

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

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

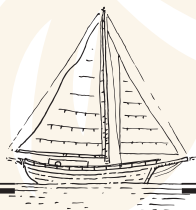
CHAR GRILLED OYSTERS

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

Holiday Brunch

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.

BANANAS FOSTER FRENCH TOAST

Dark Rum Butter Sauce, Smoked Bacon | 15

BISCUIT & GRAVY

Cheddar Biscuits, Andouille Sausage Gravy, Scrambled Eggs | 14

EGGS BENEDICT

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

QUICHE LORRAINE

Mixed Greens Salad, Breakfast Potatoes, Creamy Cheese Sauce | 16

MARYLAND CRAB CAKES

Forbidden Black Rice, Asparagus, Tartar Sauce | 34

MISO CHILEAN SEABASS

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

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

LOBSTER ROLL

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

MUSHROOM STUFFED SALMON (gf)

Roasted Mushrooms, Brie Cheese, Boursin Cream Sauce | 29

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

Brunch Cocktails

MIMOSA CARAFE

Choice Of Classic Orange, Cranberry or Grapefruit | 26

MIMOSA FLIGHT

Choose 3 | 12
Classic Prickly Pear
Paloma (Grapefruit) Strawberry Cheesecake
Raspberry-Lemon 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, White Cheddar, 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 | 1.50 • Make it a Triple | 3

ANGUS BEEF TENDERLOIN (gf)

Yukon Mashed Potatoes, Grilled Asparagus, Garlic Butter | 39
Add Jumbo Grilled Garlic Shrimp | 10

CRISPY CHICKEN TENDERS

Hand-Breaded, Fries, Honey Mustard | 19

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

gather

YOUR SEAT AT THE TABLE.
SCAN. JOIN. EARN. REPEAT.

Summit
HOSPITALITY GROUP



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!

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

PT BRUNCH SPHOLIDAY 26 | March 27, 2026 12:35 PM

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

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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

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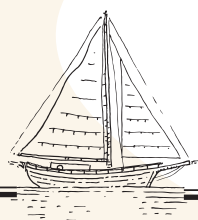
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Forbidden Black Rice, Asparagus, Tartar Sauce | 34

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

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

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Roasted Mushrooms, Brie Cheese, Boursin Cream Sauce | 29

SEA SCALLOPS

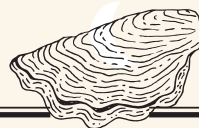
Pan Seared, Shellfish Velouté, Mushrooms, Mashed Yukon Gold Potatoes, Asparagus | MP

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Panko Crusted Jumbo Shrimp, Hushpuppies, Fries | 24

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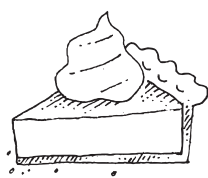
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FRIED BRUSSELS & CAULIFLOWER | 8

ASK YOUR SERVER ABOUT

OUR LOCAL BAKER



SERVED FRESH DAILY

HOMEMADE PIES

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

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Baby Romaine, Tomatoes, Radishes, Croutons, Romano Cheese | 10
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