#### CRAB RANGOON

Blue Crab, Cream Cheese, Jalapeño-Apricot Jelly | 14

#### CRAB CAKES

Maryland Style, Seared, House Tartar Sauce | 18

#### HOT PEEL ‘N’ EAT SHRIMP

Old Bay, Butter, Hot Sauce, Garlic Bread | 16

#### POPCORN SHRIMP

Crispy Panko Fried, Cocktail Sauce | 14  
Make It Nashville Hot | 1

#### JUMBO WINGS (gf)

Spicy Buffalo, Bleu Cheese Dressing | 14

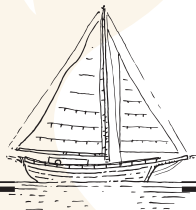
#### CHAR GRILLED OYSTERS

Garlic Butter, Buttery Bread Crumbs | 18

#### CRISPY OYSTER ROCKEFELLER

Cracker Crumb Crusted, Creamed Spinach, Hollandaise | 19

### Cold



#### FRESH OYSTERS (gf)

(See Daily Printed Fresh Sheet) | *MP*

#### FRESH MOZZARELLA TOAST

Fresh Mozzarella, Smashed Avocado, Heirloom Tomatoes, Herb, Farm Bread | 12

#### SMOKED SALMON DIP

House Smoked Salmon, Sauce Gribiche, Melba Toast | 16

#### COLOSSAL SHRIMP COCKTAIL (gf)

Poached Gulf Shrimp, Cocktail Sauce | 22  
Add 1 Shrimp | 5.5

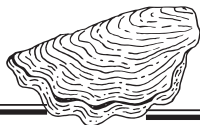
#### AHI TUNA POKE TACOS

Fresh Avocado, Citrus Wasabi Vinaigrette, Crunchy Tortilla | 17

#### CEVICHE (gf)

Fresh Fish, Shrimp, Scallops, Habanero, Avocado Cream, Crispy Tostada | 16

### Sides



STEAMED BROCCOLI (gf) | 8

FRESH CORN & CRAB SAUTÉ (gf) | 13

MAC & CHEESE | 11

GRILLED ASPARAGUS (gf) | 10

MASHED YUKON GOLDS (gf) | 9

FRIED BRUSSELS & CAULIFLOWER | 8

### Under 18 Clams



#### SOUP & SALAD COMBO

Choice of Cup of Soup and Salad | 14

#### BLACKENED SHRIMP TACOS

Jicama Slaw, Queso Fresco, Chipotle Cream, Habanero Salsa | 15

#### SHRIMP PO’BOY

Lettuce, Tomatoes, Cajun Remoulade, Leidenheimer Roll | 16  
Make It Nashville Hot | 1

#### ROMANO CHICKEN PASTA

Spinach, Tomatoes, Alfredo Cream Sauce | 14

#### CRISPY CHICKEN TENDERS

Hand-Breaded, Fries, Honey Mustard | 15

#### NASHVILLE HOT CHICKEN SANDWICH

Fried, Pickles, Jalapeño Aioli, Martin's Potato Roll | 16

#### CRISPY COD SANDWICH

Beer Battered Cod, Shredded Lettuce, American Cheese, Tartar Sauce | 17

#### TAVERN DOUBLE CHEESEBURGER

Onion Smashed, Ketchup, Mayo, Mustard, Pickles, Martin Roll | 16  
Add Bacon | 1.5 • Make it a Triple | 3

#### FISH & CHIPS

Alaskan Cod, Beer Battered, Fries, Tartar Sauce | 17

#### SHRIMP FETTUCCINI

Spinach, Tomatoes, Alfredo Cream Sauce | 16

#### FRESH FISH TACOS

Choice of Blackened Tilapia or Beer Battered Cod  
Habanero Salsa, Queso Fresco, Chipotle Cream, Forbidden Black Rice | 15

#### ANDOUILLE SAUSAGE SANDWICH

Sautéed Peppers and Onions, Pepper Jack Cheese, Jalapeno Aioli, Leidenheimer Roll | 14

#### BLACKENED TILAPIA SANDWICH

Avocado Cream, Lettuce, Tomato and Onion, Leidenheimer | 17

### Brunch

#### EGGS BENEDICT

Tomatoes, Hollandaise, Toasted English Muffin, Crispy Potatoes  
Smoked Salmon | 18 • Canadian Bacon | 15  
Crab Cakes | 21

#### AVOCADO TOAST

Two Poached Eggs, Mozzarella, Smashed Avocado, Tomatoes, Herbs, Farm to Market Bread, Crispy Potatoes | 15

#### TRADITIONAL BREAKFAST

2 Eggs, Canadian Bacon, Andouille, Smoked Bacon, Crispy Potatoes | 16

#### BISCUIT & GRAVY

Cheddar Biscuits, Andouille Sausage Gravy, Scrambled Eggs | 14

#### BELGIAN WAFFLE

Choice Of Bacon, Andouille Sausage Or Canadian Bacon, Fresh Whipped Cream, Maple Syrup | 13  
Classic  
Blueberry-Lemon Compote  
Nutella & Candied Hazelnuts

#### MIMOSA CARAFE

Choice Of Classic Orange, Cranberry or Grapefruit | 26

#### MIMOSA FLIGHT

Choose 3 | 12  
Classic  
Paloma (Grapefruit)  
Raspberry-Lemon  
Prickly Pear  
Strawberry Cheesecake  
Peach Bellini

#### ESPRESSO MARTINI CRUSH

Vanilla Vodka, Espresso, Godiva, Kahlua | 14

#### BLOODY CAESAR

Vodka, Clam Juice, Guinness, Zing Zang, Old Bay Rimmed Glass | 10

#### CLASSIC BLOODY MARY

Vodka, Guinness, Zing Zang, Old Bay Rimmed Glass | 8

#### APEROL SPRITZ

Sparkling Wine, Aperol Orange Liqueur, Soda | 12

#### OYSTER SHOOTER

Pepper Vodka, Delaware Bay Oyster, Bloody-Cocktail Sauce | 10

### In a Bowl



#### NEW ENGLAND CLAM CHOWDER

Westminster Oyster Crackers, Bacon  
Cup 8 • Bowl 10

#### TAVERN GUMBO

Shrimp, Chicken, Andouille Sausage, Okra, Forbidden Black Rice | Cup 8 • Bowl 10

#### CAESAR

Baby Romaine, Tomatoes, Radishes, Croutons, Romano Cheese | 10  
Add White Anchovy | 2

#### PEARL HOUSE SALAD (gf)

Greens, Carrots, Tomatoes, Cucumbers, Radish, Inka Corn, Choice Of Dressing | 8

#### CHOPPED SALAD (gf)

Tomatoes, Cornichons, Red Onion, Provolone, Crispy Andouille, Herb Vinaigrette | 12

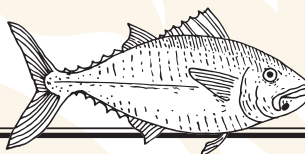
#### AHI TUNA NOODLE SALAD

Togarashi Seared, Seaweed Salad, Crunchy Vegetables, Roasted Sesame Vinaigrette | 25

#### ADD TO ANY SALAD

Crab Cake | 10  
Calamari | 14  
Popcorn Shrimp | 12  
Salmon (Grilled or Blackened) | 14  
Crispy Oyster | 13  
Grilled Chicken | 9  
Romano Chicken | 10

### Fish



#### MAC N’ CHEESE

Creamy Cheese Sauce, Lobster Veloute, Buttery Bread Crumbs | Shrimp 23 • Lobster 28

#### PARMESAN SOLE

Parmesan Crusted, Mashed Potatoes, Fried Brussels & Cauliflower, Crispy Capers, Herb Beurre Blanc | 26

#### CRISPY SHRIMP PLATTER

Panko Crusted Jumbo Shrimp, Hushpuppies, Fries | 24  
Make It Nashville Hot | 1

#### LOBSTER ROLL

Chilled Maine Lobster, Tarragon Mayo, Crispy Onions, Split-Top Bun | *MP*

#### CRISPY CRAB CAKE SANDWICH

Panko Crusted, Lettuce, Tomatoes, Martin's Potato Roll | 22

#### MUSHROOM STUFFED SALMON (gf)

Roasted Mushrooms, Brie Cheese, Boursin Cream Sauce | 29

#### TAVERN BOIL (gf)

Shrimp, Crab Legs, Yukon Gold Potatoes, Andouille Sausage, Fresh Corn | 35

### Crushes

Served with fresh squeezed juices, over crushed ice

#### CRUSH OF THE MONTH

Rotating flavor ask your server for details | *MP*

#### ESPRESSO MARTINI CRUSH

Vanilla Vodka, Espresso, Godiva, Kahlua | 14

#### HUCKLEBERRY MARGARITA

Espolon Blanco Tequila, Huckleberry Syrup, Triple Sec, Lime | 12

#### SUNRISE CRUSH

Peach Vodka, Cranberry Juice, Lime Juice, Triple Sec, OJ | 11

#### MERMAID WATER

Sailor Jerry, Rum Haven Coconut Rum, Pineapple Juice, Lime Juice, Blue Curacao | 12

#### SPICY PIÑA

Espolon Blanco Tequila, Jalapeño, Pineapple, Citrus, Agave | 13

#### CUCUMBER MOJITO CRUSH

Pearl Cucumber Vodka, Fresh Mint, Lime, Simple Syrup, Soda | 12

#### CHERRY LIMEADE

360 Cherry Vodka, Lime Juice, Simple Syrup | 11

#### GRAPEFRUIT CRUSH

Deep Eddy Grapefruit, Grapefruit Juice, Triple Sec, Soda | 12

#### ORANGE AND BOURBON

Four Roses Bourbon, OJ, Lemon, Simple Syrup | 13

#### STRAWBERRY BASIL

Vodka, Strawberry Basil Syrup, Lemon, Simple Syrup | 12

Gluten Free | Please notify your server of any food allergies

Your food is cooked to order | Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness

1672 NW Chipman Rd Lees Summit, Missouri | [pearltavernkc.com](http://pearltavernkc.com)

Keep in touch! [f](#) [@](#) [t](#)

Parties of 6 or more an automatic 20% gratuity will be added.

PT LUNCH/BRUNCH HOLIDAY | November 29, 2025 3:32 PM

See our full drink menu on the back side of this menu >>>>>

# PEARL

## TAVERN

### Hot



**FRIED LOBSTER TAIL**  
Crispy Jumbo Maine Lobster Tail & Trio of Dipping Sauces | *MP*

**HUSHPUPIES**  
Roasted Corn, Apricot-Jalapeño Jelly | 9

**CRISPY FRIED BRUSSELS SPROUTS & CAULIFLOWER** (gf)  
Jalapeño Aioli & Malt Vinegar Aioli | 14

**BLUE CRAB DIP**  
Cream Cheese, Crispy Naan Bread | 17

**CALAMARI**  
Fresh from Rhode Island, Flash Fried, Trio of Dipping Sauces | 17

**BLACKENED SHRIMP TACOS**  
Jicama Slaw, Queso Fresco, Chipotle Cream, Habanero Salsa | 15

**MUSSELS**  
White Wine, Butter and Herbs or Andouille, Garlic Tomato Broth, Thyme | 16

**CRAB RANGOON**  
Blue Crab, Cream Cheese, Jalapeño-Apricot Jelly | 14

**CRAB CAKES**  
Maryland Style, Seared, House Tartar Sauce | 18

**HOT PEEL ‘N’ EAT SHRIMP**  
Old Bay, Butter, Hot Sauce, Garlic Bread | 16

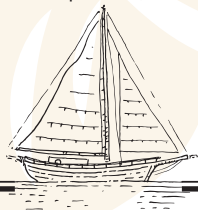
**POPCORN SHRIMP**  
Crispy Panko Fried, Cocktail Sauce | 14  
Make It Nashville Hot | 1

**JUMBO WINGS** (gf)  
Spicy Buffalo, Bleu Cheese Dressing | 14

**CHAR GRILLED OYSTERS**  
Garlic Butter, Buttery Bread Crumbs | 18

**CRISPY OYSTER ROCKEFELLER**  
Cracker Crumb Crusted, Creamed Spinach, Hollandaise | 19

### Cold



**FRESH OYSTERS** (gf)  
(See Daily Printed Fresh Sheet) | *MP*

**FRESH MOZZARELLA TOAST**  
Fresh Mozzarella, Smashed Avocado, Heirloom Tomatoes, Herb, Farm Bread | 12

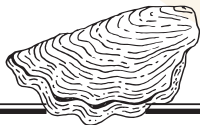
**SMOKED SALMON DIP**  
House Smoked Salmon, Sauce Gribiche, Melba Toast | 16

**COLOSSAL SHRIMP COCKTAIL** (gf)  
Poached Gulf Shrimp, Cocktail Sauce | 22  
*Add 1 Shrimp | 5.5*

**AHI TUNA POKE TACOS**  
Fresh Avocado, Citrus Wasabi Vinaigrette, Crunchy Tortilla | 17

**CEVICHE** (gf)  
Fresh Fish, Shrimp, Scallops, Habanero, Avocado Cream, Crispy Tostada | 16

### Sides



**STEAMED BROCCOLI** (gf) | 8

**FRESH CORN & CRAB SAUTÉ** (gf) | 13

**MAC & CHEESE** | 11

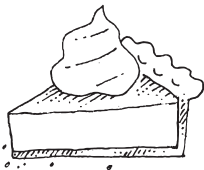
**GRILLED ASPARAGUS** (gf) | 10

**MASHED YUKON GOLDS** (gf) | 9

**FRIED BRUSSELS & CAULIFLOWER** | 8

ASK YOUR SERVER ABOUT

—  
OUR  
LOCAL  
BAKER  
—



—  
SERVED  
FRESH  
DAILY  
—

HOMEMADE PIES

### Holiday



**SEA SCALLOPS**  
Pan Seared, Shellfish Velouté, Mushrooms, Mashed Yukon Gold Potatoes, Asparagus | *MP*

**PEARL MIXED GRILL**  
Grilled Petite Filet, Atlantic Salmon, Panko Crusted Jumbo Shrimp, Mashed Yukon Gold Potatoes, Asparagus | 40

**CEDAR ROASTED ATLANTIC SALMON** (gf)  
Berry Mostarda, Mashed Yukon Gold Potatoes, Steamed Broccoli | 29

**MISO CHILEAN SEABASS**  
Korean Red Chili Marinated, Vegetable Sauté, Forbidden Black Rice | *MP*

**CRANBERRY SPARKLER**  
Tito's Handmade Vodka, Cranberry Turbinado Simple, Rosemary, Sugar Rim | 12



\$1 from every Sparkler sold will be donated to Happy Bottoms of Kansas City from 11/28/2025 – 1/1/2026. "Love, Tito's" will be matching our donation up to \$1,500.

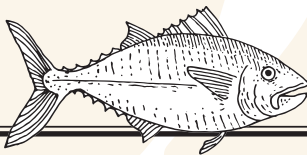


\*\*\* PURCHASE YOUR \*\*\*  
*Holiday Gift Cards*

BUY → GET MORE  
\$50 → \$10 BONUS  
\$100 → \$25 BONUS  
\$500 → \$150 BONUS



### Fish



**FRESH FISH** (gf)  
Simply Grilled or Blackened, Mashed Potatoes, Asparagus, Herb Beurre Blanc (See Daily Printed Fresh Sheet) | *MP*

*We take pride in sourcing the freshest fish from both coasts, the gulf and the great lakes. Our fresh sheet is printed daily and lists current fresh inventory. Seasonality and availability play a big part in what we feature. Please enjoy your fish simply grilled or blackened.*

**TAVERN PO'BOY**  
Choice of Oyster or Shrimp  
Lettuce, Tomatoes, Cajun Remoulade, Leidenheimer Roll | 19  
Make It Nashville Hot | 1

**CRISPY COD SANDWICH**  
Beer Battered Cod, Shredded Lettuce, American Cheese, Tartar Sauce | 18

**MARYLAND CRAB CAKES**  
Forbidden Black Rice, Asparagus, Tartar Sauce | 34

**MAC N' CHEESE**  
Creamy Cheese Sauce, Lobster Veloute, Buttery Bread Crumbs | **Shrimp 23 • Lobster 28**

**TAVERN BOIL** (gf)  
Shrimp, Crab Legs, Yukon Gold Potatoes, Andouille Sausage, Fresh Corn | 35

**MUSHROOM STUFFED SALMON** (gf)  
Roasted Mushrooms, Brie Cheese, Boursin Cream Sauce | 29

**FISH & CHIPS**  
Alaskan Cod, Beer Battered, Fries, Tartar Sauce | 23

**PARMESAN SOLE**  
Parmesan Crusted, Mashed Potatoes, Fried Brussels & Cauliflower, Crispy Capers, Herb Beurre Blanc | 26

**CIOPPINO**  
Shrimp, Fish, Littleneck Clams, Mussels, Calamari, Snow Crab Legs, Tomato Broth, Garlic Bread | 38

**LOBSTER ROLL**  
Chilled Maine Lobster, Tarragon Mayo, Crispy Onions, Split-Top Bun | *MP*

**SHRIMP FETTUCCINI**  
Spinach, Tomatoes, Alfredo Cream Sauce | 23

**CRISPY CRAB CAKE SANDWICH**  
Panko Crusted, Lettuce, Tomatoes, Martin's Potato Roll | 22

**FRESH FISH TACOS**  
Choice of Blackened Tilapia or Beer Battered Cod  
Habanero Salsa, Queso Fresco, Chipotle Cream, Forbidden Black Rice | 21

**CRISPY SHRIMP PLATTER**  
Panko Crusted Jumbo Shrimp, Hushpuppies, Fries | 24  
Make It Nashville Hot | 1

### In a Bowl



**NEW ENGLAND CLAM CHOWDER**  
Westminster Oyster Crackers, Bacon  
Cup 8 • Bowl 10

**TAVERN GUMBO**  
Shrimp, Chicken, Andouille Sausage, Okra, Forbidden Black Rice | Cup 8 • Bowl 10

**CAESAR**  
Baby Romaine, Tomatoes, Radishes, Croutons, Romano Cheese | 10  
*Add White Anchovy | 2*

**PEARL HOUSE SALAD** (gf)  
Greens, Carrots, Tomatoes, Cucumbers, Radish, Inka Corn, Choice Of Dressing | 8

**CHOPPED SALAD** (gf)  
Tomatoes, Cornichons, Red Onion, Provolone, Crispy Andouille, Herb Vinaigrette | 12

**AHI TUNA NOODLE SALAD**  
Togarashi Seared, Seaweed Salad, Crunchy Vegetables, Roasted Sesame Vinaigrette | 25

**ADD TO ANY SALAD**  
Crab Cake | 10  
Calamari | 14  
Popcorn Shrimp | 12  
Salmon (Grilled or Blackened) | 14  
Crispy Oyster | 13  
Grilled Chicken | 9  
Romano Chicken | 10

### Not Fish

**TAVERN DOUBLE CHEESEBURGER**  
Onion Smashed, Ketchup, Mayo, Mustard, Pickles | 16  
*Add Bacon | 1.5 • Make it a Triple | 3*

**ANGUS BEEF TENDERLOIN** (gf)  
Yukon Mashed Potatoes, Grilled Asparagus, Garlic Butter | 39  
*Add Jumbo Grilled Garlic Shrimp | 10*

**ROMANO CHICKEN PASTA**  
Spinach, Tomatoes, Alfredo Cream Sauce | 21

**CRISPY CHICKEN TENDERS**  
Hand-Breaded, Fries, Honey Mustard | 19

**NASHVILLE HOT CHICKEN SANDWICH**  
Fried, Pickles, Jalapeño Aioli, Martin's Potato Roll | 16

### Crushes

*Served with fresh squeezed juices, over crushed ice*

**CRUSH OF THE MONTH**  
Rotating flavor ask your server for details | *MP*

**ESPRESSO MARTINI CRUSH**  
Vanilla Vodka, Espresso, Godiva, Kahlua | 14

**HUCKLEBERRY MARGARITA**  
Espolon Blanco Tequila, Huckleberry Syrup, Triple Sec, Lime | 12

**SUNRISE CRUSH**  
Peach Vodka, Cranberry Juice, Lime Juice, Triple Sec, OJ | 11

**MERMAID WATER**  
Sailor Jerry, Rum Haven Coconut Rum, Pineapple Juice, Lime Juice, Blue Curacao | 12

**SPICY PIÑA**  
Espolon Blanco Tequila, Jalapeño, Pineapple, Citrus, Agave | 13

**CUCUMBER MOJITO CRUSH**  
Pearl Cucumber Vodka, Fresh Mint, Lime, Simple Syrup, Soda | 12

**CHERRY LIMEADE**  
360 Cherry Vodka, Lime Juice, Simple Syrup | 11

**GRAPEFRUIT CRUSH**  
Deep Eddy Grapefruit, Grapefruit Juice, Triple Sec, Soda | 12

**ORANGE AND BOURBON**  
Four Roses Bourbon, OJ, Lemon, Simple Syrup | 13

**STRAWBERRY BASIL**  
Vodka, Strawberry Basil Syrup, Lemon, Simple Syrup | 12

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Your food is cooked to order | Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness

1672 NW Chipman Rd Lees Summit, Missouri | [pearltavernkc.com](http://pearltavernkc.com)

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Parties of 8 or more an automatic 20% gratuity will be added.

PT DINNER HOLIDAY | November 29, 2025 3:32 PM

See our full drink menu on the back side of this menu >>>>