

# Brunch

## Cold Bar

**Oysters on the Half Shell\* with Crackers and Good Condiments** 4  
*Fresh Horseradish, Mignonette & Cocktail Sauce*

Chebooktook, <i>NB</i>	Mayflower, <i>MA</i>
Dixon Point, <i>NB</i>	Dutch Island, <i>RI</i>
Fortune, <i>NS</i>	Shooting Point, <i>VA</i>
Gooseberry, <i>PEI</i>	Hammersley, <i>WA</i>
Bayside, <i>MA</i>	Pickering Passage, <i>WA</i>
Blue Hill Bay, <i>MA</i>	Kusshi, <i>BC</i>
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	
<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 &amp; 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>	
Shrimp Cocktail Cobb	25
<i>House-made Ranch, Avocado, Bacon, Egg</i>	
Vine Ripe Tomato Gazpacho	
<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*

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
Pan Roasted Gulf Grouper	35
Oak Grilled Atlantic Swordfish	38
Oak Grilled Wild King Salmon	36
Oak Grilled Texas Gulf Redfish on the Halfshell	41

## Perla's Plates

Perla's French Toast	23
<i>Banana Toffee French Toast, Vanilla Whip, Candied Pecans</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**

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

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