

Dinner 2.20.10

Cold Bar

*Half Dozen Half Shell with Crackers and Good Condiments**

Fresh Horseradish, Mignonette, & Cocktail 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

Oyster Shooter: Tito's Vodka, Horseradish, Bloody Mix, Lime	6
Jumbo Shrimp Cocktail	15
Ahi Tuna Tartare with a Quail Egg, Brioche Toast*	14
Perla's Poco Platter	40
Perla's Grande Platter	75
Selection of Caviars with Brioche Toast & Creme Fraiche	
Wild Royal Osetra, 1 oz	150
Galilee Prime Osetra, 20 g	75
California White Sturgeon, 1 oz	62
Wild Tennessee Spoonbill, 1 oz	35

Appetizers, Salads, Soups

Wood Grilled Gulf Oysters, Mignonette Butter, House Bacon, Breadcrumbs	10
Crab Louie & Cornmeal Fried Green Tomatoes, Russian Dressing	14
Grilled Octopus, Papas Bravas, Capers, Herbs	10
Salt and Jalapeno Pepper Fried Calamari with Green Sauce & Marinara	11
Pan Roasted Crab Cake, Caramelized Endive, Sauce Gribiche	14
Cornmeal Fried Gulf Oysters with Chili Morita	10
New Orleans Style BBQ Shrimp, Oak Grilled Ciabatta	14
Live Oak Hefeweizen Steamed Mussels with Chorizo, Jalapeno, Orange, & Ciabatta Toast	12
Roasted Beet, Orange and Endive Salad Fourme d'Ambert, Pistachios and Honey	8
Bluebonnet Farms Baby Lettuce, Mint, Almonds, Radish, Lemon Vinaigrette	6
Iceberg Wedge, Green Onion, Marinated Tomatoes, Fresh Texas Crab, Thousand Island Dressing	9
Roasted Tomato & Shrimp Bisque, Creme Fraiche, Grilled Cheese	8
Bay Scallop Pozole Verde	8
Clam, Kale, White Bean, & Housemade Sausage Soup	8

Sandwiches

Served with Shoestring Fries or Daikon Slaw

Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter	28
Soft Shell Crab BLT, Lemon Mayo, Toasted White Bread	15
Fried Alaskan Cod, House Tartar, Sea Salt Focaccia	14

Perla's

Fresh & Simple Market Seafood

Served with Herb Salad, Grilled Lemon, and Choice of Sauce:

Poached Garlic Drawn Butter, Salsa Verde, Red Chimichurri, House Tartar

Steamed Alaskan King Crab Legs	30
Maine Sea Scallops a la Plancha	21
Almaco Jack a la Plancha	22
Japanese Sea Bass a la Plancha	24
Pan Roasted Sturgeon	21
Pan Roasted Monkfish	20
Beer Batter Fried Alaskan Cod	17
Semolina Fried Gulf Prawns	21
Oak Grilled Swordfish	21
Oak Grilled Whole Bream	28
Oak Grilled Whole Loup de Mer	31

Plates

Texas Bouillabaisse Saffron Rouille, Fingerling Potatoes, Grilled Bread	24
Crispy Gulf Red Snapper Lemon Spinach, Spicy Sofrito	27
Pan Roasted Red Grouper English Peas, Baby Carrots, House Cured Bacon, Pea Shoots	26
Oak Grilled Loch Duart Salmon Roasted Fingerling Potatoes, Swiss Chard, Tomato Butter	25
Coriander Grilled Ahi Tuna Celery Root Puree, French Beans, Herb Demi*	27
House Made Fresh Lobster & Leek Agnolotti Brown Butter, Tarragon, Pecorino	25
Oak Grilled Hanger Steak & Shoestring Fries Steak Tomato, Salsa Verde*	25
Oak Grilled Filet & Butter Poached Gulf Shrimp Béarnaise Sauce and Potatoes au Gratin*	38

Sides for Sharing

Shells & Cheese	6
Yukon Gold Griddle Cakes	6
Handcut Shoestring Fries	6
Lobster Stock, Cheddar & Green Onion Grits	6
Wood Grilled Asparagus with Hollandaise	6
Fried Okra with Remoulade	6
Wood Grilled Brussels Sprouts	7
Cold French Beans with Anchovy Vinaigrette	6
Toasted Garlic Sauteed Spinach	6

Perla's Seafood and Oyster Bar

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