

# Dinner 5.19.22

## Cold Bar

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

Cheebooktook, NB	West Passage, RI
Umami, NB	Mystic, CT
Northern Belle, PEI	Misty Point, VA
East Cape, PEI	Shooting Point, VA
Fortune, NS	Bootleg, WA
Norumbega, ME	Miranda Miyagis, WA
Rocky Nook, MA	

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	
Ahi Tuna Tostadas* Chipotle Aioli, Avocado, Serrano, Citrus Ponzu	
Salt & Jalapeño Pepper-Fried Calamari Green Sauce, Marinara	
Cornmeal-Fried Oysters Chile Morita Slaw	
Grilled Spanish Octopus Soft & Crispy Leeks, Fresno Pepper, Caper Aioli	
Pan Roasted Crab Cake Chicories, Charred Scallion Mustard Sauce, Pickled Red Onion	
New Orleans-Style BBQ Shrimp Oak-Grilled Bread	
Summer Melon & Buratta Tomato, Watercress Salsa Verde, Serrano Honey Vinaigrette	
Little Gem Lettuce & Mint Salad Radish, Almonds, Lemon Vinaigrette, Parmesan	
Iceberg Wedge Green Onion, Marinated Tomatoes, Jumbo Lump Crab, Thousand Island Dressing	
Vine Ripe Tomato Gazpacho Lump Crab, Cucumber, Almond, Manchego Toast	
Lobster Bisque Crème fraîche, Chive, Spiced Puff Pastry	

## 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 Gulf Grouper	34
Oak Grilled Wild Pacific King Salmon	36
Oak Grilled Texas Gulf Redfish on the Halfshell	41

## Perla's Plates

Crispy Gulf Snapper Lemon Spinach, Spicy Sofrito	37
Brioche Crusted Halibut Snap Peas, Beech Mushrooms, Charred Leek Bourride	48
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.