

Dinner 11.3.11

Cold Bar

*Half Dozen Half Shell with Crackers and Good Condiments**
Fresh Horseradish, Mignonette, & Cocktail Sauce

Beausoliel, <i>New Brunswick</i>	15	Bee's River, <i>Massachusetts</i>	15
Fancy Sweets, <i>New Brunswick</i>	15	Wiley Point, <i>Massachusetts</i>	15
Blackberry Point, <i>PEI</i>	18	Island Creek, <i>Massachusetts</i>	15
Raspberry Point, <i>PEI</i>	15	Fanny Bay, <i>British Columbia</i>	15
Salt Aire, <i>PEI</i>	15	Kusshi, <i>British Columbia</i>	18
Canada Cup, <i>PEI</i>	15	Pacific Rim, <i>British Columbia</i>	15
Conway Royals, <i>PEI</i>	15	Penn Cove, <i>British Columbia</i>	15
Belon, <i>Maine</i>	15	Kumamoto, <i>California</i>	18
Oyster Shooter: Tito's Vodka, Horseradish, Bloody Mix, Lime	6		
Jumbo Shrimp Cocktail	18		
Red Snapper, Shrimp & Calamari Ceviche	14		
Ahi Tuna Tartar with a Quail Egg, Baguette Crostini*	15		
Perla's Poco Platter	50		
Perla's Grande Platter	90		

Appetizers, Salads, Soups

Oak Grilled Gulf Oysters, Mignonette Butter, Lambert's Bacon, Breadcrumbs, Parmesan	12		
Crab Louie & Cornmeal Fried Green Tomatoes Butter Lettuce, Avocado, Russian Dressing	14		
Grilled Octopus & Papas Bravas Capers, Parsley, Saffron Aioli	12		
Salt and Jalapeno Pepper Fried Calamari with Green Sauce & Marinara	12		
Pan Roasted Crab Cake, Caramelized Endive, Sauce Gribiche	15		
Cornmeal Fried Gulf Oysters with Chili Morita	10		
New Orleans Style BBQ Shrimp, Oak Grilled Ciabatta	14		
PEI Mussels Steamed in Firemans #4 Blonde Ale with Fennel Sausage, Fresh Tomato, Pernod, Ciabatta Toast	12		
Roasted Beets & Warm Cambozola Cheese Pumpnickel Croutons, Mâche, Aquavit Honey	10		
Bluebonnet Farms Baby Lettuces Mint, Almonds, Radish, Lemon Vinaigrette	8		
Perla's Iceberg Wedge Cherry Tomatoes, Lump Crab, Thousand Island Dressing	12		
Green Garlic & Potato Purée Lump Crab Choux Puffs, Scallion Oil	9		
Bay Scallop Pozole Verde Radish, Cabbage, Lime, Herbs	8		
Manila Clam, Chorizo, White Bean Stew Escarole, Wood Grilled Ciabatta	8		

Sandwiches

Served with Shoestring Fries or Daikon Slaw

Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter	28
Crab Cake Sammie, House Baked Brioche, Frisée, Sauce Gribiche	18
Grilled Texas Gulf Black Drum, Housemade Tartar, Ciabatta	14

Fresh & Simple Market Seafood

*Served with Herb Salad, Grilled Lemon, and Choice of Sauce:
Garlic Drawn Butter, Salsa Verde, Red Chimichurri, or House Tartar*

Steamed Alaskan Halibut	31
Pan Roasted Texas Gulf Grey Tile Fish	24
Pan Roasted Carolina Wreckfish	26
Pan Roasted Hawaiian Marlin	22
Texas Gulf Flounder a la Plancha	24
Maine Sea Scallops a la Plancha	25
Semolina Fried Texas Gulf Prawns	22
Oak Grilled Rare Hawaiian Ahi Tuna	26
Oak Grilled Texas Gulf Redfish on the Half Shell	26
Oak Grilled Harpoon Swordfish	24
Oak Grilled Whole Vermillion Snapper	28

Plates

Perla's Bouillabaisse Grilled Baguette, Saffron Rouille	26
Crispy Texas Gulf Red Snapper Lemon Spinach, Spicy Sofrito	28
Pan Roasted Scottish Salmon Seared Gnocchi, Rainbow Chard, Bacon Jus	26
Rainbow Trout a la Plancha Grilled Radicchio, Herbs, Orange, Walnut Vinaigrette	24
Oak Grilled Hawaiian Escolar Cauliflower & Goat Cheese Purée, Wild Mushrooms, Almonds	31
Seared Hanger Steak & Steamed King Crab Legs Potato Butter, Steak Tomato, Watercress Salad	36
Oak Grilled Niman Ranch Pork Chop Clams, Brussels Sprouts, Fingerling Potatoes, Spicy Fish Broth	28

Sides for Sharing

Shells & Cheese	6
Yukon Gold Griddle Cakes with Creme Fraiche & Chive	6
Boiled & Buttered New Potatoes with Garlic & Parsley	6
Handcut Shoestring Fries	5
Lobster Stock, Cheddar, & Green Onion Grits	6
Wood Grilled Asparagus with Toasted Pine Nuts & Lemon	6
Fried Okra with Remoulade	6
Wood Grilled Brussels Sprouts	7
Cold French Beans with Anchovy Vinaigrette	6
Toasted Garlic Sauteed Spinach	6
Chili & Lime Roasted Corn with Cotija Cheese	6

Perla's

Perla's Seafood and Oyster Bar

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