

# Lunch

## Cold Bar

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

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

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*	24

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

## Appetizers, Salads, Soups

Wood-Grilled Creole Oysters	23
<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>	
Cornmeal-Fried Oysters	17
<i>Chile Morita Slaw</i>	
Spanish Octopus & Tomatillo Aquachile	23
<i>Smashed Cucumber, Tortilla Crisp, Cilantro</i>	
Pan Roasted Crab Cake	25
<i>Grapefruit Serrano Aioli, Fennel, Tarragon, Butter Lettuce</i>	
New Orleans-Style BBQ Shrimp	21
<i>Oak-Grilled Bread</i>	

Summer Melon & Burrata	18
<i>Tomato, Watercress Salsa Verde, Serrano Honey Vinaigrette</i>	
Little Gem Lettuce & Mint Salad	14
<i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	
Iceberg Wedge	23
<i>Green Onion, Marinated Tomatoes, Jumbo Lump Crab, Thousand Island Dressing</i>	
Sautéed Shrimp Caesar	25
<i>Espelette Pepper, Parmesan, Focaccia Croutons</i>	
Vine Ripe Tomato Gazpacho	17
<i>Lump Crab, Cucumber, Almond, Manchego Toast</i>	

## 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
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

## 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
Fish, Oyster, or Shrimp Po'boy	25
<i>Spicy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i>	
Perla's Flat Top Cheeseburger	23
<i>Two Freshly Ground Patties, American Cheese, Onion, Iceberg Lettuce, Tomato, Special Sauce</i>	
Jalapeno Tuna Melt	25
<i>Sourdough, House Confit, Cheddar, Dill</i>	

## Perla's Plates

Crispy Gulf Snapper	38
<i>Lemon Spinach, Spicy Sofrito</i>	
Espelette Shrimp & Blue Crab Gumbo	29
<i>Steamed Rice, Andouille, Bacon, Scallion, Okra, Grilled Baguette</i>	
Beer-Battered Fish and Chips	22
<i>Beer battered Icelandic Flounder with house fries</i>	

## 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	14
<i>add Lobster +14</i>	
Oak-Grilled Brussels Sprouts	10
Cornmeal-Fried Okra with Spicy Remoulade	9
Oak-Grilled Summer Squash	11
<i>Green Goddess, Toasted Hazelnuts, Basil</i>	