

## Cold Bar

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

Boss Gibson, <i>NB</i>	Poseidon Creek, <i>MA</i>
Cupid's Choice, <i>PEI</i>	Scorton Creek, <i>MA</i>
Irish Point, <i>PEI</i>	Goldilocks, <i>VA</i>
Lucky Limes, <i>PEI</i>	Triple Bogey, <i>VA</i>
Princess Delight, <i>PEI</i>	Black Jack, <i>TX</i>
Barnstable, <i>MA</i>	Salty Birds, <i>FL</i>
Great White, <i>MA</i>	

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*	165

## Appetizers, Salads, Soups

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

## Sandwiches

<b>Served with Shoestring Fries or Daikon Slaw</b>	
Lobster Roll	
<i>Bibb Lettuce, Housemade Mayo, Drawn Butter</i>	
Grilled Mahi Sandwich	
<i>Housemade Tartar, Toasted Bun</i>	
Perla's Flat Top Cheeseburger	
<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*

Seared Rare Pacific Ahi Tuna a la Plancha	42
Seared Maine Scallops a la Plancha	47
Semolina Fried Texas Gulf Prawns	32
Crispy Skin Verlasso Salmon	40
Pan Seared Alaskan Halibut	46
Oak Grilled Texas Gulf Redfish on the Half-shell	41
Oak Grilled Gulf Snapper Collar	45

## Perla's Plates

Seared Maine Scallops	50
<i>English Pea Risotto, Morel Mushroom, Lemon, Parmesan</i>	
Crispy Gulf Snapper	42
<i>Lemon Spinach, Spicy Sofrito</i>	
Pan Roasted Pacific Swordfish	47
<i>Cilantro Marinade, Chorizo, Steamed Mussels</i>	
Potato Crusted Sea Bass	49
<i>Garlicky Swiss Chard, Green Peppercorn Lemon Butter</i>	
Nova Scotia 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

<b>Served with Herb Salad, Roasted Tomato and Choice of Sauce:</b> <i>Salsa Verde, Horseradish Creme, Maitre d' Hotel Butter, or Béarnaise</i>	
Oak Grilled Niman Ranch NY Strip, 12 oz*	56
Oak Grilled Niman Ranch Ribeye, 14 oz*	58
Make it Surf & Turf:	
Seared Maine Scallop	+12
Semolina-Fried Gulf Prawns	+8

## Sides for Sharing

Blistered Shishito Peppers	9
<i>Bay Leaf Aioli, Fine Herbs</i>	
Fire Roasted Baby Carrots	14
<i>Pistachio, Harissa, Sumac Yogurt</i>	
Blistered Snap Peas	12
<i>XO Sauce, Lemon, Maldon Salt</i>	
Oak-Grilled Brussels Sprouts	11
Baked Shells & Cheese	14
<i>add Lobster +16</i>	
Shoestring Fries	10
Cornmeal-Fried Okra with Spicy Remoulade	10
Blue Crab, Green Onion, & Parmesan Grits	18
Yukon Gold Griddle Cakes with Crème Fraîche & Chive	9