

Lunch 01.20.21

Cold Bar

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

Beausoleil, NB	Summerside, PEI
Conway Royal, PEI	1620, MA
Coville Bay, PEI	Big Rock, MA
Irish Point, PEI	Scorton Creek, MA
Savage Blond, PEI	Sunken Meadow, MA

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 & Housemade 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 & Jalapeño Pepper-Fried Calamari <i>Green Sauce, Marinara</i>	19
Grilled Octopus & Papas Bravas <i>Capers, Parsley, Saffron Aioli*</i>	18
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 <i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	13
Iceberg Wedge <i>Green Onion, Marinated Tomatoes, Jumbo Lump Crab, Thousand Island Dressing</i>	17
Sautéed Shrimp Caesar <i>Espelette Pepper, Parmesan, Focaccia Croutons</i>	21
Coconut Curry Clam Chowder <i>House Bacon, Fine Herbs, Lime, Baguette</i>	16
Gulf Snapper Pozole Rojo <i>Radish, Cabbage, Lime, Herbs</i>	15

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 Seared Texas Gulf Tilefish	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	32
Oak Grilled Texas Gulf Redfish on the Halfshell	38

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>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

Espelette Shrimp & Blue Crab Gumbo <i>Steamed Rice, Andouille, Bacon, Scallion, Okra, Grilled Baguette</i>	28
Crispy Texas Gulf Snapper <i>Lemon Spinach, Spicy Sofrito</i>	37
Perla's Bouillabaisse <i>Oak Grilled Baguette, Saffron Rouille</i>	40
Beer-Battered Fish and Chips <i>Alaskan Cod, Hand-Cut Fries, Tartar Sauce, Malt Vinegar</i>	21

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 <i>add Lobster +12</i>	14
Blistered Heirloom Peppers, Laurel Leaf Aoli, Sunflower Seeds	8
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
Vadin Plateau 'Renaissance' NV Champagne, France	105
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 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 '18 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
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
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	22/82
Railsback Freres Grenache/Syrah '17 Santa Ynez, CA	68
Guy Breton Morgon Gamay '18 Beaujolais, France	75
Famille Perrin '17 Châteauneuf du Pape, France	90
Viberti Buon Padre Barolo '16 Barolo, Italy	120
Sadie Family Wines 'Pofadder' Cinsault '18 Swartland, South Africa	140
Big Table Farm 'Yamhill-Carlton' Pinot Noir '18 Willamette Valley, OR	150
Hirsch 'Reserve' Pinot Noir '16 Sonoma, CA	200
Staglin 'Salus' Cabernet Sauvignon '16 Napa Valley, CA	220

Dessert

Salted Butterscotch Pot de Crème	10
Whipped Crème Fraîche, Coconut Lace Cookies	
Layer Cake	10
Ganache, Hazelnut Mousse, Mascarpone, Salted Chocolate Sorbet	
Housemade Ice Cream or Sorbet Scoop	3
Weekly Flavors served with Vanilla Wafer	

Perla's House Cocktails

Perla's House Cocktails

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

Frozen Stumptown Martini

1876 Vodka, Vanille de Madagascar, Caffè del Fuego,	12
Stumptown Hairbender, Bailey's Float	

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	NOLA Brewing Co. "Irish Channel" Stout	8
Pacifico	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
Coca-Cola	3	Acqua Panna 1L	8
Saint Arnold Root Beer	4	San Pellegrino 1L	8

Dessert Drinks

The Dude	10
Brandy Sainte Louise, Tempus Fugit Banana, Crème de Cacao, Cream, Nutmeg	
Baileys Affogato	10
Baileys Ice Cream, Tullamore Dew, Stumptown Espresso	
Mexican Chocolate	10
Union Mezcal, Crème de Cacao, Cold Brew, Whipped Cream, Cayenne	

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