

Brunch 1.22.23

Cold Bar

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

Hollyberry, PEI	Shiny Sea, PEI
Malpeque, PEI	Village Bay, PEI
Opus, PEI	Honeymoon, NB
Sunberry, PEI	Tatamagouche, NS
Sand Dune, PEI	Great White, MA

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, Soups, & Sides

Buttermilk Biscuits	5
<i>Strawberry Jam</i>	
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>	
Spicy Chilled Gulf Shrimp	25
<i>Pickled Vegetable Vinaigrette, Fine Herbs</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>	

Traditional Rockfish Chowder 19
 House Chili Oil, Bacon, Toasted Oyster Crackers

2 Eggs Any Way* 6
Applewood-Smoked Bacon 8
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

Seared Maine Scallops a la Plancha	45
Seared Rare Ahi Tuna a la Plancha	38
Semolina Fried Texas Gulf Prawns	32
Oak Grilled Opah	36
Oak Grilled Verlasso Salmon	38
Oak Grilled Snapper Collar	32
Oak Grilled Mediterranean Whole Loup de Mer	44
Oak Grilled Texas Gulf Redfish on the Halfshell	41

Perla's Plates

Perla's French Toast	23
<i>Toasted Marshmallow, Chocolate Sauce, Graham Cracker</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	25
Lobster Roll, Bibb Lettuce, Housemade Mayo, Drawn Butter*	39
Fish, Oyster, or Shrimp Po'boy	25
<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>	

Perla's

Perla's Seafood and Oyster Bar

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.