

# Dinner 6.5.23

## Cold Bar

Oysters on the Half-shell\* with Crackers and Fresh Condiments 4

Malpeque, PEI	Spear Point, MA
Ugly Duckling, PEI	Sunken Meadow, MA
Tatamagouche, NS	Breakwater, RI
Cadillac, ME	Blue Point, CT
Edgewater, MA	Shooting Point, VA

Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime*	12
Spicy Oyster Shooter: Mezcal, Bloody Mix, Lime*	12
Dressed Oysters with Togarashi, Yuzu, Green Onion and Trout Roe	20
Jumbo Shrimp Cocktail	23
Red Snapper Tartare with Avocado, White Lime Ponzu, Quinoa*	24
Fish & Shrimp Ceviche with Avocado & Housemade Tostaditos	19
1/2 Pound Snow Crab Legs	38
Perla's Poco Platter*	105
Perla's Grande*	155

## Appetizers, Salads, Soups

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, Marinara</i>	
Cornmeal-Fried Oysters	18
<i>Chile Morita, Slaw</i>	
Oak Grilled Spanish Octopus	23
<i>Soft &amp; Crispy Leeks, Fresno Pepper, Caper Aioli</i>	
Pan Roasted Crab Cake	25
<i>Grapefruit Serrano Aioli, Fennel, Tarragon, Butter Lettuce</i>	
New Orleans-Style BBQ Shrimp	21
<i>Oak-Grilled Bread</i>	
Little Gem Lettuce & Mint Salad	15
<i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	
Iceberg Wedge	23
<i>Green Onion, Marinated Tomatoes, Jumbo Lump Crab, Thousand Island Dressing</i>	
Maplebrook Dairy Burrata	20
<i>Pickled Texas Strawberry, Heirloom Tomato, Pistachio Salsa Verde, Aleppo Honey</i>	
Vine Ripe Tomato Gazpacho	18
<i>Lump Crab, Cucumber, Almond, Manchego Toast</i>	

## Sandwiches

Served with Crispy Herb Fries or Daikon Slaw

Lobster Roll	39
<i>Bibb Lettuce, Housemade Mayo, Drawn Butter</i>	
Grilled Mahi Sandwich	25
<i>Housemade Tartar, Toasted Bun</i>	
Perla's Flat Top Cheeseburger	23
<i>Two Freshly Ground Patties, American Cheese, Onion, Iceberg Lettuce, Tomato, Special Sauce</i>	

## Fresh & Simple Market Seafood

Served with Herb Salad, Grilled Lemon, and Choice of Sauce:\*

Garlic Drawn Butter, Salsa Verde, Red Chimichurri, or House Tartar

Crispy Skin Black Bass a la Plancha	38
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 Half-shell	41
Oak Grilled Verlasso Salmon	40

## Perla's Plates

Seared Cape Cod Scallops	49
<i>Jasmine Rice, Coconut Curry, Bok Choy, Thai Basil</i>	
Crispy Gulf Snapper	38
<i>Lemon Spinach, Spicy Sofrito</i>	
Poached Alaskan Halibut	46
<i>Green Goddess, Roasted Summer Squash, Garlic-Caper Breadcrumbs</i>	
Pacific Rockfish a la Plancha	48
<i>Babaganoush, Blistered Sweet Peppers, Anchovy Chili Crunch</i>	
Nova Scotian Lobster Bucatini	51
<i>Bacon, Garlic, Chive, Chili Flake, Breadcrumbs</i>	
Fish and Chips	34
<i>Beer Battered Icelandic Flounder with House Fries</i>	

## Prime Steaks

Served with Herb Salad, Roasted Tomato and Choice of Sauce: Salsa Verde, Horseradish Creme, Maitre d' Hotel Butter, or Béarnaise\*

Oak Grilled Niman Ranch NY Strip, 12 oz*	56
Oak Grilled Niman Ranch Ribeye, 14 oz*	58
Make it Surf & Turf:	
Seared Maine Scallop	+15
Semolina-Fried Gulf Prawns	+8

## Sides for Sharing

Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8
Crispy Herb Fries	9
Baked Shells & Cheese	14
<i>add Lobster +14</i>	
King Crab, Green Onion, & Parmesan Grits	18
Cornmeal-Fried Okra with Spicy Remoulade	9
Blue Crab Fried Rice	18
Oak-Grilled Brussels Sprouts	10
Charred Carrots	9
<i>Sumac Yogurt, Sorghum Dukkah</i>	
Chilled Green Beans	9
<i>Sundried Tomato Vinaigrette, Crispy Shallots, Fines Herbs</i>	