

Brunch 4.14.24

Cold Bar

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

Glacier Bay, NB Sunken Meadows, MA
Black Magic, PEI Wellfleet, MA
Princetown, PEI Ninigret Cup, RI
Summer Love, PEI Black Jack Point, TX
Mayflower, MA

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 Platter* 165

Appetizers, Soups, & Sides

Buttermilk Biscuits 8
Whipped Strawberry Honey Butter
Wood-Grilled Creole Oysters 23
Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast
Ahi Tuna Tostadas* 24
Chipotle Aioli, Avocado, Serrano, Citrus Ponzu
Salt & Jalapeño Pepper-Fried Calamari 23
Green Sauce & Marinara
Cornmeal-Fried Oysters 19
Chile Morita Slaw

Perla's Iceberg Wedge 25
Cherry Tomatoes, Lump Crab, Thousand Island Dressing
Little Gem Lettuce & Mint Salad 15
Radish, Almonds, Lemon Vinaigrette, Parmesan
Shrimp Cocktail Cobb 26
House-made Ranch, Avocado, Bacon, Egg
Green Curry Clam Chowder 19
House Bacon, Fine Herbs, Lime, Baguette

2 Eggs Any Way* 7
Applewood-Smoked Bacon 9
Toast, English Muffin, or Baguette 3
Wood-Grilled Housemade Breakfast Sausage 8
Lemon Garlic Spinach 9
Shoestring Fries 10
Blue Crab, Green Onion, & Parmesan Grits 18
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 42
Seared Maine Scallops a la Plancha 47
Semolina Fried Texas Gulf Prawns 32
Oak Grilled Texas Gulf Redfish on the Half-shell 41

Perla's Plates

Tres Leches French Toast 23
Toasted Coconut, Hibiscus, Mixed Berries
Espelette Shrimp & Blue Crab Gumbo 32
Steamed Rice, Andouille, Bacon, Scallion, Okra, Fried Egg, Grilled Baguette
New Orleans-Style BBQ Shrimp & Stone Ground Grits 32
Creole Lemon Butter, Poached Egg, Fines Herbes*
Wood-Grilled Sausage, Oysters, Egg in the Hole* 28
House Breakfast Sausage, Three Grilled Oysters
Crab Florentine* 35
English Muffin, Poached Eggs, Lump Crab, Griddled Tomato, Lemon Spinach, Hollandaise
Steak Ranchero* 34
Oak-Grilled Hanger Steak, Two Fried Eggs, Spicy Ranchero Sauce, Crispy Griddle Cake with Crème Fraîche
Lobster & Egg White Frittata 36
Broccoli, Gruyere, Lemon Creme Fraiche, Chives
Buttered Lump Crab Omelette* 35
Tarragon, Hollandaise, Bibb Lettuce Salad
Fish and Chips 34
Beer battered Icelandic Flounder with House Fries

Sandwiches

Served with Crispy Herb Fries or Daikon Slaw

Lobster Roll 26
*Bibb Lettuce, Housemade Mayo, Drawn Butter**
Grilled Mahi Sandwich 26
Housemade Tartar, Toasted Bun
Fish, Oyster, or Shrimp Po'boy 25
Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll
Perla's Flat Top Cheeseburger 23
Two Freshly Ground Patties, American Cheese,

Cocktails

Perla's Bloody Mary 16
add a Cocktail Shrimp +4
SoCo Fizz 16
Deep Eddy Ruby Red Vodka, Sparkling Wine, Lime
Mimosa Service 65
Carafe of La Vieille Ferme Brut Served with a Choice of: Fresh Orange, Grapefruit or Pineapple Juice on the Side

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.