

Dinner

Cold Bar

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

Lucky Limes, <i>PEI</i>	Great White, <i>MA</i>
Pink Moon, <i>PEI</i>	Little Dory, <i>MA</i>
Raspberry Point, <i>PEI</i>	Matunucks, <i>RI</i>
Dixon Point, <i>NB</i>	Rough Water, <i>RI</i>
Norumbega, <i>ME</i>	Cougar Creek, <i>BC</i>
Duxbury Select, <i>MA</i>	Oishi, <i>WA</i>

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
Red Snapper Tartare with Avocado, White Lime Ponzu, Quinoa*	24
Perla's Poco Platter*	95
Perla's Grande Platter*	145

Appetizers, Salads, Soups

Wood-Grilled Creole Oysters <i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	23
Ahi Tuna Tostadas <i>Chipotle Aioli, Avocado, Serrano, Citrus Ponzu</i>	23
Salt & Jalapeño Pepper-Fried Calamari <i>Green Sauce, Marinara</i>	21
Cornmeal-Fried Oysters <i>Chile Morita Slaw</i>	17
Oak Grilled Spanish Octopus <i>Spicy Corn Relish, Caper Piri Piri</i>	23
Pan Roasted Crab Cake <i>Grapefruit Serrano Aioli, Fennel, Tarragon, Butter Lettuce</i>	25
New Orleans-Style BBQ Shrimp <i>Oak-Grilled Bread</i>	21
Spicy Chilled Gulf Shrimp <i>Pickled Vegetable Vinaigrette, Fine Herbs</i>	25
Little Gem Lettuce & Mint Salad <i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	14
Iceberg Wedge <i>Green Onion, Marinated Tomatoes, Jumbo Lump Crab, Thousand Island Dressing</i>	23
Traditional Rockfish Chowder <i>House Chili Oil, Bacon, Toasted Oyster Crackers</i>	19

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 <i>Two Freshly Ground Patties, American Cheese, Onion, Iceberg Lettuce, Tomato, Special Sauce</i>	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
Semolina Fried Texas Gulf Prawns	32
Pan Seared Red Gulf Grouper	35
Oak Grilled Atlantic Swordfish	36
Oak Grilled Verlasso Salmon	38
Oak Grilled Snapper Collar	37
Oak Grilled Texas Gulf Redfish on the Halfshell	41

Perla's Plates

Littleneck Clam Risotto <i>Green Curry, Beech Mushrooms</i>	37
Seared Ahi Tuna Au Poivre <i>Celery Root Puree, Glazed Baby Carrots</i>	43
Crispy Gulf Snapper <i>Lemon Spinach, Spicy Sofrito</i>	38
Potato Crusted Sea Bass <i>Garlicky Swiss Chard, Green Peppercorn Lemon Butter</i>	44
Nova Scotian Lobster Bucatini <i>Bacon, Garlic, Chive & Chili Flake, Breadcrumbs</i>	51
Fish and Chips <i>Beer battered Icelandic Flounder with house fries</i>	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 <i>add Lobster +14</i>	14
Cornmeal-Fried Okra with Spicy Remoulade	9
Oak-Grilled Brussels Sprouts	10
Roasted Acorn Squash <i>Cambozola, Hazelnut Brown Butter, Sage</i>	10
Blistered Shishito Peppers <i>Whipped Anchovy Bagna Cauda</i>	9