

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

BLACKENED SHRIMP TACOS

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

CALAMARI

Fresh From Rhode Island, Flash Fried, Trio of 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

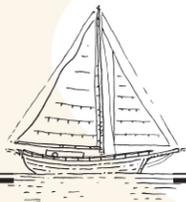
CHAR GRILLED OYSTERS

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, Fresh Herbs, 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

ASK YOUR SERVER ABOUT

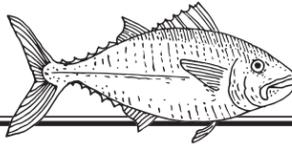
OUR LOCAL BAKER



SERVED FRESH DAILY

HOMEMADE PIES

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

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

MISO CHILEAN SEABASS

Korean Red Chili Marinated, Vegetable Sauté, Forbidden Black Rice | 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

FRESH FISH TACOS

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

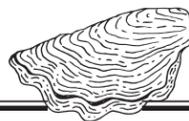
SEA SCALLOPS

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

CRISPY SHRIMP PLATTER

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

Sides



STEAMED BROCCOLI (gf) | 8

FRESH CORN & CRAB SAUTÉ (gf) | 13

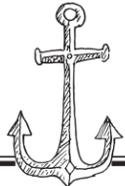
MAC & CHEESE | 11

GRILLED ASPARAGUS (gf) | 10

MASHED YUKON GOLDS (gf) | 9

FRIED BRUSSELS & CAULIFLOWER | 8

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

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 | 1.50 • 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

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