

Lunch

Cold Bar

Oysters on the Half Shell* with Crackers and Housemade Condiments
Fresh Horseradish, Mignonette & Cocktail Sauce

Canada Cup, <i>PEI</i>	3.95	Quivette Creek, <i>MA</i>	3.85
Mill Point, <i>PEI</i>	3.95	Wellfleet, <i>MA</i>	3.85
Osprey Point, <i>PEI</i>	3.85	Wianno, <i>MA</i>	3.85
Pemaquid, <i>ME</i>	4.50	Rhode Island Wild, <i>RI</i>	3.85
Snow Island, <i>ME</i>	4.00	Ichiban, <i>WA</i>	4.50
Cotuit, <i>MA</i>	4.00	Wildcat, <i>WA</i>	4.00
Puffer Petite, <i>MA</i>	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	17
Perla’s Poco Platter*	75
Perla’s Grande Platter*	120

Appetizers, Salads, Soups

Wood Grilled Creole Oysters	17
<i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	
Salt and Jalapeno Pepper Fried Calamari	18
<i>with Green Sauce & Marinara</i>	
Grilled Octopus & Papas Bravas	18
<i>Capers, Parsley, Saffron Aioli*</i>	
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	17
PEI Mussels Steamed in Modelo Especial	21
<i>with Fennel Sausage, Fresh Tomato, Herbsaint, Focaccia Toast</i>	
Little Gem Lettuce & Mint	12
<i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	
Iceberg Wedge, Green Onion, Marinated Tomatoes,	16
<i>Jumbo Lump Crab, Thousand Island Dressing</i>	
Sautéed Shrimp Caesar	19
<i>Espelette Pepper, Lemon, Pecorino, Focaccia Croutons</i>	
Cocktail Shrimp Cobb Salad	21
<i>Avocado, Bacon, Hard Boiled Egg, Buttermilk Ranch</i>	
Bay Scallop Pozole Verde	13
<i>Radish, Cabbage, Lime, Herbs</i>	
Coconut Curry Clam Chowder	16
<i>House Bacon, Baguette, Fine Herbs, Lime</i>	

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

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	18
<i>Spicy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i>	
Perla’s Flat Top Cheeseburger	20
<i>Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce</i>	

Plates

Espelette Shrimp & Blue Crab Gumbo	27
<i>Steamed Rice, Andouille, Bacon, Scallion, Okra, Grilled Baguette</i>	
Crispy Texas Gulf Snapper	36
<i>Lemon Spinach, Spicy Sofrito</i>	
Beer Battered Fish n’ Chips	19
<i>Alaskan Cod, Handcut Fries, Tartar Sauce, Malt Vinegar</i>	

Sides

Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8
Handcut Shoestring Fries	8
King Crab, Green Onion, Parmesan Grits	11
Baked Shells & Cheese	14
<i>add Lobster +12</i>	
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

