

Brunch

Cold Bar

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

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| Blackberry, <i>PEI</i> | Rough Water Select, <i>RI</i> |
| Fire Lake, <i>PEI</i> | Hollywood, <i>MD</i> |
| Shiny Sea, <i>PEI</i> | Hammersly, <i>WA</i> |
| Summerside, <i>PEI</i> | Oishi, <i>WA</i> |
| Duxbury, <i>MA</i> | Pickering Passage, <i>WA</i> |
| Rocky Nook, <i>MA</i> | Kusshi, <i>BC</i> |

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| 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

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| Buttermilk Biscuits | 5 |
| <i>Mixed Berry Jam</i> | |
| Wood-Grilled Creole Oysters | 21 |
| <i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i> | |
| Ahi Tuna Tostadas* | 23 |
| <i>Chipotle Aioli, Avocado, Serrano, Citrus Ponzu</i> | |
| Salt & Jalapeño Pepper-Fried Calamari | 21 |
| <i>Green Sauce & Marinara</i> | |
| Summer Melon & Buratta | 17 |
| <i>Tomato, Watercress Salsa Verde, Serrano Honey Vinaigrette</i> | |
| Perla's Iceberg Wedge | 23 |
| <i>Cherry Tomatoes, Lump Crab, Thousand Island Dressing</i> | |
| Little Gem Lettuce & Mint Salad | 14 |
| <i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i> | |
| Vine Ripe Tomato Gazpacho | 17 |
| <i>Lump Crab, Cucumber, Almond, Manchego Toast</i> | |
| 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 |

Fresh & Simple Market Seafood

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

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| 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 |
| Semolina Fried Soft Shell Crab | 36 |
| Oak Grilled Verlasso Salmon | 35 |
| Oak Grilled Texas Gulf Redfish on the Halfshell | 41 |

Plates

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

Sandwiches

Served with Shoestring Fries or Daikon Slaw

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| Grilled Mahi Mahi Sandwich, Housemade Tartar, Toasted Bun | 24 |
| Lobster Roll, Bibb Lettuce, Housemade Mayo, Drawn Butter* | 39 |
| Fish, Oyster, or Shrimp Po'boy | 23 |
| <i>Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i> | |
| Perla's Flat Top Cheeseburger | 23 |
| <i>Two Freshly Ground Patties, American Cheese, Iceberg Lettuce, Onion, Tomato, Special Sauce</i> | |

Cocktails

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| Mimosa Service | 50 |
| <i>Carafe of Sparkling Wine Served with a Choice of: Fresh Orange, Grapefruit, or Pineapple Juice on the Side</i> | |