

Lunch 9.13.19

Cold Bar

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

Barstool, PEI	3.95	Cadillac, ME	3.85
Daisy Bay, PEI	3.95	Tauton Bay, ME	3.95
Lucky Lime, PEI	4.00	Bee's River, MA	3.85
North Shore Gold, PEI	3.95	Oishi, WA	4.00
Salty Kiss, PEI	3.85	Spencer Cove, WA	4.00
Summerside, PEI	3.85	Wildcat, WA	4.00
Malagash, NS	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	17
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>	
Salt and Jalapeno Pepper Fried Calamari <i>with Green Sauce & Marinara</i>	
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
PEI Mussels Steamed in Modelo Especial <i>with Fennel Sausage, Fresh Tomato, Herbsaint, Focaccia Toast</i>	21
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, Lemon, Pecorino, 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
Vine Ripe Tomato & Cucumber Gazpacho <i>Blue Crab, Mint, Toasted Almonds, Manchego Toast</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 Texas Gulf Barrefish	33
Pan Roasted Texas Gulf Yellowedge Grouper	34
Seared Rare Japanese Hamachi a la Plancha	33
Seared Rare Ahi Tuna a la Plancha	32
Seared Maine Scallops a la Plancha	33
Crispy Skin Australian Murray Cod a la Plancha	31
Semolina Fried Gulf Prawns	26
Oak Grilled Texas Gulf Redfish on the Halfshell	36
Oak Grilled Atlantic Swordfish	31
Oak Grilled Whole 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 & Special Sauce</i>	20

Plates

Rainbow Trout a la Plancha <i>Fresno & Roasted Garlic Rice, Fennel Salsa Cruda, Salt Cured Olives</i>	28
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
Mexican Street Corn with Serranos, Cotija Cheese, Lime Zest	8
Oak Grilled Brussels Sprouts	9
Oak Grilled Asparagus with Béarnaise	10