

# Lunch 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	Misty Point, VA
Fortune, NS	Shooting Point, VA
Northern Belle, PEI	Rocky Nook, MA
Summerside, PEI	Bootleg, WA
Moonstone, RI	Miranda Miyagis, WA

Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime*	12
Spicy Oyster Shooter: Mezcal, Ancho Reyes, 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
Sautéed Shrimp Caesar Espelette Pepper, Parmesan, Focaccia Croutons	23
Vine Ripe Tomato Gazpacho Lump Crab, Cucumber, Almond, Manchego Toast	17
Lobster Bisque Crème fraîche, Chive, Spiced Puff Pastry	19

## 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
Pan Seared Mediterranean Branzino	34
Oak Grilled Wild Pacific King Salmon	36
Oak Grilled Texas Gulf Redfish on the Halfshell	41

## 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 Spicy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll	23
Perla's Flat Top Cheeseburger Two Freshly Ground Patties, American Cheese, Onion, Iceberg Lettuce, Tomato, Special Sauce	23

## Perla's Plates

Crispy Gulf Snapper Lemon Spinach, Spicy Sofrito	37
Espelette Shrimp & Blue Crab Gumbo Steamed Rice, Andouille, Bacon, Scallion, Okra, Grilled Baguette	29
Beer-Battered Fish and Chips Beer battered Icelandic Flounder with house fries	22

## 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 +12	14
Cornmeal-Fried Okra with Spicy Remoulade	9
Oak-Grilled Brussels Sprouts	10
Harissa Roasted Broccoli Sumac Lebna, Pistachio Dukkah Crunch	12
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.

# Drinks

## Sparkling

Conquilla Cava Catalonia, Spain	12/46
Bisol Jeio Prosecco DOCG Veneto, Italy	13/50
Raventos i Blanc Rosé Catalonia, Spain	16/62
Gusbourne Brut Reserve Kent, England	22/86
Ruinart Brut Rosé NV Champagne, France	150
J. Lassalle "Preference" NV Champagne, France	160
Veuve Clicquot Brut Rosé '12 Champagne, France	160
Louis Roederer Brut Nature '09 Champagne, France	170
Dom Pérignon Brut '10 Champagne, France	350
Fleur de Miraval Exclusivement Brut Rosé NV Champagne, France	700
Gosset Extra Brut 'Celebris' '07 1.5L Champagne, France	900

## Whites

Tiefenbrunner Pinot Grigio '19 Alto Adige, Italy	12/50
Weingut Kruger Rumpf Riesling Nahe, Germany	14/54
Badenhorst 'Secateurs' Chenin Blanc Swartland, South Africa	15/58
Michel Bregeon Melon de Bourgogne 'Sur Lie' Muscadet, France	16/62
La Chablisienne Chardonnay Chablis, France	17/66
Patient Cottat Sauvignon Blanc Sancerre, France	18/70
Clos du Val Chardonnay Napa Valley, CA	20/78
Yealands 'Single Vineyard' Sauvignon Blanc '19 Marlborough, New Zealand	65
Quinta do Crasto Superior Blanco White Blend '17 Douro, Portugal	72
Dr. Thanisch Riesling Kabinett '17 Mosel, Germany	78
Jérôme Chezeaux Aligoté '19 Bourgogne, France	80
Merry Edwards Sauvignon Blanc '18 Russian River, CA	84
Thierry Germain 'L'Insolite' Chenin Blanc '18 Saumur, France	92
Dumol 'Wester Ranch' Chardonnay '19 Russian River Valley, CA	130
Domaine Leflaive Chardonnay '19 Macon-Verze, France	140
Hirsch 'Estate' Chardonnay '19 Sonoma Coast, CA	150
Nicolas Joly Chenin Blanc '19 Savennieres, France	180
Domaine Comtes Lafon 'Clos de la Baronne' Chardonnay '18, France	400

## Rosé

La Perla Garnacha Campo de Borja, Spain	12/46
Heidi Schrock X MML 'Pink Beret' Rust, Austria	14/54
Domaine Gavoty 'Recital' '20 Provence, France	17/66
Troupis 'Ekato' Moschofilero '19 Mantinia, Greece	52
Teutonic Wine Co. 'Laurel Vineyard' '20 Willamette Valley, OR	60
Chêne Bleu 'Le Rosé' '20 Vaucluse, France	90
Minuty 'Rosé et Or' '19 Provence, France	100

## Reds

Domaine Dupeuble Gamay Beaujolais, France	13/50
BenMarco Malbec Uco Valley, Argentina	14/54
Clos de Caillou 'Le Caillou' Grenache/Syrah Côtes du Rhone, France	15/58
Ponzi Vineyards Pinot Noir Willamette, OR	19/74
Leviathan Cabernet Sauvignon Blend California	19/74
Duc des Nauves Bordeaux Blend Bordeaux, France	20/78
Railsback Freres Grenache/Syrah '17 Santa Ynez, CA	68
Bruno Giacosa Nebbiolo D'Alba '18 Piedmont, FR	80
Evening Land 'Seven Springs' Pinot Noir '19 Eola-Amity Hills, OR	100
Nicolas Rossignol Pinot Noir '18 Bourgogne, FR	110
Hirsch 'Bohan Dillon' Pinot Noir '18 Sonoma Coast, CA	110
Chateau La Nerthe Grenache Blend '17 Châteauneuf-du-Pape, France	130
Chateau Montelena Cabernet Sauvignon '18 Napa Valley, CA	140
Kistler Pinot Noir '19 Russian River Valley, CA	160
Hubert Lignier 'Regnard' Pinot Noir '18 Gevrey-Chambertin, France	230
Hubert Lignier 'Tres Girard' Pinot Noir '18 Morey-Saint-Denis, France	260
Dunn Cabernet Sauvignon '17 Napa Valley, CA	270
Cardinale Cabernet Sauvignon '18 Napa Valley, CA	650

# Dessert

Salted Butterscotch Pot de Crème	10
<i>Whipped Crème Fraîche, Macadamia Lace Cookie</i>	
Spiced Cheesecake Torte	10
<i>Wine Poached Pear, Gingersnap Crumble</i>	
German Chocolate Cake	10
<i>Coconut, Spiced Pecan, Toasted Milk Ice Cream</i>	
Sticky Fig Pudding	10
<i>Vanilla Bean Ice Cream, Warm Toffee Sauce, Fresh Citrus</i>	
Coffee Semifreddo	10
<i>Anise Cream, Hazelnut</i>	
Housemade Ice Cream or Sorbet Scoop	3
<i>Seasonal Selection</i>	

*Perla's*

# Perla's House Cocktails

Catalina Wine Mixer	16
<i>1876 Vodka, Hibiscus, Yuzu, Lime, Sparkling Wine</i>	
Marina At Sunset	17
<i>Union Mezcal, Yuzu, Mint, Sparkling Wine</i>	
Beyond the Sea	17
<i>Citadelle Gin, Green Chartreuse, Orgeat, Lime, Orange Bitters</i>	
Shorebreak	16
<i>Union Mezcal, House Spiced Rum, Lime, Pineapple Syrup, Angostura</i>	
Loggerhead	17
<i>Sazerac Rye, Dolin Dry Vermouth, Cynar, Benedictine, Orange Bitters</i>	
Crow's Nest	16
<i>Citadel Gin, Lemon, Agave, Shacksbury Hard Cider</i>	
Throwing Shade	16
<i>El Dorado Rum, Maraschino, Passionfruit, Guava, Tiki Bitters</i>	
<i>*Add a Hamilton 151 Rum Float</i>	2
The Sicilian	16
<i>Union Mezcal, Cimarron Tequila, Torino Vermouth, Blood Orange, Lime</i>	
Tropic Like It's Hot	16
<i>Cimarron Tequila, Pineapple, Lime, Ginger Beer, Orange Bitters</i>	
Landfall	16
<i>Old Forester Bourbon, Lemon, Blackberry, Demerara, Egg White</i>	

## Frozen Gold Rush

<i>Nine Banded Whiskey, Peach, Lemon, Honey</i>	15
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## Draft (Pint / Schooner / Pitcher)

Modelo Especial	6 / 9 / 26	Real Ale Hans Pils	6 / 9 / 26
Live Oak Hefeweizen	6 / 9 / 26	Hi Sign Hi-C Hazy IPA	7 / 10 / 28

## Cans

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

## Bottles

Lone Star	5	Stella Artois	6
Corona	5	Bitburger NA	6
Shiner Bock	5		

## Non-Alcoholic Cocktails

Piña Colada	8
Raspberry Mint Lemonade	8

## Other Beverages

Richards Sparkling Rainwater	4	Acqua Panna 1L	8
Coca-Cola	4	San Pellegrino 1L	8
Saint Arnold Root Beer	4		

## Dessert Drinks

Mexican Chocolate	12
<i>Union Mezcal, Crème de Cacao, Cold Brew, Whipped Cream, Cayenne</i>	
Coney Island	15
<i>Brown Butter Infused Mellow Corn Whiskey, Nixta</i>	
<i>Licor de Elote, Cajeta &amp; Kettle Corn Tuile</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	4