

Brunch 4.12.26

Cold Bar

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

Johns River, ME	Fisher's Island, NY
Norumbega, ME	Lowcountry Cup, SC
Pleasant Cove, ME	Big Tree, TX
Barnstable, MA	Black Jack, TX
Katama Bay, MA	Mata Moto, TX
Lewis Bay, MA	Totten Inlet, WA
Spindrift, MA	

Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime*	12
Spicy Oyster Shooter: Mezcal, Bloody Mix, Lime*	12
Jumbo Shrimp Cocktail	26
Fish & Shrimp Ceviche with Avocado & Housemade Tostaditos	23
Red Snapper Tartare with Avocado, White Lime Ponzu, Quinoa*	24
1 Pound Nova Scotia Snow Crab	52
Perla's Poco Platter*	110
Perla's Grande Platter*	165

Appetizers, Soups, & Sides

House-made Buttermilk Biscuits Whipped Butter & Roasted Pepper Jam	9
Wood-Grilled Texas Gulf Oysters Fennel Béchamel, Jalapeño, Parmesan, Tasso Bacon Breadcrumbs	24
Cornmeal-Fried Oysters Chile Morita, Slaw	24
Ahi Tuna Tostadas* Chipotle Aioli, Avocado, Serrano, Citrus Ponzu	27
Salt & Jalapeño Pepper-Fried Calamari Green Sauce & Marinara	24
Perla's Iceberg Wedge Cherry Tomatoes, Jumbo Lump Blue Crab, Thousand Island Dressing	26
Local Lettuces & Mint Salad Radish, Almonds, Lemon Vinaigrette, Parmesan	15
Shrimp Cocktail Cobb House-made Ranch, Avocado, Bacon, Egg	27
Green Curry Clam Chowder House Bacon, Fines Herbs, Lime, Baguette	21
2 Eggs Any Way*	7
Applewood-Smoked Bacon	9
Toast, English Muffin, or Baguette	3
Wood-Grilled Housemade Breakfast Sausage	9
Lemon Garlic Spinach	7
Crispy Herb Fries	10
Blue Crab, Green Onion, & Parmesan Grits	19
Yukon Gold Griddle Cakes with Crème Fraîche & Chive	9

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 Rare Pacific Ahi Tuna a la Plancha	44
Seared Hokkaido Scallops a la Plancha	49
Semolina Fried Texas Gulf Prawns	32
Oak Grilled Texas Gulf Redfish on the Half-shell	41

Perla's Plates

Tres Leches French Toast Toasted Coconut, Hibiscus, Mixed Berries	24
Espelette Shrimp & Blue Crab Gumbo Steamed Rice, Andouille, Bacon, Scallion, Okra, Fried Egg, Grilled Baguette	34
New Orleans-Style BBQ Shrimp & Stone Ground Grits Creole Lemon Butter, Poached Egg*, Fines Herbs	36
Wood-Grilled Sausage, Oysters, Egg in the Hole* House Breakfast Sausage, Three Grilled Oysters	31
Crab Florentine* English Muffin, Poached Eggs, Lump Crab, Griddled Tomato, Lemon Spinach, Hollandaise	37
Steak Ranchero* Oak-Grilled Hanger Steak, Two Fried Eggs, Spicy Ranchero Sauce, Crispy Griddle Cake with Crème Fraîche	36
Roasted Tomato, Asparagus & Egg White Frittata New Potato, Avocado, Chervil	32
Lobster Omelette Melted Leeks, White Cheddar, Bibb Lettuce Salad	39
Fish and Chips Beer Battered Icelandic Flounder with House Fries	34

Sandwiches

Served with Crispy Herb Fries or Daikon Slaw	
Lobster Roll Bibb Lettuce, Housemade Mayo, Drawn Butter*	41
Grilled Mahi Sandwich Housemade Tartar, Toasted Bun	26
Fish, Oyster, or Shrimp Po'boy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll	25
Perla's Flat Top Cheeseburger Two Freshly Ground Patties, American Cheese, Iceberg Lettuce, Onion, Tomato, Special Sauce	24

Cocktails

Perla's Bloody Mary Add a Cocktail Shrimp +4	16
SoCo Fizz Deep Eddy Ruby Red Vodka, Sparkling Wine, Lime	16
Mimosa Service Bottle of Bisol Prosecco Served with a Choice of: Fresh Orange, Grapefruit or Pineapple Juice on the Side	60

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.