

Brunch 5.15.22

Cold Bar

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

Blackberry, PEI	Shooting Point, VA
Beaver Tails, PEI	Hammersly, WA
Cooke's Cove, PEI	Miranda Miyagis, WA
North Shore Gold, PEI	Oishi, WA
Fortune, NS	Pickering Passage, WA
Rhode Island Selcet, RI	Kumamoto, WA
Misty Point, VA	Bootleg, WA

Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime*	11
Spicy Oyster Shooter: Mezcal, Bloody Mix, Lime*	11
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, Soups, & Sides

Buttermilk Biscuits Raspberry Butter	5
Wood-Grilled Creole Oysters Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast	21
Ahi Tuna Tostadas* Chipotle Aioli, Avocado, Serrano, Citrus Ponzu	23
Salt & Jalapeño Pepper-Fried Calamari Green Sauce & Marinara	21
Perla's Iceberg Wedge Cherry Tomatoes, Lump Crab, Thousand Island Dressing	23
Little Gem Lettuce & Mint Salad Radish, Almonds, Lemon Vinaigrette, Parmesan	14
Vine Ripe Tomato Gazpacho Lump Crab, Cucumber, Almond, Manchego Toast	17
2 Eggs Any Way*	6
Applewood-Smoked Bacon	8
Texas Toast, English Muffin, or Baguette	3
Wood-Grilled Housemade Breakfast Sausage	6
Hand-Cut Shoestring Fries	9
King Crab, Green Onion, & Parmesan Grits	18
Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8
Perla's Dirty Rice Andouille, Scallion	12

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
Fish, Oyster, or Shrimp Po'boy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll	23
Perla's Flat Top Cheeseburger Two Freshly Ground Patties, American Cheese, Iceberg Lettuce, Onion, Tomato, Special Sauce	23

Fresh & Simple Market Seafood

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

Beer Battered Fried Pacific Flounder	30
Seared Maine Scallops a la Plancha	44
Seared Rare Ahi Tuna a la Plancha	38
Semolina Fried Texas Gulf Prawns	32
Cornmeal Fried Atlantic Soft Shell Crab	36
Pan Roasted Gulf Grouper	35
Oak Grilled Pacific Salmon	38
Oak Grilled Texas Gulf Redfish on the Halfshell	41

Plates

Perla's French Toast Berry Compote, Lemon Whip, Saltine Crumble	23
Espelette Shrimp & Blue Crab Gumbo Steamed Rice, Andouille, Bacon, Scallion, Okra, Fried Egg, Grilled Baguette	29
New Orleans-Style BBQ Shrimp & Stone Ground Grits Creole Lemon Butter, Poached Egg*, Fines Herbes	30
Wood-Grilled Sausage, Oysters, Egg in the Hole* House Breakfast Sausage, Three Grilled Oysters	27
Crab Florentine* English Muffin, Poached Eggs, Lump Crab, Griddled Tomato, Lemon Spinach, Hollandaise	35
Steak Ranchero* Oak-Grilled Hanger Steak, Two Fried Eggs, Spicy Ranchero Sauce, Crispy Griddle Cake with Crème Fraîche	32
Lobster & Egg White Frittata Asparagus Tips, Roasted Tomatoes, Avocado, Basil	34
Lobster Omelette Melted Leeks, White Cheddar, Chive, Butter Lettuce Salad	34

Cocktails

Perla's Bloody Mary add a Cocktail Shrimp +4	14
Banchan Blood Mary Sesame Infused Vodka, Fresh Cucumber, Kimchi add a Cocktail Shrimp +4	15
SoCo Fizz Deep Eddy Ruby Red Vodka, Sparkling Wine, Lime	14
Grapefruit Sling Citadelle Gin, Cocchi di Torino, Grapefruit, Lemon	13
Yacht Rock Koval Barrel Aged Gin, Campari, Lemon, Orange Bitters	14
Perfect Storm Coruba Dark Rum, Lime, Ginger Beer, Angostura Bitters	14
Walk the Plank Bounty White Rum, Rumfire Overproof Rum, Orgeat, Pineapple, Lime, Honey	14
Eastern Medicine Suntory Toki Whiskey, Yuzu, Honey, King's Ginger	16
Mimosa Service Carafe of Sparkling Wine Served with a Choice of: Fresh Orange, Grapefruit, or Pineapple Juice on the Side	50

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.