

# Lunch 6.5.23

## Cold Bar

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

|                        |                    |
|------------------------|--------------------|
| Malpeque, PEI          | Edgewater, MA      |
| Pickle Point, PEI (+1) | Spear Point, MA    |
| Sex on the Bay, PEI    | Sunken Meadow, MA  |
| Ugly Duckling, PEI     | Breakwater, RI     |
| Tatamagouche, NS       | Blue Point, CT     |
| Cadillac, ME           | Shooting Point, VA |

|   |     |
|---|-----|
| Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime* | 12  |
| Spicy Oyster Shooter: Mezcal, Ancho Reyes, 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, Salads, Soups

|   |    |
|---|----|
| Wood-Grilled Creole Oysters<br>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast         | 23 |
| Ahi Tuna Tostadas<br>Chipotle Aioli, Avocado, Serrano, Citrus Ponzu                         | 23 |
| Salt & Jalapeño Pepper-Fried Calamari<br>Green Sauce, Marinara                              | 21 |
| Cornmeal-Fried Oysters<br>Chile Morita Slaw   | 18 |
| Oak Grilled Spanish Octopus<br>Soft & Crispy Leeks, Fresno Pepper, Caper Aioli              | 23 |
| Pan Roasted Crab Cake<br>Grapefruit Serrano Aioli, Fennel, Tarragon, Butter Lettuce         | 25 |
| New Orleans-Style BBQ Shrimp<br>Oak-Grilled Bread   | 21 |
| Little Gem Lettuce & Mint Salad<br>Radish, Almonds, Lemon Vinaigrette, Parmesan             | 14 |
| Iceberg Wedge<br>Green Onion, Marinated Tomatoes, Jumbo Lump Crab, Thousand Island Dressing | 23 |
| Shrimp Cocktail Cobb<br>House-made Ranch, Avocado, Bacon, Egg                               | 25 |
| Sautéed Shrimp Caesar<br>Espelette Pepper, Parmesan, Focaccia Croutons                      | 25 |
| Vine Ripe Tomato Gazpacho<br>Lump Crab, Cucumber, Almond, Manchego Toast                    | 18 |

## 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 Verlasso Salmon                      | 40 |
| Oak Grilled Texas Gulf Redfish on the Half-shell | 41 |

## Sandwiches

Served with Crispy Herb Fries or Daikon Slaw

|   |    |
|---|----|
| Grilled Mahi Sandwich<br>Housemade Tartar, Toasted Bun  | 25 |
| Lobster Roll<br>Bibb Lettuce, Housemade Mayo, Drawn Butter  | 39 |
| Fish, Oyster, or Shrimp Po'boy<br>Spicy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll                       | 25 |
| Perla's Flat Top Cheeseburger<br>Two Freshly Ground Patties, American Cheese, Onion, Iceberg Lettuce, Tomato, Special Sauce | 23 |
| Tasso Tuna Melt<br>Gruyère, Lime Slaw, Pickles  | 23 |

## Perla's Plates

|  |    |
|--|----|
| Crispy Gulf Snapper<br>Lemon Spinach, Spicy Sofrito  | 38 |
| Espelette Shrimp & Blue Crab Gumbo<br>Steamed Rice, Andouille, Bacon, Scallion, Okra, Grilled Baguette | 32 |
| Beer-Battered Fish and Chips<br>Beer battered Icelandic Flounder with house fries                      | 28 |

## Sides for Sharing

|  |    |
|--|----|
| Cornmeal-Fried Okra with Spicy Remoulade   | 9  |
| Yukon Gold Griddle Cakes with Crème Fraîche & Chive                              | 8  |
| Crispy Herb Fries  | 9  |
| King Crab & Parmesan Grits   | 18 |
| Baked Shells & Cheese<br>add Lobster +14   | 14 |
| Chilled Green Beans<br>Sundried Tomato Vinaigrette, Crispy Shallots, Fines Herbs | 9  |
| Oak-Grilled Brussels Sprouts   | 10 |