

Dinner 10.19.20

Gold 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, MA
Indian Creek, PEI	Pink Ladies, MA
Irish Point, PEI	Old Cove, MA
Lady Chat, PEI	Rocky Nook, MA
Pink Moon, PEI	Hama Hama, WA

Classic Oyster Shooter: 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*
Perla's Grande Platter*

Appetizers, Salads, Soups

Wood Grilled Creole Oysters Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast	
Ahi Tuna Tostadas Chipotle Aioli, Avocado, Serrano, Citrus Ponzu	
Salt and Jalapeno Pepper Fried Calamari Green Sauce & Marinara	
Grilled Octopus & Papas Bravas Capers, Parsley, Saffron Aioli*	
Crab Cake, Fresno Chilis, Castelvetrano Olives, Bay Leaf Aioli*	
Cornmeal Fried Oysters with Chili Morita & Slaw	
New Orleans Style BBQ Shrimp with Grilled Focaccia	

Little Gem Lettuce & Mint Radish, Almonds, Lemon Vinaigrette, Parmesan	
Iceberg Wedge, Green Onion, Marinated Tomatoes, Jumbo Lump Crab, Thousand Island Dressing	

Lemongrass & Snapper Chowder Beech Mushrooms, Keffir Lime, Thai Basil	
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Sandwiches

Served with Shoestring Fries or Daikon Slaw

Grilled Texas Redfish, Housemade Tartar, Toasted Bun	
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter	
Perla's Flat Top Cheeseburger Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce	

Fresh & Simple Market Seafood

4 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
Semolina Fried Texas Gulf Snapper Collars	38
Oak Grilled Texas Gulf Redfish on the Halfshell	38
Oak Grilled Whole Pacific Tilefish	40

Perla's Plates

Crispy Texas Gulf Snapper Lemon Spinach, Spicy Sofrito	37
Seared Maine Scallops & Coconut Curry Jasmine Rice, Baby Bok Choy, Thai Basil	43
Pacific Vermillion Rockfish a la Plancha Garlic Chili Oil, Eggplant Puree, Blistered Peppers	38
Poached King Crab Parmesan Gnocchi, Spring Onion, Tarragon Cream	39
Broiled Nova Scotian Lobster Lemon Oregano Butter, Warm Escarole, Parker House Roll	52
Potato Crusted Sea Bass Garlicky Swiss Chard, Green Peppercorn Lemon Butter	36

USDA Prime Steaks

18 Served with Herb Salad, Roasted Tomato, and Choice of Sauce: Demi, Salsa Verde, Horseradish Creme, Maitre D' Butter or Béarnaise*	
20 Oak Grilled Niman Ranch NY Strip, 12 oz*	52
15 Oak Grilled Niman Ranch Ribeye, 14oz*	55
18	
13 Make it Surf & Turf:	
Seared Maine Scallop +9	
17 Semolina Fried Gulf Shrimp +7	
Cornmeal Fried Oysters +7	

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 add Lobster +12	14
21	
36 Lemon Spinach with Garlic	8
22 Cornmeal Fried Okra with Spicy Remoulade	8
Oak Grilled Brussels Sprouts	9
Whole-Roasted Cauliflower, Poblano Vinaigrette & Chevre	10

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 Chateaufort 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>	
Sticky Toffee Pudding	10
<i>Toasted Pecans, Espresso Crumble, Malted Banana Ice Cream</i>	
Housemade Ice Cream or Sorbet Scoop	3
<i>Weekly Flavors served with Vanilla Wafer</i>	

Perla's

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