

# Dinner 6.18.19

## Cold Bar

*On the Half Shell\* with Crackers and Good Condiments*

*Fresh Horseradish, Mignonette & Cocktail Sauce*

Fancy Sweet, NB	3.75	Duxbury Gem, MA	3.95
Fire Lake, PEI	3.85	Katama Bay, MA	3.85
Shipwreck, PEI	3.95	Little Minnows, MA	3.85
Malagash, NS	3.95	Moon Shoal, MA	3.85
Tatamagouche, NS	3.85	Pirate Cove, MA	3.85
Ring Point, ME	3.95	Quivett Creek, MA	3.85
Blish Point, MA	3.85	Taylor, MA	3.85

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	18
<i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	
Salt and Jalapeno Pepper Fried Calamari	18
<i>with Green Sauce &amp; 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	18
PEI Mussels Steamed in Modelo Especial	22
<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>	

Bay Scallop Pozole Verde	14
<i>Radish, Cabbage, Lime, Herbs</i>	
Vine Ripe Tomato & Cucumber Gazpacho	16
<i>Blue Crab, Mint, Toasted Almonds, Manchego Toast</i>	

## 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
<i>Iceberg Lettuce, Tomato, Onion, Pickles &amp; Special Sauce</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 Alaskan Halibut	35
Pan Roasted Texas Gulf Yellowedge Grouper	34
Seared Rare Ahi Tuna a la Plancha	32
Seared Alaskan King Salmon a la Plancha	34
Seared Maine Scallops a la Plancha	33
Semolina Fried Gulf Prawns	26
Oak Grilled Atlantic 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	36
<i>Lemon Spinach, Spicy Sofrito</i>	
Perla's Bouillabaisse	34
<i>Oak Grilled Baguette, Saffron Rouille</i>	
Steamed Atlantic Black Bass	35
<i>Creamy Leeks, Mushrooms, Summer Truffle</i>	
Potato Crusted Sea Bass	35
<i>Garlicky Swiss Chard, Green Peppercorn Lemon Butter</i>	
Seared Maine Scallops & Sunchoke Risotto	38
<i>La Quercia Prosciutto, Baby Greens</i>	
Oak Grilled Black Angus Filet*	44
<i>Blue Crab Creamed Spinach, Shiitake &amp; Chili de Arbol Demi</i>	
Nova Scotian Lobster Bucatini	46
<i>Lambert's Bacon, Garlic, Chive &amp; Chili Flake</i>	

## 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
<b>Make it Surf &amp; Turf:</b>	
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	14
<i>add Lobster +12</i>	
Cornmeal Fried Okra with Spicy Remoulade	8
Mexican Street Corn with Serranos, Cotija Cheese, Lime Zest	8
Oak Grilled Brussels Sprouts	9
Oak Grilled Asparagus with Béarnaise	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.*