

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

MUSSELS

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

CALAMARI

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

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
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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

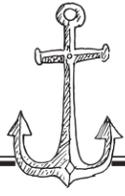
APEROL SPRITZ

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

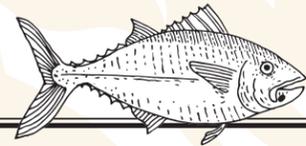
CHOPPED SALAD (gf)

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

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
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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

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

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

PT LUNCH/BRUNCH CORE | January 2, 2026 2:16 PM

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