

Lunch 10.20.20

Cold Bar

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

French Kiss, NB	Petite Manan, ME
St. Simon, NB	Snow Island, ME
Indian Creek, PEI	Pink Ladies, MA
Irish Point, PEI	Old Cove, MA
Lady Chat, PEI	Rocky Nook, MA
Pink Moon, PEI	Hama Hama, WA
Merepoint, ME	

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
Perla's Poco Platter*	80
Perla's Grande Platter*	125

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>	21
Salt and Jalapeno Pepper Fried Calamari <i>Green Sauce & Marinara</i>	19
Grilled Octopus & Papas Bravas <i>Capers, Parsley, Saffron Aioli*</i>	18
Crab Cake, Fresno Chilis, Castelvetrano Olives, Bay Leaf Aioli*	20
Cornmeal Fried Oysters with Chili Morita & Slaw	15
New Orleans Style BBQ Shrimp with Grilled Focaccia	18
Little Gem Lettuce & Mint <i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	13
Iceberg Wedge, Green Onion, Marinated Tomatoes, <i>Jumbo Lump Crab, Thousand Island Dressing</i>	17
Sautéed Shrimp Caesar <i>Espelette Pepper, Parmesan, Focaccia Croutons</i>	21
Lemongrass & Snapper Chowder <i>Beech Mushrooms, Keffir Lime, Thai Basil</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 Red Grouper	35
Seared Maine Scallops a la Plancha	33
Seared Rare Ahi Tuna a la Plancha	32
Semolina Fried Texas Gulf Prawns	27
Oak Grilled Atlantic Spanish Mackerel	32
Oak Grilled Texas Gulf Redfish on the Halfshell	38
Oak Grilled Whole Pacific Tilefish	40

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>Spicy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i>	19
Perla's Flat Top Cheeseburger <i>Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce</i>	22

Perla's Plates

Crispy Texas Gulf Snapper <i>Lemon Spinach, Spicy Sofrito</i>	37
Pacific Vermillion Rockfish a la Plancha <i>Garlic Chili Oil, Eggplant Puree, Blistered Peppers</i>	38
Seared Maine Scallops & Coconut Curry <i>Jasmine Rice, Baby Bok Choy, Thai Basil</i>	43
Beer Battered Fish n' Chips <i>Alaskan Cod, Handcut Fries, Tartar Sauce, Malt Vinegar</i>	21

Sides for Sharing

Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8
Handcut Shoestring Fries	9
King Crab, Green Onion & Parmesan Grits	12
Baked Shells & Cheese <i>add Lobster +12</i>	14
Lemon Spinach with Garlic	8
Cornmeal Fried Okra with Spicy Remoulade	8
Oak Grilled Brussels Sprouts	9
Whole-Roasted Cauliflower, Poblano Vinaigrette & Chevre	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.

Drinks

Sparkling

Conquilla Cava NV Catalonia, Spain	12/46
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 '19 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
Ruinart Brut Rosé NV Champagne, France	150
Jacques Lassaigne 'Vignes de Montgueux' NV Champagne, France	160
Veuve Clicquot Brut Rosé '12 Champagne, France	160

Whites

Alta Onda Vinho Verde '17 Lisbon, Portugal	12/46
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
Selbach-Oster Rotlay Zelt. Sonnenuhr Riesling '17 Mosel, Germany	120
Sadie Family Wines 'Skerberg' 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

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

Perla's House Cocktails

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

Frozen Aperol Spritz

Aperol, Sparkling Wine, Topo Chico, Fresh Orange Juice

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	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>	

Port & Dessert Wine

Lionel Osmin & Cie, Jurançon Foehn '11	8/60
Broadbent 10 Year Madeira	12/88
Graham's 20 Year Tawny	13/99

Stumptown Coffee

Espresso	4	Latte	5
Americano	5	Cold Brew	5
Cappucino	5	Drip Coffee	3

Perla's