

To-Go

Call (512) 291-7300 to place your order.

*In order to best serve our guests dining with us in the restaurant, we may be unable to accommodate to-go orders during peak hours.

Appetizers, Salads, Soups

Jumbo Shrimp Cocktail	20
Wood Grilled Creole Oysters	18
<i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	
Ahi Tuna Tostadas	19
<i>Chipotle Aioli, Avocado, Serrano, Citrus Ponzu</i>	
Salt and Jalapeno Pepper Fried Calamari	18
<i>Green Sauce & Marinara</i>	
Grilled Octopus & Papas Bravas	18
<i>Capers, Parsley, Saffron Aioli*</i>	
Crab Cake, Fresno Chilis, Castelvetrano Olives, Bay Leaf Aioli*	19
New Orleans Style BBQ Shrimp with Grilled Focaccia	18
Little Gem Lettuce & Mint	12
<i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	
Iceberg Wedge, Green Onion, Marinated Tomatoes,	16
<i>Jumbo Lump Crab, Thousand Island Dressing</i>	
Vine Ripe Tomato & Cucumber Gazpacho	16
<i>Blue Crab, Mint, Toasted Almonds, Manchego Toast</i>	

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
Perla's Flat Top Cheeseburger	20
<i>Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce</i>	

Dessert

Layer Cake	10
<i>Ganache, Hazelnut Mousse, Mascarpone, Salted Chocolate Sorbet</i>	
Apple Fried Pies	10
<i>Granny Smith Streusel, Candied Cherries, Apple Brandy Ice Cream</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>	

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 Nova Scotian Halibut	35
Seared Maine Scallops a la Plancha	33
Seared Rare Ahi Tuna a la Plancha	32
Semolina Fried Texas Gulf Prawns	27
Oak Grilled Texas Gulf Redfish on the Halfshell	36

Perla's Plates

Crispy Texas Gulf Snapper	36
<i>Lemon Spinach, Spicy Sofrito</i>	
Perla's Bouillabaisse	36
<i>Oak Grilled Baguette, Saffron Rouille</i>	
Seared Maine Scallops & English Pea Risotto	42
<i>Morel Mushrooms, Fresno Chili, Pinenut Gremolata</i>	
Broiled Nova Scotian Lobster	52
<i>Heirloom Tomato Sauce Vierge, Tarragon, Grilled Toast</i>	
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<i>Heirloom Tomato Sauce Vierge, Tarragon, Grilled Toast</i>	
"Bread & Butter" Alaskan Halibut	40
<i>Clams Viniagrette, Poached Fingerling Potatoes, Dill</i>	

USDA Prime Steaks

Served with Herb Salad, Roasted Tomato, and Choice of Sauce:

*Demi, Salsa Verde, Horseradish Creme, Maitre D' Butter or Béarnaise**

Oak Grilled Niman Ranch NY Strip, 12 oz*	52
Oak Grilled Niman Ranch Ribeye, 14oz*	55

Make it Surf & Turf:

Seared Maine Scallop	+9
Semolina Fried Gulf Shrimp	+7

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	14
<i>add Lobster +12</i>	
Cornmeal Fried Okra with Spicy Remoulade	8
Oak Grilled Brussels Sprouts	9
Broccoli with Fresnos, Raisins, Spicy Parmesan Breadcrumbs	9