

Brunch 5.19.19

Cold Bar

On the Half Shell with House Crackers and Good Condiments*
Fresh Horseradish, Mignonette & Cocktail Sauce

Fancy Sweet, NB	3.75	Onset, MA	3.85
Saltgrass, PEI	3.95	Rhode Island Wild, RI	3.85
Savage Blonde, PEI	3.95	Charles Island, CT	3.85
Sunberry Point, PEI	3.95	Whale Rock, CT	3.85
Beach Plum, MA	3.85	Ichiban, WA	4.50
Beaver Tail, MA	3.85	Spencer Cove, WA	4.00
Cotuit, MA	3.85	Kumamoto, CA	4.95
Eagle's Nest, MA	3.85		

Oyster Shooter: 1876 Vodka, Horseradish, Bloody Mix, Lime*	10
Jumbo Shrimp Cocktail	20
Fish & Shrimp Ceviche with Avocado & Fresh Fried Tostaditos	16
Ahi Tuna Tartare with a Quail Egg, Baguette Crostini*	18
Perla's Poco Platter*	75
Perla's Grande Platter*	120

Appetizers, Soups, & Sides

Fresh Daily Old Fashioned Doughnut <i>Banana Peanut Butter or Matcha Raspberry</i>	5
Wood Grilled Creole Oysters <i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	18
Cornmeal Fried Oysters with Chili Morita & Slaw	15
Salt and Jalapeno Pepper Fried Calamari <i>with Green Sauce & Marinara</i>	18
Perla's Iceberg Wedge <i>Cherry Tomatoes, Lump Crab, Thousand Island Dressing</i>	16
Bay Scallop Pozole Verde <i>Radish, Cabbage, Lime, Herbs</i>	14
Coconut Curry Clam Chowder <i>House Bacon, Baguette, Fine Herbs, Lime</i>	16
House Granola, Yogurt, Berries Cup	8
Seasonal Fresh Fruit Cup	8
2 Eggs Any Way*	6
Applewood Smoked Bacon	8
Texas Toast/English Muffin/Baguette	2
Wood Grilled House Made Breakfast Sausage	6
Handcut Shoestring Fries	8
King Crab, Green Onion, & Parmesan Grits	11
Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8

Sandwiches

Served with Shoestring Fries or Daikon Slaw

Grilled Texas Redfish, Housemade Tartar, Toasted Bun	18
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter*	34
Oyster or Shrimp Po-Boy <i>Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i>	18
Perla's Flat Top Cheeseburger <i>Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce</i>	18

Fresh & Simple Market Seafood

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

Beer Batter Fried Alaskan Cod	27
Seared Rare Ahi Tuna a la Plancha	32
Seared Maine Scallops a la Plancha	33
Semolina Fried Gulf Prawns	26
Cornmeal Fried Carolina Softshell Crabs	34
Oak Grilled Texas Gulf Swordfish	31
Oak Grilled Mediterranean Whole Loup de Mer	35
Oak Grilled Texas Gulf Redfish on the Halfshell	36

Plates

New Orleans Style BBQ Shrimp & Stone Ground Grits <i>Creole Lemon Butter, Poached Egg*, Fines Herbes</i>	27
Wood Grilled Sausage, Oysters, Egg in the Hole* <i>House Breakfast Sausage, Three Grilled Oysters</i>	22
Big Blue Banana & Bacon <i>One Large Buttermilk & Banana Pancake, Blueberries, Whipped Crème Fraîche, Vermont Maple Syrup, House Bacon</i>	21
Brioche French Toast <i>Swedish Hill Bakery Brioche, Coconut Sorbet, Vermont Maple Syrup, Fresh Berries, Toasted Coconut</i>	21
Crab Florentine* <i>English Muffin, Poached Eggs, Lump Crab, Griddled Tomato, Lemon Spinach, Hollandaise</i>	25
Steak Ranchero* <i>Oak Grilled Hanger Steak, Two Fried Eggs, Spicy Ranchero Sauce, Crispy Griddle Cake with Crème Fraîche</i>	25
Lobster & Egg White Frittata <i>Asparagus Tips, Roasted Tomatoes, Avocado, Basil</i>	27
Cocktail Shrimp Cobb Salad <i>Avocado, Bacon, Hard Boiled Egg, Buttermilk Ranch</i>	21
Lobster Omelette <i>Melted Leeks, White Cheddar, Chive, Baby Lettuce Salad</i>	26

Cocktails

Frozen Watermelon Margarita <i>Cimarron Tequila, Union Mezcal, Fresh Watermelon, Lime, Agave, Salt</i>	12
But First, Vodka <i>Vodka, Chilled Espresso, Dry Curacao</i>	12
El Nonino <i>Tequila, Amaro Nonino, Grapefruit, Lime</i>	12
The Barrelman <i>Bourbon, Mint, Fresh Lemon, Honey</i>	12
King's Ransom <i>Pisco Porton, King's Ginger, Lime, Gingerale</i>	12
Rye Tai <i>Rye Whiskey, Orgeat, Pineapple, Lemon, Angostura Bitters</i>	12
Pineapple Fizz <i>Velvet Falernum, Pineapple, Sparkling</i>	12
Perla's Bloody Mary <i>add a Cocktail Shrimp +3</i>	12

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.