

# Dinner 6.30.22

## Cold Bar

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

Belle du Jour, NB	Ninigret, RI
Fire Lake, PEI	Moonstone, RI
Lady Chatterly, PEI	Mystic, CT
Little Beaches, PEI	Hammersly, WA
Sensations, PEI	Oishi, WA
Pink Moon, PEI	Pickering Passage, WA
Little Bay Beauties, NH	

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	
Spanish Octopus & Tomatillo Aquachile Smashed Cucumber, Tortilla Crisp, Cilantro	
Pan Roasted Crab Cake Grapefruit-Serrano Aioli, Fennel, Tarragon, Butter Lettuce	
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	

## 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
Wild Striped Bass a la Plancha	35
Semolina Fried Texas Gulf Prawns	32
Pan Roasted Gulf Red Grouper	36
Oak Grilled Alaskan Sockeye Salmon	33
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
Crispy Vermilion Rockfish Baba Ghanoush, Chili Crisp, Blistered Peppers	40
Nova Scotian Lobster Bucatini Bacon, Garlic, Chive & Chili Flake, Breadcrumbs	51
Seared Maine Scallops Sweet Corn Pudding, Summer Succotash, Lemon Froth	47
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 Semolina-Fried Gulf Shrimp	+15 +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
Street Corn Cotija, Tajin, Cilantro	10
Oak-Grilled Summer Squash Green Goddess, Toasted Hazelnuts, Basil	11

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.