

# Lunch 03.13.20

## Cold Bar

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

Prides, PEI	3.85	Sunrise, VA	3.85
Eel Lake, NS	3.85	White Stones, VA	3.85
John's River, ME	4.00	Emerald Cove, BC	4.25
Half Moon, MA	3.95	Gigamoto, BC	4.25
Row 34, MA	3.95	Chef Creek, WA	4.25
Dutch Island, RI	4.00	Ichiban, WA	4.25
Copp's Island, CT	4.00	Wild Cats, WA	4.25

Oyster Shooter: 1876 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 <i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	18
Ahi Tuna Tostadas <i>Chipotle Aioli, Avocado, Serrano, Citrus Ponzu</i>	17
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	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
Sautéed Shrimp Caesar <i>Espelette Pepper, Parmesan, Focaccia Croutons</i>	19
Cocktail Shrimp Cobb Salad <i>Avocado, Bacon, Hard Boiled Egg, Buttermilk Ranch</i>	21
Bay Scallop Pozole Verde <i>Radish, Cabbage, Lime, Herbs</i>	13
Coconut Curry Clam Chowder <i>House Bacon, Baguette, Fine Herbs, Lime</i>	16

## 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	33
Seared Maine Scallops a la Plancha	33
Seared Rare Ahi Tuna a la Plancha	32
Seared Rare Japanese Hamachi a la Plancha	33
Semolina Fried Texas Gulf Prawns	26
Semolina Fried Texas Gulf Red Snapper Collar	38
Oak Grilled Texas Gulf Redfish on the Halfshell	36
Oak Grilled Whole Mediterranean Loup de Mer	36

## 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
Oyster or Shrimp Po-Boy <i>Spicy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i>	18
Perla's Flat Top Cheeseburger <i>Iceberg Lettuce, Tomato, Onion, Pickles &amp; Special Sauce</i>	20

## Perla's Plates

Espelette Shrimp & Blue Crab Gumbo <i>Steamed Rice, Andouille, Bacon, Scallion, Okra, Grilled Baguette</i>	27
Crispy Texas Gulf Snapper <i>Lemon Spinach, Spicy Sofrito</i>	36
Perla's Bouillabaisse <i>Grilled Baguette, Saffron Rouille</i>	30
Beer Battered Fish n' Chips <i>Alaskan Cod, Handcut Fries, Tartar Sauce, Malt Vinegar</i>	19

## Sides for Sharing

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