

Lunch

Cold Bar

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

Lucky Limes, <i>PEI</i>	Sunken Meadow Gem, <i>MA</i>
Raspberry Point, <i>PEI</i>	Matunucks, <i>RI</i>
Dixon Point, <i>NB</i>	Rough Water, <i>RI</i>
Blue Hill Bay, <i>ME</i>	Cougar Creek, <i>BC</i>
Norumbega, <i>ME</i>	Kusshi, <i>BC</i>
Duxbury Select, <i>MA</i>	Oishi, <i>WA</i>
Little Dory, <i>MA</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
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, Capers 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
Sautéed Shrimp Caesar <i>Espelette Pepper, Parmesan, Focaccia Croutons</i>	25
Traditional Rockfish Chowder <i>House Chili Oil, Bacon, Toasted Oyster Crackers</i>	19

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 Mediterranean Whole Loup de Mer	44
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 <i>Spicy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i>	25
Perla's Flat Top Cheeseburger <i>Two Freshly Ground Patties, American Cheese, Onion, Iceberg Lettuce, Tomato, Special Sauce</i>	23
Jalapeno Tuna Melt <i>Sourdough, House Confit, Cheddar, Dill</i>	25

Perla's Plates

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

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
Oak-Grilled Brussels Sprouts	10
Cornmeal-Fried Okra with Spicy Remoulade	9
Blistered Shishito Pepper <i>Whipped Anchovy Bagna Cauda</i>	9