

# Brunch 09.20.20

## Cold Bar

**Oysters on the Half Shell\* with Crackers and Good Condiments** 4  
*Fresh Horseradish, Mignonette & Cocktail Sauce*

Beausoliel, <i>NB</i>	Wolfe Neck, <i>ME</i>
Conway Royal, <i>PEI</i>	Joly Select, <i>MA</i>
Irish Point, <i>PEI</i>	Little Namskaket, <i>MA</i>
Shiny Sea, <i>PEI</i>	Old Cove, <i>MA</i>
John's River, <i>ME</i>	Estival, <i>WA</i>
Merepoint, <i>ME</i>	Pickering Pass, <i>WA</i>

Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime*	10
Spicy Oyster Shooter: Mezcal, Ancho Reyes, Bloody Mix, Lime*	10
Jumbo Shrimp Cocktail	20
Fish & Shrimp Ceviche with Avocado & Fresh Fried Tostaditos	16
Ahi Tuna Tartare with a Quail Egg, Baguette Crostini*	18
Perla's Poco Platter*	80
Perla's Grande Platter*	125

## Appetizers, Soups, & Sides

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>	21
Salt and Jalapeno Pepper Fried Calamari <i>with Green Sauce &amp; Marinara</i>	19
Perla's Iceberg Wedge <i>Cherry Tomatoes, Lump Crab, Thousand Island Dressing</i>	17
Little Gem Lettuce & Mint <i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	13
Lemongrass & Snapper Chowder <i>Beech Mushrooms, Keffir Lime, Thai Basil</i>	16
Seasonal Fresh Fruit Cup	8
2 Eggs Any Way*	6
Applewood Smoked Bacon	8
Texas Toast/English Muffin/Baguette	2
Wood Grilled House Made Breakfast Sausage	6
Handcut Shoestring Fries	9
King Crab, Green Onion, & Parmesan Grits	12
Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8

## Sandwiches

*Served with Shoestring Fries or Daikon Slaw*

Grilled Texas Redfish, Housemade Tartar, Toasted Bun	21
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter*	36
Fish, Oyster or Shrimp Po-Boy <i>Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i>	19
Perla's Flat Top Cheeseburger <i>Iceberg Lettuce, Tomato, Onion, Pickles &amp; Special Sauce</i>	22

## Fresh & Simple Market Seafood

*Served with Daikon Slaw, Grilled Lemon, and Choice of Sauce:\**  
*Garlic Drawn Butter, Salsa Verde, Red Chimichurri or House Tartar*

Pan Roasted Nova Scotia Halibut	38
Beer Battered Fried Alaskan Cod	28
Seared Maine Scallops a la Plancha	33
Seared Rare Ahi Tuna a la Plancha	32
Semolina Fried Texas Gulf Prawns	27
Semolina Fried Texas Gulf Snapper Collars	38
Oak Grilled Texas Atlantic Swordfish	36
Oak Grilled Texas Gulf Redfish on the Halfshell	38

## Plates

Shrimp & Blue Crab Gumbo <i>Steamed Rice, Andouille, Bacon, Scallion, Okra, Fried Egg, Grilled Baguette</i>	28
New Orleans Style BBQ Shrimp & Stone Ground Grits <i>Creole Lemon Butter, Poached Egg*, Fines Herbes</i>	27
Wood Grilled Sausage, Oysters, Egg in the Hole* <i>House Breakfast Sausage, Three Grilled Oysters</i>	22
Big Blue Banana & Bacon <i>One Large Buttermilk &amp; Banana Pancake, Blueberries, Whipped Crème Fraîche, Vermont Maple Syrup, House Bacon</i>	22
Crab Florentine* <i>English Muffin, Poached Eggs, Lump Crab, Griddled Tomato, Lemon Spinach, Hollandaise</i>	26
Steak Ranchero* <i>Oak Grilled Hanger Steak, Two Fried Eggs, Spicy Ranchero Sauce, Crispy Griddle Cake with Crème Fraîche</i>	27
Lobster Omelette <i>Melted Leeks, White Cheddar, Chive, Butter Lettuce Salad</i>	28

## Cocktails

Perla's Bloody Mary <i>add a Cocktail Shrimp +3</i>	12
SoCo Fizz <i>Deep Eddy Ruby Red Vodka, Sparkling Wine, Lime</i>	12
Grapefruit Sling <i>Broker's Gin, Carpano Vermouth, Grapefruit, Lemon</i>	12
Perfect Storm <i>Caruba Dark Rum, Lime, Ginger Beer, Angostura Bitters</i>	12
Second Wind <i>Mezcal &amp; Brandy, Amaretto, Benedictine, Cold Brew, Egg White</i>	12
Mimosa Service <i>Carafe of Sparkling Wine Served with a Choice of: Fresh Orange, Grapefruit, or Pineapple Juice on the Side</i>	38

*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.

# Drinks

## Sparkling

Conquilla Cava NV Catalonia, Spain	11/42
Bisol Jeio Prosecco DOCG NV Veneto, Italy	13/48
Raventos i Blanc Rosé '17 Catalonia, Spain	15/58
Gusbourne 'Blanc de Blancs' Brut '13 Kent, England	20/74
Jousset 'Exile' Pet-Nat Rosé Loire, France	70
Kante Zero Dosage Rosato NV Carso, Italy	75
Nigl Brut Rosé Sekt '13 Kremstal, Austria	78
J. Lassalle Brut Cuvée 'Preference' NV Champagne, France	95
Bollinger Brut Special Cuvée NV Champagne, France	115
Etienne Calsac Extra Brut 'L'échappée Belle' NV Champagne, France	130
Jacques Lassaigne 'Vignes de Montgueux' NV Champagne, France	160

## Whites

Alta Onda Vinho Verde '17 Lisbon, Portugal	11/42
Tiefenbrunner Pinot Grigio '18 Alto Adige, Italy	12/46
Weingut Spreitzer Dry Riesling '17 Rheingau, Germany	12/46
Dom. de L'Ecu 'Muscadet' '19 Sèvre et Maine, France	14/54
Patient Cottat Sauv Blanc '18 Sancerre, France	14/54
La Chablisienne Chardonnay '17 Chablis, France	16/60
Patz & Hall Chardonnay '17 Sonoma Coast, CA	18/68
Yealands Single Vineyard Sauvignon Blanc '19 Marlborough, New Zealand	65
Dampt 'Les Vaillons' 1er Cru Chardonnay '17 Chablis, France	70
Fine Disregard Sémillon '16 Napa Valley, CA	75
Dr. Thanisch Riesling Kabinett '17 Mosel, Germany	78
Merry Edwards Sauvignon Blanc '18 Russian River, CA	84
Domaine Leflaive Chardonnay '18 Mâcon-Verzé, France	110
Marchand-Tawse 1er Cru Chardonnay '11 Mersault, France	120
Selbach-Oster Rotlay Zelt. Sonnenuhr Riesling '17 Mosel, Germany	120
Sadie Family Wines 'Skervberg' Chenin Blanc '18 Olifants River, S. Africa	140
Chandon de Briailles Grand Cru Corton Chardonnay '13 Corton, France	180
Kongsgaard Chardonnay '17 Napa Valley, CA	200

## Rosé

'Perla' Garnacha '19 Campo de Borja, Spain	12/46
Lorenza '19 Lodi, CA	14/58
Peyrassol 'Reserve de Templiers' '19 Côtes de Provence, France	16/66
Murgo Nerello Mascalese '18 Mt. Etna, Italy	50
Teutonic Wine Co. Pinot Noir '19 Willamette, Oregon	50
Troupis Winery 'Hoof & Lur' '18 Mantinea, Greece	52

## Reds

Domaine Dupeuble Gamay '18 Beaujolais, France	12/46
Le Caillou Grenache/Syrah '18 Côtes du Rhone, France	13/52
BenMarco Malbec '17 Uco Valley, Argentina	14/54
Carpenter Pinot Noir '18 Sonoma Coast, CA	17/64
Leviathan Cabernet Sauvignon Blend '18 CA	18/68
Duc des Nauves Bordeaux Blend '18 Bordeaux, France	19/72
Yves Cuilleron 'Les Vignes d'à Côté' Syrah '17 Rhône Valley, France	60
Railsback Freres Grenache/Syrah '17 Santa Ynez, CA	68
Guy Breton Morgon Gamay '18 Beaujolais, France	75
Catherine & Pierre Breton 'Trinch' Cab Franc '18 Loire Valley, France	78
Famille Perrin '17 Chateauneuf du Pape, France	90
Domaine Chanson Beaune-Bastion Pinot Noir '14 Beaune, France	90
Viberti Buon Padre Barolo '13 Barolo, Italy	98
Big Table Farm Pinot Noir '17 Willamette Valley, OR	110
Le Serre Nuove dell'Ornellaia Super Tuscan '16 Italy	115
Hirsch 'San Andreas Fault' Pinot Noir '16 Sonoma, CA	125
Staglin 'Salus' Cabernet Sauvignon '16 Napa Valley, CA	180

## Dessert

Layer Cake	10
<i>Ganache, Hazelnut Mousse, Mascarpone, Salted Chocolate Sorbet</i>	
Salted Butterscotch Pot de Crème	10
<i>Whipped Crème Fraîche, Coconut Lace Cookies</i>	
Housemade Ice Cream or Sorbet Scoop	3
<i>Weekly Flavors served with Vanilla Wafer</i>	

## Perla's House Cocktails

Lanai	14
<i>1876 Vodka, Strawberry Cordial, Lemon, Raventos Sparkling Rosé</i>	
Octopus' Garden	12
<i>Citadelle Gin, St. Germain, Lavender, Lemon, Sparkling Wine</i>	
Seafoam	13
<i>Hamilton White 'Stache Rum, Branca Menta, Pineapple, Lime, Coconut, Mint Bitters</i>	
Guadalajaran	15
<i>LALO Blanco Tequila, Combier Orange, Grapefruit, Lime</i>	
Sailor's Delight	13
<i>Union Mezcal, Rosé, Grapefruit, Orange, Agave</i>	
Marina 'Rita	13
<i>Cimarron Tequila, Mezcal, Aperol, Pineapple, Lime, Fire &amp; Damnation Bitters</i>	
A1A Beachfront Ave.	13
<i>Plantation 5-year Rum, House Spiced Rum, Orange, Lime, Honey, Turmeric, Egg White</i>	
Eastern Medicine	14
<i>Suntory Toki Whisky, Yuzu, Honey, King's Ginger</i>	
Rogue Wave	15
<i>Western Grace Brandy, Rumfire Overproof, Arrack, Herbsaint, Meyer Lemon, Clarified Milk Wash</i>	
Silent Sea	13
<i>Old Forester Bourbon, Campari, Sweet Vermouth, Lemon, Demerara, Peychaud's Bitters</i>	
Sloop John B	13
<i>Perla's Three Whiskey Blend, Cocchi di Torino, Benedictine, Peychaud's Bitters</i>	

## Frozen Aperol Spritz

Aperol, Sparkling Wine, Topo Chico, Orange

## Draft (Pint / Schooner / Pitcher)

Modelo Especial	6 / 8 / 22	Real Ale Hans Pils	6 / 8 / 22
Live Oak Hefeweizen	6 / 8 / 22	Hi Sign Hi-C Hazy IPA	7 / 9 / 25

## Cans

Coors Light	5	NOLA Brewing Co. "Irish Channel" Stout	8
Dos XX	5	Shacksbury "MMH Bad Boy" Cider	8
Live Oak Big Bark Amber	5	Stiegl Grapefruit Radler	16 oz 8
Austin Beerworks Peacemaker	6		
Bell's "Two Hearted" IPA	6		

## Bottles

Lone Star	5	Bitburger Drive N/A	6
Corona	5	Lone Pint "Gentleman's Relish"	
Shiner Bock	5	Brown Ale	8
Stella Artois	6		

## Non-Alcoholic Cocktails

Piña Colada	5		
Raspberry Mint Lemonade	5		

## Other Beverages

Topo Chico	4	Stumptown Cold Brew Coffee	6
Mexican Coke	4	Acqua Panna 1L	8
Saint Arnold Root Beer	4	San Pellegrino 1L	8

## Dessert Drinks

The Dude	10
<i>Brandy Sainte Louise, Tempus Fugit Banana, Crème de Cacao, Cream, Nutmeg</i>	
Baileys Affogato	10
<i>Baileys Ice Cream, Tullamore Dew, Stumptown Espresso</i>	
Mexican Chocolate	10
<i>Union Mezcal, Creme de Cacao, Cold Brew, Whipped Cream, Cayenne</i>	

Perla's