

Brunch

Cold Bar

Half Dozen Half Shell with House Crackers and Good Condiments
Fresh Horseradish, Lemon, House Hot Sauce*

Shiny Sea, PEI	12	Lion's Paw, Rhode Island	13.50
Red Point, PEI	12	Quonset Point, Rhode Island	12
Raspberry Point, PEI	13.50	Ninigret Cup, Rhode Island	13.50
Pickle Point, PEI	13.50	East Beach Blonde, RI	13.50
Westport Island, Maine	13.50	Royal Miyagi, British Columbia	13.50
Taylor Bay, Mass	12	Fanny Bay, British Columbia	13.50
Chatham, Mass	13.50	Kumamoto, California	18
Wellfleet, Mass	12	Galveston Bay, Texas	10

Jumbo Shrimp Cocktail	15
Tuna Tartare with a Quail Egg, Brioche Toast	12
Oyster Shooter: Tito's Vodka, Horseradish, Bloody Mix, Lime	6
Perla's Poco Platter	40
Perla's Grande Platter	75

Plates

Breakfast Bouillabaisse <i>Crispy Poached Eggs, Saffron Rouille, Grilled French Bread</i>	16
Oak Grilled Trout Scramble <i>Grilled Fillet, Chive Scrambled Farm Eggs, Fennel & Orange Salad</i>	14
Wood Grilled Sausage and Oysters <i>House Breakfast Sausage, Three Grilled Oysters, Tomato Toast</i>	12
Big Blue Banana & Bacon <i>One Large Buttermilk & Banana Pancake, Wild Blueberries, Whipped Cream & Creme Fraiche, Maple Syrup, House Cured Bacon</i>	12
Brioche French Toast <i>Moonlight Bakery Brioche, Coconut Sorbet, Maple Syrup, Fresh Berries, Toasted Coconut</i>	12
Crab Florentine <i>English Muffin, Poached Eggs, Lump Crab, Griddled Tomato, Lemon Spinach, Tabasco Hollandaise</i>	14
Steak Ranchero <i>Oak Grilled Hanger Steak with Jalapeno Butter, Two Fried Eggs, Three Pepper Ranchero Sauce, Handcut Fries</i>	16
Lobster Omelette <i>Three Farm Eggs, White Cheddar, Creme Fraiche, Caviar, Baby Lettuce Salad</i>	16
Breakfast Crab Cake <i>Sunny Side Up Egg, Caramelized Endive, Arugula, Sauce Gribiche</i>	16
Chilled Asparagus & French Bean Nicoise <i>Ahi Tuna Confit, Olives, Marinated Cherry Tomatoes, Hard Boiled Egg</i>	14

Perla's

Sandwiches

Served with Shoestring Fries or Daikon Slaw

Fried Soft Shell Crab BLT, Lemon Mayo, Toasted White Bread	14
Crispy Fried Cod, Tartar, House Baked Sea Salt Focaccia	14
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter	28
Gulf Oyster or Shrimp Po-Boy, Spicy Remoulade, Jicama, Cilantro, French Roll	10
Flat Top Burger, Lettuce, Tomato, Red Onion, Special Sauce add a Fried Egg ... 2	10
Ahi Tuna Melt, House Confit, Pickles, Vermont Cheddar	10

a la Carte

Homemade Pastries	4
2 Eggs Any Way	4
House Bacon	4
Breakfast Sausage	4
Yukon Gold Griddle Cake with Crème Fraiche & Chive	4
Seasonal Fresh Fruit Cup	6
House Granola, Yogurt, Berries	6
Old School Baked Grapefruit	3
Handcut Shoestring Fries	4
Fried Okra with Remoulade	6
Lobster Stock, Cheddar, & Green Onion Grits	6
Cold French Beans with Anchovy Vinaigrette	6
Bluebonnet Farms Baby Lettuces, Mint, Almonds, Radish, Lemon Vinaigrette	6

Cocktails

Frozen Delight <i>Please ask your server for the Daily Frozen Cocktail</i>	9
Filibuster <i>Gin, Fresh Grapefruit Juice, Maple Syrup, Orange Bitters</i>	9
Mimosa <i>Cava, Fresh Orange Juice, Meyer Lemon Juice</i>	3
Caesar <i>Tito's Vodka, House Bloody Mix, Clamato, Celery Salt, Pickled Green Beans</i>	9
Craven a Bloody Mary <i>Krogstad Aquavit, House Bloody Mix, Escabeche, Tajin</i>	9
Mind Replacer <i>Light Rum, Muddled Strawberries, Aperol, Cane Sugar, Coconut Rum, Bacardi 151</i>	12
Brunch Oyster Shooter <i>Light Rum, Honey Dew Melon, Meyer Lemon, Salt</i>	7
Sanchez Oyster Shooter <i>Hornitos, Jalapeno Juice, Lime, Salt</i>	7

Perla's Seafood and Oyster Bar

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*