

Dinner 03.15.20

Gold Bar

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

Acadian Pearl, NB	3.85	White Stones, VA	3.85
Chebooktook, PEI	3.85	Chef Creek, BC	4.25
Irish Pt., PEI	3.95	Emerald Cove, BC	4.25
Raspberry Pt., PEI	3.95	Gigamoto, BC	4.25
Shiny Sea, PEI	3.95	Golden Mantle, BC	4.25
Row 34, MA	3.95	Ichiban, WA	4.25
Copp's Island, CT	4.00	Spencer Cove, WA	4.25
Sunrise, VA	3.85	Wild Cat, WA	4.2

Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime* 10
Spicy Oyster Shooter: Mezcal, Ancho Reyes, Bloody Mix, Lime* 10

Jumbo Shrimp Cocktail 20
Ahi Tuna Tartare with a Quail Egg, Baguette Crostini* 18

Fish & Shrimp Ceviche with Avocado & Fresh Fried Tostaditos 17
Red Snapper Crudo, Octopus, Cucumber & Serrano Aguachile 18

Perla's Poco Platter* 75
Perla's Grande Platter* 120

Appetizers, Salads, Soups

Wood Grilled Creole Oysters 18
Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast
Ahi Tuna Tostadas 19
Chipotle Aioli, Avocado, Serrano, Citrus Ponzu
Salt and Jalapeno Pepper Fried Calamari 18
Green Sauce & Marinara
Grilled Octopus & Papas Bravas 18
*Capers, Parsley, Saffron Aioli**
Crab Cake, Fresno Chilis, Castelvetrano Olives, Bay Leaf Aioli* 19
Cornmeal Fried Oysters with Chili Morita & Slaw 15
New Orleans Style BBQ Shrimp with Grilled Focaccia 18

Little Gem Lettuce & Mint 12
Radish, Almonds, Lemon Vinaigrette, Parmesan
Iceberg Wedge, Green Onion, Marinated Tomatoes, 16
Jumbo Lump Crab, Thousand Island Dressing

Bay Scallop Pozole Verde 14
Radish, Cabbage, Lime, Herbs
Coconut Curry Clam Chowder 16
House Bacon, Fine Herbs, Lime, Baguette

Sandwiches

Served with Shoestring Fries or Daikon Slaw

Grilled Texas Redfish, Housemade Tartar, Toasted Bun 20
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter 36
Perla's Flat Top Cheeseburger 20
Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce

Fresh & Simple Market Seafood

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

Pan Roasted Bay of Fundy Salmon	32
Pan Roasted Nova Scotian Halibut	35
Seared Maine Scallops a la Plancha	33
Seared Rare Ahi Tuna a la Plancha	32
Semolina Fried Texas Gulf Prawns	26
Oak Grilled Texas Gulf Red Snapper Collar	36
Oak Grilled Texas Gulf Redfish on the Halfshell	36
Oak Grilled Texas Gulf Swordfish	32
Oak Grilled Nova Scotian Halibut Collar	40
Oak Grilled Whole Mediterranean Loup de Mer	36

Perla's Plates

Crispy Texas Gulf Snapper	36
<i>Lemon Spinach, Spicy Sofrito</i>	
Perla's Bouillabaisse	34
<i>Oak Grilled Baguette, Saffron Rouille</i>	
Potato Crusted Sea Bass	35
<i>Garlicky Swiss Chard, Green Peppercorn Lemon Butter</i>	
Seared Maine Scallops & Sunchoke Risotto	38
<i>Brown Butter Vinaigrette, Baby Greens</i>	
Whole Fried Mediterranean Dorade*	37
<i>Bay Leaf Aioli, Pickled Fresnos, Lime</i>	
Oak Grilled Black Angus Filet*	50
<i>King Crab & Spinach Broiled Marrow Bone</i>	
Nova Scotian Lobster Bucatini	46
<i>Lambert's Bacon, Garlic, Chive & Chili Flake</i>	

USDA Prime Steaks

<i>Served with Herb Salad, Roasted Tomato, and Choice of Sauce:</i> <i>Demi, Salsa Verde, Horseradish Creme, Maitre D' Butter or Béarnaise*</i>	
Oak Grilled Niman Ranch NY Strip, 12 oz*	52
Oak Grilled Niman Ranch Ribeye, 14oz*	55
Make it Surf & Turf:	
Seared Maine Scallop	+9
Semolina Fried Gulf Shrimp	+7
Cornmeal Fried Oysters	+6

Sides for Sharing

Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8
Handcut Shoestring Fries	8
King Crab, Green Onion & Parmesan Grits	11
Blue Crab Fried Rice	13
Baked Shells & Cheese	14
<i>add Lobster +12</i>	
Cornmeal Fried Okra with Spicy Remoulade	8
Roasted Spaghetti Squash, Cambozola, Pine Nuts	10
Oak Grilled Brussels Sprouts	9
Broccolini with Fresnos, Raisins, Spicy Parmesan Breadcrumbs	9

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.*