

# Brunch 6.4.23

## Cold Bar

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

Belle Du Jour, <i>NB</i>	Riptide, <i>MA</i>
Pickle Point, <i>PEI (+1)</i>	Spear Point, <i>MA</i>
Sand Dune, <i>PEI</i>	Sunken Meadow, <i>MA</i>
Sex on the Bay, <i>PEI</i>	Shooting Point, <i>VA</i>
Summer Ride, <i>PEI</i>	Oishi, <i>WA (+1)</i>
Ugly Duckling, <i>PEI</i>	Kumamoto, <i>CA (+1)</i>

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
1/2 Pound Snow Crab Legs	38
Perla's Poco Platter*	105
Perla's Grande Platter*	155

## Appetizers, Soups, & Sides

Buttermilk Biscuits	5
<i>Whipped Strawberry Honey Butter</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 &amp; Marinara</i>	
Cornmeal-Fried Oysters	18
<i>Chile Morita Slaw</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>	
Vine Ripe Tomato Gazpacho	18
<i>Lump Crab, Cucumber, Almond, Manchego Toast</i>	
2 Eggs Any Way*	6
Applewood-Smoked Bacon	8
Toast, English Muffin, or Baguette	3
Wood-Grilled Housemade Breakfast Sausage	6
Lemon Garlic Spinach	7
Crispy Herb 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 Rare Ahi Tuna a la Plancha	42
Seared Maine Scallops a la Plancha	48
Semolina Fried Texas Gulf Prawns	32
Oak Grilled Texas Gulf Redfish on the Halfshell	41

## Perla's Plates

Tres Leches French Toast	23
<i>Toasted Coconut, Hibiscus, Mixed Berries</i>	
Espelette Shrimp & Blue Crab Gumbo	32
<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>Broccoli, Gruyere, Lemon Creme Fraiche, Chives</i>	
Buttered Lump Crab Omelette*	34
<i>Tarragon, Hollandaise, Bibb Lettuce Salad</i>	
Fish and Chips	28
<i>Beer battered Icelandic Flounder with House Fries</i>	

## Sandwiches

<b>Served with Crispy Herb Fries or Daikon Slaw</b>	
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,</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>	