

Lunch 2.23.24

Cold Bar

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

Lucky Limes, PEI	Riptide, MA
Pink Moon, PEI	Spindrift, MA
Raspberry Point, PEI	Breakwater, RI
Bad Boys, NS	Moonstone, RI
Swell, NH	Barnegat, NJ
Buzzard's Bay, MA	Blackjack Point, TX

Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime*	12
Spicy Oyster Shooter: Mezcal, Bloody Mix, Lime*	12
Jumbo Shrimp Cocktail	25
Fish & Shrimp Ceviche with Avocado & Housemade Tostaditos	21
Red Snapper Tartare with Avocado, White Lime Ponzu, Quinoa*	24
1/2 Pound Snow Crab Legs	45
Perla's Poco Platter*	110
Perla's Grande*	165

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>	23
Cornmeal-Fried Oysters <i>Chile Morita Slaw</i>	19
Oak Grilled Spanish Octopus <i>Black Eyed Peas, Winter Greens, Bay Leaf Aioli</i>	23
Pan Roasted Crab Cake <i>Bibb Lettuce, Jalapeño, Fennel, Mustard Seed Tartar</i>	25
New Orleans-Style BBQ Shrimp <i>Oak-Grilled Bread</i>	23
Little Gem Lettuce & Mint Salad <i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	15
Iceberg Wedge <i>Green Onion, Marinated Tomatoes, Jumbo Lump Crab, Thousand Island Dressing</i>	25
Shrimp Cocktail Cobb <i>House-made Ranch, Avocado, Bacon, Egg</i>	26
Sautéed Shrimp Caesar <i>Espelette Pepper, Parmesan, Focaccia Croutons</i>	26
Green Curry Clam Chowder <i>House Bacon, Fine Herbs, Lime, Baguette</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 Rare Pacific Ahi Tuna a la Plancha	42
Seared Maine Scallops a la Plancha	47
Semolina Fried Texas Gulf Prawns	32
Crispy Skin Verlasso Salmon	40
Oak Grilled Pacific Swordfish	38
Oak Grilled Texas Gulf Redfish on the Half-shell	41

Sandwiches

Served with Crispy Herb Fries or Daikon Slaw

Grilled Mahi Sandwich <i>Housemade Tartar, Toasted Bun</i>	26
Lobster Roll <i>Bibb Lettuce, Housemade Mayo, Drawn Butter</i>	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
Tasso Tuna Melt <i>Gruyère, Lime Slaw, Pickles</i>	23

Perla's Plates

Crispy Gulf Snapper <i>Lemon Spinach, Spicy Sofrito</i>	42
Perla's Bouillabaisse <i>Oak Grilled Baguette, Saffron Rouille</i>	48
Espelette Shrimp & Blue Crab Gumbo <i>Steamed Rice, Andouille, Bacon, Scallion, Okra, Grilled Baguette</i>	32
Beer-Battered Fish and Chips	34

Sides for Sharing

Blistered Shishito Peppers <i>Bay Leaf Aioli, Fine Herbs</i>	9
Cornmeal-Fried Okra with Spicy Remoulade	10
Charred Broccoli <i>Bagna Cauda, Parmigiano Reggiano</i>	11
Oak-Grilled Brussels Sprouts	11
King Crab & Parmesan Grits	18
Baked Shells & Cheese <i>add Lobster +16</i>	14
Yukon Gold Griddle Cakes with Crème Fraîche & Chive	9
Shoestring Fries	10