## Gold Bar

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

| Boss Gibson, $N B$ | Shiny Sea, PEI |
| :--- | :--- |
| Mer Bleue, $N B$ | Great Whites, $M A$ |
| Irish Point, PEI | Sherwood Island, $C T$ |
| Le Petit Barachois, PEI | Otter's Choice, $F L$ |
| Momma Mia, PEI | Blackjack Point, $T X$ |
| Pink Moon, PEI |  |

Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime* Spicy Oyster Shooter: Mezcal, Bloody Mix, Lime*
Jumbo Shrimp Cocktail
Fish \& Shrimp Ceviche with Avocado \& Housemade Tostaditos Red Snapper Tartare with Avocado, White Lime Ponzu, Quinoa*

1/2 Pound Snow Crab Legs
Perla's Poco Platter*
Perla's Grande*

## Appetizers, Salads, Soups

Wood-Grilled Creole Oysters
Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast
Ahi Tuna Tostadas*
Chipotle Aioli, Avocado, Serrano, Citrus Ponzu
Salt \& Jalapeño Pepper-Fried Calamari
Green Sauce, Marinara
Cornmeal-Fried Oysters
Chile Morita Slaw
Oak Grilled Spanish Octopus
Orange-Thyme Oil, Salt Cured Olive, Chile de Arbol
Pan Roasted Crab Cake
Bibb Lettuce, Jalepeño, Fennel, Mustard Seed Tartar
New Orleans-Style BBQ Shrimp
Oak-Grilled Bread
Little Gem Lettuce \& Mint Salad
Radish, Almonds, Lemon Vinaigrette, Parmesan
Iceberg Wedge
Green Onion, Marinated Tomatoes, Jumbo
Lump Crab, Thousand Island Dressing
Shrimp Cocktail Cobb
House-made Ranch, Avocado, Bacon, Egg
Sautéed Shrimp Caesar
Espelette Pepper, Parmesan, Focaccia Croutons
Green Curry Clam Chowder
House Bacon, Fine Herbs, Lime, Baguette

## Fresh © Simple Market Seafood <br> Served with Herb Salad, Grilled Lemon, and Choice of Sauce:* <br> 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
Pan Seared Alaskan Halibut 46
Crispy Skin Verlasso Salmon 40
Oak Grilled Texas Gulf Redfish on the Half-shell 41

| Sandwiches |  |
| :--- | :---: |
| Served with Crispy Herb Fries or Daikon Slaw |  |
| Grilled Mahi Sandwich |  |
| $\quad$ Housemade Tartar, Toasted Bun | 26 |
| $\begin{array}{ll}\text { Lobster Roll } \\ \quad \text { Bibb Lettuce, Housemade Mayo, Drawn Butter } \\ \text { Fish, Oyster, or Shrimp Po'boy }\end{array}$ | 39 |

Spicy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll
Perla's Flat Top Cheeseburger 23
Two Freshly Ground Patties, American Cheese, Onion,
Iceberg Lettuce, Tomato, Special Sauce
Tasso Marinated Tuna
Gruyére, Lime Slaw, Pickles
Perla's Plates

Crispy Gulf Snapper 42
Lemon Spinach, Spicy Sofrito
Espelette Shrimp \& Blue Crab Gumbo 32
Steamed Rice, Andouille, Bacon, Scallion, Okra, Grilled Baguette
Roasted Pacific Swordfish
Cilantro Marinade, Chorizo, Steamed Mussels
Beer-Battered Fish and Chips
Beer battered Icelandic Flounder with house fries

## Sides for Sharing

Blistered Shishito Peppers 9
Bay Leaf Aioli, Fine Herbs
Cornmeal-Fried Okra with Spicy Remoulade 10
Fire Roasted Baby Carrots 12
Pistachio, Harissa, Sumac Yogurt
Oak-Grilled Brussels Sprouts 11
King Crab \& Parmesan Grits 18
Baked Shells \& Cheese 14
add Lobster +16
Yukon Gold Griddle Cakes with Crème Frâiche \& Chive 9
Shoestring Fries 10

