

Brunch 04.10.21

Cold Bar

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

Acadian Pearl, NB	Lucky Lime, PEI
Beausoleil, NB	Pink Moon, PEI
Chapel Creek, PEI	Salute, PEI
Daisy Bay, PEI	White Stone, VA
Gowenbrae, PEI	Standish Shore, MA
Indian Creek, PEI	Thatch Island, MA
Irish Point, PEI	Wellfleet, MA

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

Appetizers, Soups, & Sides

2 Fresh Daily Cream Puffs <i>Sweet Corn or Marmelade and Cherry Cream</i>	4
Strawberry Glazed Donut	4
Wood-Grilled Creole Oysters <i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	18
Salt & Jalapeño Pepper-Fried Calamari <i>Green Sauce & Marinara</i>	19
Perla's Iceberg Wedge <i>Cherry Tomatoes, Lump Crab, Thousand Island Dressing</i>	17
Little Gem Lettuce & Mint Salad <i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	13
Coconut Curry Clam Chowder <i>House Bacon, Fine Herbs, Lime, Baguette</i>	16
House Granola, Yogurt, Berries Cup	8
Seasonal Fresh Fruit Cup	8
2 Eggs Any Way*	6
Applewood-Smoked Bacon	8
Texas Toast, English Muffin, or Baguette	2
Wood-Grilled Housemade Breakfast Sausage	6
Hand-Cut 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, Housemade Mayo, Drawn Butter*	36
Fish, Oyster, or Shrimp Po'boy <i>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

Fresh & Simple Market Seafood

*Served with Daikon Slaw, Grilled Lemon, and Choice of Sauce:**
Garlic Drawn Butter, Salsa Verde, Red Chimichurri or House Tartar

New Zealand Ora King Salmon a la Plancha	36
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	34
Oak Grilled Texas Gulf Redfish on the Halfshell	39

Plates

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

Cocktails

Perla's Bloody Mary <i>add a Cocktail Shrimp +3</i>	12
SoCo Fizz <i>Deep Eddy Ruby Red Vodka, Sparkling Wine, Lime</i>	12
Grapefruit Sling <i>Citadelle Gin, Cocchi di Torino, Grapefruit, Lemon</i>	12
Yacht Rock <i>Koval Barrel Aged Gin, Campari, Lemon, Orange Bitters</i>	12
Perfect Storm <i>Coruba Dark Rum, Lime, Ginger Beer, Angostura Bitters</i>	12
Second Wind <i>Mezcal & Brandy, Amaretto, Bénédictine, Cold Brew, Egg White</i>	12
Mimosa Service <i>Carafe of Sparkling Wine Served with a Choice of: Fresh Orange, Grapefruit, or Pineapple Juice on the Side</i>	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	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
Vadin Plateau 'Renaissance' NV Champagne, France	105
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
Dom Pérignon Brut '10 Champagne, France	350

Whites

Alta Onda Vinho Leve '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 '19 Sancerre, France	16/60
La Chablisienne Chardonnay '17 Chablis, France	16/60
Patz & Hall Chardonnay '17 Sonoma Coast, CA	22/82
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
Merry Edwards Sauvignon Blanc '18 Russian River, CA	84
Selbach-Oster Rotlay Zelt. Sonnenuhr Riesling '17 Mosel, Germany	120
Domaine Tempier Blanc '19 Bandol, France	120
Sadie Family Wines 'Skersberg' Chenin Blanc '18 Olifants River, S. Africa	140
Lioco Hanzell Vineyard Chardonnay '14 Sonoma, CA	140
Kongsgaard Chardonnay '18 Napa Valley, CA	200

Rosé

Chateau Routas '19 Côtes de Provence, France	12/46
Peyrassol 'Reserve de Templiers' '19 Côtes de Provence, France	16/66
Murgo Nerello Mascalese '18 Mt. Etna, Italy	50
Domaine de Terrebrune '18 Bandol, France	76

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	22/82
Garo'Vin Cab Franc/Cab Sauv '18 Anjou, France	68
Railsback Freres Grenache/Syrah '17 Santa Ynez, CA	68
Guy Breton Morgon Gamay '18 Beaujolais, France	75
Heritage Cabernet Sauvignon '15 Napa Valley, CA	88
Famille Perrin '17 Châteauneuf du Pape, France	90
Hudlot-Noellat Passetoutgrain '18 Burgundy, France	100
Hirsch 'Bohan Dillon' Pinot Noir '18 Sonoma Coast, CA	110
Viberti Buon Padre Barolo '16 Barolo, Italy	120
Sadie Family Wines 'Pofadder' Cinsault '18 Swartland, South Africa	140
Staglin 'Salus' Cabernet Sauvignon '16 Napa Valley, CA	220

Dessert

Butterscotch Pot de Crème	10
<i>Whipped Crème Fraîche, Maldon</i>	
Layered Coconut Cake	10
<i>Cream Cheese Frosting, Guava, Toasted Coconut</i>	
Housemade Ice Cream or Sorbet Scoop	3
<i>Seasonal Selection</i>	

Perla's House Cocktails

Night Swim	13
1876 Vodka, Cocchi Americano, St. Germain, Lemon, Sparkling Wine	
Sea Spray	14
1876 Vodka, Green Apple, Lime, Soda	
Ohana	15
Rhum JM Agricole, Giffard Peach, Pineapple, Mint, Demerara	
Bodhi's Last Ride	15
Grey Whale Gin, Velvet Falernum, Lime, Grapefruit, Honey	
Agua de Marina	15
Union Mezcal, Orange Liqueur, Guava, Hibiscus, Lime	
Desert Sage	15
LALO Tequila, Liber & Co. Pineapple Gum Syrup, Lemon, Sage	
Il Capitano	15
Citadelle Gin, Campari, Passionfruit, Lemon, Peychauds	
Frosty's Wake	15
Famous Grouse Scotch, Smith & Cross Rum, Banana Liqueur, Lemon, Mint	
Queen Anne's Revenge	15
Sazerac Rye, Hamilton Black Rum, Graham's 20 Year Tawny Port, Angostura	

Frozen Scorpion Slush

Deep Eddy Lime Vodka, White Rum, Brandy,	
Orgeat, Orange, Lemon	
Add Floater Hamilton Black Rum	+2

Draft (Pint / Schooner / Pitcher)

Modelo Especial	6 / 9 / 24	Real Ale Hans Pils	6 / 9 / 24
Live Oak Hefeweizen	6 / 9 / 24	Hi Sign Hi-C Hazy IPA	7 / 10 / 28

Cans

Coors Light	5	Shacksbury "MMH Bad Boy" Cider	8
Pacifico	5	Stiegl Grapefruit Radler	16 oz 8
Live Oak Big Bark Amber	5	NOLA Brewing Co. Stout	8
Austin Beerworks Peacemaker	6	Pinthouse "Training Bines"	
Bell's "Two Hearted" IPA	6	Hazy IPA	16 oz 8

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
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Other Beverages

Topo Chico	4	Acqua Panna 1L	8
Coca-Cola	3	San Pellegrino 1L	8
Saint Arnold Root Beer	4		

Dessert Drinks

The Dude	10
<i>Brandy Sainte Louise, Tempus Fugit Banana, Crème de Cacao, Cream, Nutmeg</i>	
Frozen Spumoni	10
<i>Grapefruit Sherbet, Campari Swirl, Pink Peppercorn</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