

# Dinner

## Cold Bar

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

Beausoliel, NB	3.95	Quivette Creek, MA	3.85
Mill Point, PEI	3.95	Wellfleet, MAa	3.85
Osprey Point, PEI	3.85	Wianno, MA	3.85
Savage Blonde, PEI	3.95	Rhode Island Wild, RI	3.85
Snow Island, ME	4.00	Ichiban, WA	4.50
Cotuit, MA	4.00	Wildcat, WA	4.00
Puffer Petite, MA	3.95		

Oyster Shooter: 1876 Vodka, Horseradish, 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	16
Perla's Poco Platter*	75
Perla's Grande Platter*	120

## Appetizers, Salads, Soups

Wood Grilled Creole Oysters <i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	18
Salt and Jalapeno Pepper Fried Calamari <i>with Green Sauce &amp; Marinara</i>	18
Grilled Octopus & Papas Bravas <i>Capers, Parsley, Saffron Aioli*</i>	18
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
PEI Mussels Steamed in Modelo Especial <i>with Fennel Sausage, Fresh Tomato, Herbsaint, Focaccia Toast</i>	22
Snapper Flake Salad <i>Dill Pickle, Celery, Smoked Trout Roe</i>	17
Little Gem Lettuce & Mint <i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	12
Iceberg Wedge, Green Onion, Marinated Tomatoes, <i>Jumbo 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

## 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 <i>Iceberg Lettuce, Tomato, Onion, Pickles &amp; Special Sauce</i>	20

## 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 Texas Gulf Baguetta Grouper	34
Pan Roasted Atlantic Halibut	35
Seared Rare Ahi Tuna a la Plancha	32
Seared Maine Scallops a la Plancha	33
Seared King Salmon a la Plancha	35
Semolina Fried Gulf Prawns	26
Semolina Fried Maryland Softshell Crab	34
Whole Fried Texas Gulf Vermillion Snapper	42
Oak Grilled Texas Gulf Swordfish	31
Oak Grilled Mediterranean Whole Loup de Mer	35
Oak Grilled Texas Gulf Redfish on the Halfshell	36

## Perla's Plates

Crispy Texas Gulf Snapper <i>Lemon Spinach, Spicy Sofrito</i>	36
Steamed Atlantic Black Bass <i>Creamy Leeks, Mushrooms, Summer Truffle</i>	35
Potato Crusted Sea Bass <i>Garlicky Swiss Chard, Green Peppercorn Lemon Butter</i>	35
Seared Maine Scallops & Sunchoke Risotto <i>La Quercia Prosciutto, Baby Greens</i>	38
Oak Grilled Black Angus Filet*	44
<i>Blue Crab Creamed Spinach, Shiitake &amp; Chili de Arbol Demi</i>	
Nova Scotian Lobster Bucatini <i>Lambert's Bacon, Garlic, Chive &amp; Chili Flake</i>	46

## USDA Prime Steaks

**Served with Herb Salad, Roasted Tomato, and Choice of Sauce:**  
Demi, Salsa Verde, Horseradish Creme, Maitre D' Butter or Béarnaise\*

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
Lobster Fried Rice	14
Baked Shells & Cheese <i>add Lobster +12</i>	14
Cornmeal Fried Okra with Spicy Remoulade	8
Oak Grilled Brussels Sprouts	9
Oak Grilled Asparagus with Béarnaise	10
Whole-Roasted Cauliflower, Poblano Vinaigrette & Chevre	10

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.