

Dinner

Cold Bar

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

Lucky Limes, PEI	Duxbury, MA
Sara's Shore, PEI	Thatch Island, MA
Stag, PEI	Mayflower Point, MA
Moonstone, PEI	Eld Inlet, WA
Eel Lake, NS	Hammersley, WA
Fortune, NS	Pickering Passage, WA
Salty Mainers, ME	

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*	24
Perla's Poco Platter*	95
Perla's Grande Platter*	145

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	17
Spanish Octopus & Tomatillo Aquachile Smashed Cucumber, Tortilla Crisp, Cilantro	23
Pan Roasted Crab Cake Grapefruit Serrano Aioli, Fennel, Tarragon, Butter Lettuce	25
New Orleans-Style BBQ Shrimp Oak-Grilled Bread	21
Summer Melon & Buratta Tomato, Watercress Salsa Verde, Serrano Honey Vinaigrette	18
Little Gem Lettuce & Mint Salad Radish, Almonds, Lemon Vinaigrette, Parmesan	14
Iceberg Wedge Green Onion, Marinated Tomatoes, Jumbo Lump Crab, Thousand Island Dressing	23
Vine Ripe Tomato Gazpacho Lump Crab, Cucumber, Almond, Manchego Toast	17

Sandwiches

Served with Shoestring Fries or Daikon Slaw	
Grilled Mahi Sandwich, Housemade Tartar, Toasted Bun	25
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	45
Seared Rare Ahi Tuna a la Plancha	38
Seared Stripped Bass a la Plancha	34
Semolina Fried Texas Gulf Prawns	32
Pan Seared Red Gulf Grouper	35
Oak Grilled Verlasso Salmon	38
Oak Grilled Atlantic Swordfish	39
Oak Grilled Texas Gulf Redfish on the Halfshell	41

Perla's Plates

Crispy Gulf Snapper Lemon Spinach, Spicy Sofrito	38
Brioche Crusted Halibut Snap Peas, Beech Mushrooms, Charred Leek Bourride	48
Crispy 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*	56
Oak Grilled Niman Ranch Ribeye, 14oz*	58
Make it Surf & Turf: Seared Maine Scallop	+15
Semolina-Fried Gulf Prawns	+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