

Dinner 11.18.20

Cold Bar

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

Fire Lake, NB	Petite Manan, ME
French Kiss, NB	Big Rock, MA
Conway Royal, PEI	Sandy Neck, MA
Irish Point, PEI	Calm Cove, WA
Pink Moon, PEI	Disco Hamma, WA
Salvation, PEI	Hammersly, WA
Shiny Sea, PEI	

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 & Housemade Tostaditos	17

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

Appetizers, Salads, Soups

Wood-Grilled Creole Oysters	18
<i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	
Ahi Tuna Tostadas	21
<i>Chipotle Aioli, Avocado, Serrano, Citrus Ponzu</i>	
Salt & Jalapeño Pepper-Fried Calamari	19
<i>Green Sauce, Marinara</i>	
Grilled Octopus & Papas Bravas	18
<i>Capers, Parsley, Saffron Aioli*</i>	
Crab Cake, Fresno Chile, Castelvetroano Olives, Bay Leaf Aioli*	20
Cornmeal-Fried Oysters with Chile Morita & Slaw	15
New Orleans-Style BBQ Shrimp with Grilled Focaccia	18

Little Gem Lettuce & Mint Salad	13
<i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	
Iceberg Wedge	17
<i>Green Onion, Marinated Tomatoes, Jumbo Lump Crab, Thousand Island Dressing</i>	

Coconut Curry Clam Chowder	16
<i>House Bacon, Fine Herbs, Lime, Baguette</i>	
Gulf Snapper Pozole Rojo	15
<i>Radish, Cabbage, Lime, Herbs</i>	

Sandwiches

<i>Served with Shoestring Fries or Daikon Slaw</i>	
Grilled Texas Redfish, Housemade Tartar, Toasted Bun	21
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter	36
Perla's Flat Top Cheeseburger	22
<i>Two Freshly Ground Patties, American Cheese, Iceberg Lettuce, Onion, Tomato, Special Sauce</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 Pacific Black Cod	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 Swordfish	36
Oak Grilled Texas Gulf Redfish on the Halfshell	38
Oak Grilled Whole Mediterranean Loup de Mer	40

Perla's Plates

Crispy Texas Gulf Snapper	37
<i>Lemon Spinach, Spicy Sofrito</i>	
Perla's Bouillabaisse	40
<i>Oak Grilled Baguette, Saffron Rouille</i>	
Nova Scotian Lobster Bucatini	48
<i>Lambert's Bacon, Garlic, Chive & Chili Flake</i>	
Potato Crusted Sea Bass	36
<i>Garlicky Swiss Chard, Green Peppercorn Lemon Butter</i>	
Seared Maine Scallops & Butternut Squash Risotto	44
<i>Hazlenut Brown Butter, Crispy Sage, Fresno Chile</i>	
Broiled Nova Scotia Lobster	52
<i>Lemon Oregano Butter, Warm Escarole, Parker House Roll</i>	

Prime Steaks

*Served with Herb Salad, Roasted Tomato, and Choice of Sauce: Demi-Glace, Salsa Verde, Horseradish Creme, Maitre d'Hotel Butter, or Béarnaise**

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

<i>Make it Surf & Turf:</i>	
Seared Maine Scallop +9	
Semolina-Fried Gulf Shrimp +7	
Cornmeal-Fried Oysters +7	

Sides for Sharing

Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8
Hand-Cut Shoestring Fries	9
King Crab, Green Onion & Parmesan Grits	12
Baked Shells & Cheese	14
<i>add Lobster +12</i>	
Cornmeal-Fried Okra with Spicy Remoulade	8
Oak-Grilled Brussels Sprouts	9
Whole-Roasted Cauliflower, Poblano Vinaigrette & Chèvre	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 Brut Reserve '13 Kent, England	20/74
Jousset 'Exile' Pet-Nat Rosé '19 Loire, France	70
Kante Zero Dosage Rosato NV Carso, Italy	75
Bründlmayer Brut Rosé NV Langenlois, Austria	88
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 Châteauneuf du Pape, France	90
Domaine Chanson Beaune-Bastion Pinot Noir '14 Beaune, France	90
Big Table Farm Pinot Noir '18 Willamette Valley, OR	110
Viberti Buon Padre Barolo '16 Barolo, Italy	120
Hirsch 'San Andreas Fault' Pinot Noir '17 Sonoma, CA	125
Staglin 'Salus' Cabernet Sauvignon '16 Napa Valley, CA	220

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 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, Crème 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 Crème de Banane, Fernet Branca</i>	
Orca's Last Ride	14
<i>Old Grand-Dad 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, Crème 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
Cappuccino	5	Drip Coffee	3

Perla's