

Lunch

Cold Bar

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

Shiny Sea, PEI	12	Wellfleet, Mass	12
Red Point, PEI	12	Lion's Paw, RI	12
Raspberry Point, PEI	13.50	East Beach Blonde, RI	13.50
Pickle Point, PEI	13.50	Ninigret Cup, 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	12	Kumamoto, California	18
		Galveston Bay, Texas	10

Oyster Shooter: Tito's Vodka, Horseradish, Bloody Mix, Lime	6
Jumbo Shrimp Cocktail	15
Tuna Tartare with a Quail Egg, Brioche Toast*	14
Perla's Grande Platter	75
Perla's Poco Platter	40
Selection of Caviars with Brioche Toast & Proper Condiments	
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, White Wine, House Cured Bacon, Bread Crumbs	10
Crab Louie & Pan Fried Green Tomatoes, with Russian Dressing	14
Grilled Octopus, Papas Bravas, Capers, Herbs, & Paprika Oil	10
Fried Calamari & Peppers	11
with Green Sauce + Marinara	
Cornmeal Fried Gulf Oysters with Slaw & Chili Morita	10
Pan Roasted Crab Cake	14
with Caramelized Endive & Sauce Gribiche	
New Orleans Style BBQ Shrimp with Grilled Ciabatta	14
Live Oak Hefeweizen Steamed PEI Mussels	12
with Chorizo, Jalapeno, Orange Zest, & Ciabatta Toast	
Roasted Beet, Orange and Endive Salad	8
Fourme d'Ambert, Pistachios, Balsamic and Honey	
Bluebonnet Farms Baby Lettuces, Mint, Parsley,	6
Radish, Almonds, Lemon Vinaigrette	
Iceberg Wedge, Green Onion, Marinated Tomatoes,	9
Fresh Texas Crab, Thousand Island Dressing	
Nicoise: Chilled Asparagus, French Beans, Tuna Confit, Olives,	14
Marinated Cherry Tomatoes, and Hard Boiled Egg	
Oak Grilled Rainbow Trout	14
Bibb Lettuce & Herb Salad	
Shrimp Cocktail Cobb Salad	14
Avocado, Bacon, & Buttermilk Ranch	
Roasted Tomato & Shrimp Bisque, Creme Fraiche, Grilled Cheese	8
Bay Scallop Pozole Verde	8
Clam, House Sausage, Kale, and White Bean Chowder	8

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 Loch Duart Scottish Salmon	15
Almaco Jack a la Plancha	14
Sea Scallops a la Plancha	16
Pan Roasted Red Grouper	14
Pan Roasted Monkfish	15
Oak Grilled Gulf Prawns	15

Sandwiches

Served with Shoestring Fries or Daikon Slaw

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

Plates

Texas Bouillabaisse	16
Saffron Rouille, Grilled Baguette	
Oak Grilled Loch Duart Scottish Salmon	16
Roasted Fingerling Potatoes, Roasted Shallots, Tomato Butter	
Crispy Gulf Snapper	16
Lemon Spinach, Spicy Sofrito	
Oak Grilled Ahi Tuna*	18
Celery Root Puree, French Beans, Herb Demi	
House Made Fresh Lobster & Leek Agnolotti	20
Brown Butter, Tarragon, Pecorino	
Beer Battered Fish n' Chips	15
Alaskan Cod, Handcut Fries, Tartar Sauce and Malt Vinegar	
Oak Grilled Hanger Steak*	16
Shoestring Fries, Steak Tomato, Salsa Verde	

Sides

Baked Shells & Cheese	6
Handcut Shoestring Fries	4
Lobster Stock, Cheddar, & Green Onion Grits	4
Fried Okra with Remoulade	4
Wood Grilled Brussels Sprouts	4
Cold French Beans with Anchovy Vinaigrette	4
Toasted Garlic Pan Seared Spinach	4