

Dinner 4.3.22

Cold Bar

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

Denman, BC	South Lake, PEI
Fanny Bay, BC	Quievette Creek, MA
Ship's Point, BC	Thatch, MA
Oishi, WA	East Beach, RI
Barchois, PEI	Mystic, CT
Pink Moon, PEI	Chincoteague, VA

Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime*	12
Spicy Oyster Shooter: Mezcal, Bloody Mix, Lime*	12
Jumbo Shrimp Cocktail	23
Fish & Shrimp Ceviche with Avocado & Housemade Tostaditos	19
Ahi Tuna Tartare with a Quail Egg, Baguette Crostini*	21
Perla's Poco Platter*	85
Perla's Grande Platter*	135

Appetizers, Salads, Soups

Wood-Grilled Creole Oysters Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast	23
Ahi Tuna Tostadas* Chipotle Aioli, Avocado, Serrano, Citrus Ponzu	23
Salt & Jalapeño Pepper-Fried Calamari Green Sauce, Marinara	21
Cornmeal-Fried Oysters Chile Morita Slaw	16
Grilled Spanish Octopus Soft & Crispy Leeks, Fresno Pepper, Caper Aioli	21
Pan Roasted Crab Cake Chicories, Charred Scallion Mustard Sauce, Pickled Red Onion	25
New Orleans-Style BBQ Shrimp Oak-Grilled Bread	20
Little Gem Lettuce & Mint Salad Radish, Almonds, Lemon Vinaigrette, Parmesan	14
Iceberg Wedge Green Onion, Marinated Tomatoes, Jumbo Lump Crab, Thousand Island Dressing	23
Coconut Curry Clam Chowder House Bacon, Fine Herbs, Lime, Baguette	18
Lobster Bisque Crème fraîche, Chive, Spiced Puff Pastry	19

Sandwiches

Served with Shoestring Fries or Daikon Slaw

Grilled Mahi Mahi Sandwich, Housemade Tartar, Toasted Bun	24
Lobster Roll, Bibb Lettuce, Housemade Mayo, Drawn Butter	39
Perla's Flat Top Cheeseburger Two Freshly Ground Patties, American Cheese, Onion, Iceberg Lettuce, Tomato, Special Sauce	23

Fresh & Simple Market Seafood

Served with Herb Salad, Grilled Lemon, and Choice of Sauce.*
Garlic Drawn Butter, Salsa Verde, Red Chimichurri, or House Tartar

Seared Maine Scallops a la Plancha	44
Seared Rare Ahi Tuna a la Plancha	38
Semolina Fried Texas Gulf Prawns	32
Pan Roasted Golden Tilefish	35
Pan Roasted Nova Scotian Halibut	40
Oak Grilled Atlantic Swordfish	36
Oak Grilled Texas Gulf Redfish on the Halfshell	41

Perla's Plates

Crispy Gulf Snapper Lemon Spinach, Spicy Sofrito	37
Perla's Bouillabaisse Oak Grilled Baguette, Saffron Rouille	39
Nova Scotian Lobster Bucatini Bacon, Garlic, Chive & Chili Flake, Breadcrumbs	51
Potato Crusted Sea Bass Garlicky Swiss Chard, Green Peppercorn Lemon Butter	44
Seared Maine Scallops Almond Romesco, Grilled Early Spring Broccoli, Salsa Verde	47
Fennel & Parmesan Risotto Poached Gulf Shrimp, Marscapone, Lobster Froth	41
Fish and Chips Beer battered Icelandic Flounder with house fries	34

Prime Steaks

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

Oak Grilled Niman Ranch NY Strip, 12 oz*	53
Oak Grilled Niman Ranch Ribeye, 14oz*	56
Make it Surf & Turf: Seared Maine Scallop	+15
Semolina-Fried Gulf Shrimp	+8

Sides for Sharing

Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8
Hand-Cut Shoestring Fries	9
King Crab & Parmesan Grits	18
Baked Shells & Cheese add Lobster +14	14
Cornmeal-Fried Okra with Spicy Remoulade	9
Oak-Grilled Brussels Sprouts	10
Harissa Roasted Broccoli Sumac Lebna, Pistachio Dukkah Crunch	11
Spiced Roasted Cauliflower, Garlic Confit, Preserved Lemon, Tahini	10
Perla's Dirty Rice Andouille, Scallion	12

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.