

Brunch 10.18.20

Cold Bar

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

Beausoleil, NB	Petite Manan, ME
Fire Lake, NB	Aunt Dotty, MA
St. Simon, NB	Moonshoal, MA
Daisy Bay, PEI	Old Cove, MA
Indian Creek, PEI	Rocky Nook, MA
Lady Chat, PEI	Hama Hama, WA
Shiny Sea, PEI	Pickering Point WA
Merepoint, ME	

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 Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast	18
Ahi Tuna Tostadas Chipotle Aioli, Avocado, Serrano, Citrus Ponzu	21
Salt and Jalapeno Pepper Fried Calamari with Green Sauce & Marinara	19
Perla's Iceberg Wedge Cherry Tomatoes, Lump Crab, Thousand Island Dressing	17
Little Gem Lettuce & Mint Radish, Almonds, Lemon Vinaigrette, Parmesan	13
Lemongrass & Snapper Chowder Beech Mushrooms, Keffir Lime, Thai Basil	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 Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll	19
Perla's Flat Top Cheeseburger Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce	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

Beer Battered Fried Alaskan Cod	28
Seared Maine Scallops a la Plancha	33
Seared Pacific Vermillion Rockfish a la Plancha	33
Seared Rare Ahi Tuna a la Plancha	32
Semolina Fried Texas Gulf Prawns	27
Semolina Fried Texas Gulf Snapper Collar	36
Oak Grilled Pacific King Salmon	34
Oak Grilled Texas Gulf Redfish on the Halfshell	38

Plates

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

Cocktails

Perla's Bloody Mary add a Cocktail Shrimp +3	12
SoCo Fizz Deep Eddy Ruby Red Vodka, Sparkling Wine, Lime	12
Grapefruit Sling Broker's Gin, Carpano Vermouth, Grapefruit, Lemon	12
Perfect Storm Caruba Dark Rum, Lime, Ginger Beer, Angostura Bitters	12
Second Wind Mezcal & Brandy, Amaretto, Benedictine, Cold Brew, Egg White	12
Mimosa Service Carafe of Sparkling Wine Served with a Choice of: Fresh Orange, Grapefruit, or Pineapple Juice on the Side	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
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
Ruinart Brut Rosé NV Champagne, France	150
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
Fine Disregard Sémillon '16 Napa Valley, CA	75
Dr. Thanisch Riesling Kabinett '17 Mosel, Germany	78
Les Lunes 'Linda Vista' Chardonnay '18 Napa Valley, CA	80
Merry Edwards Sauvignon Blanc '18 Russian River, CA	84
Olivier Savary Chardonnay '18 Chablis, France	90
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 'Skersberg' 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
Domaine Gramenon Grenache '18 Côtes du Rhone, France	72
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 '18 Willamette Valley, OR	110
Hirsch 'San Andreas Fault' Pinot Noir '17 Sonoma, CA	125

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

Kelp Forest	12
<i>Grey Whale Gin, Cucumber, Dill, Lime</i>	
On Island Thyme	12
<i>Citadelle Gin, Yellow Chartreuse, Blackberry, Thyme, Lemon, Sparkling Wine</i>	
Hibiscus Breeze	13
<i>Deep Eddy Vodka, King's Ginger, Hibiscus, Lemon, Sparkling Wine</i>	
Purple Rain	14
<i>Union Mezcal, Creme de Violette, Lavender, Lemon</i>	
Sandbar	15
<i>Cimarron Tequila, Ancho Reyes, Passionfruit, Lime</i>	
Siren's Song	15
<i>Union Mezcal, Aperol, Amaro Montenegro, Yuzu, Egg White</i>	
Tamu's Scorn	15
<i>Arbol Infused Cimarron Tequila, Orange Liqueur, Pineapple, Lime,</i>	
Marina Colada	15
<i>Hamilton Black Rum, Angostura Bitters, Pineapple, Coco Lopez, Lime</i>	
Eye of the Squid	15
<i>Coconut Washed Rhum Agricole, Velvet Falernum, Lime, Angostura Bitters</i>	
The Deep End	15
<i>Jamaican & White Rums, Tempus Fugit Creme de Banane, Fernet Branca</i>	
Orca's Last Ride	13
<i>Old Grandas Bonded Bourbon, Clarified Campari & Cocchi di Torino, Grapefruit, Whiskey Barrel Aged Bitters</i>	

Frozen Aperol Spritz

Aperol, Sparkling Wine, Topo Chico, Orange	12
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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	Stella Artois	6
Corona	5	Bitburger Drive N/A	6
Shiner Bock	5		

Non-Alcoholic Cocktails

Piña Colada	5
Raspberry Mint Lemonade	5

Other Beverages

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

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>	

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