

Lunch 1.30.26

Cold Bar

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

Chebooktook, NB	Merry Duxbury, MA
Fleur de Mer, NB	Seabean, MA
Mer Bleue, NB	Fisher Island, NY
High Roller, PEI	Goldilocks, VA
Pink Moon, PEI	Big Tree, TX
Sand Dune, PEI	Black Diamonds, TX
Mayflower, MA	

Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime*	12
Spicy Oyster Shooter: Mezcal, Bloody Mix, Lime*	12
Jumbo Shrimp Cocktail	26
Fish & Shrimp Ceviche with Avocado & Housemade Tostaditos	23
Red Snapper Tartare with Avocado, White Lime Ponzu, Quinoa*	24
1 Pound Nova Scotia Snow Crab Legs	52
Perla's Poco Platter*	110
Perla's Grande*	165

Appetizers, Salads, Soups

Wood-Grilled Texas Gulf Oysters <i>Fennel Béchamel, Jalapeño, Parmesan, Tasso Bacon Breadcrumbs</i>	24
Ahi Tuna Tostadas* <i>Chipotle Aioli, Avocado, Serrano, Citrus Ponzu</i>	27
Salt & Jalapeño Pepper-Fried Calamari <i>Green Sauce, Marinara</i>	24
Oak-Grilled Spanish Octopus <i>Black Garlic Molé, Roasted Cabbage, Meyer Lemon, Pepita Crunch</i>	25
Mussels & Clams with White Wine <i>Fennel Sausage, Peppercorn Butter, Oak-Grilled Focaccia</i>	33
Pan Seared Crab Cake <i>Tarragon Mustard Beurre Blanc, Grapefruit, Endive</i>	24
Cornmeal-Fried Oysters <i>Chile Morita, Slaw</i>	19
New Orleans-Style BBQ Shrimp <i>Oak-Grilled Focaccia</i>	25
Local Lettuces & Mint Salad <i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	15
Iceberg Wedge <i>Green Onion, Marinated Tomatoes, Jumbo Lump Blue Crab, Thousand Island Dressing</i>	26
Shrimp Cocktail Cobb <i>Housemade Ranch, Avocado, Bacon, Egg</i>	27
Sautéed Shrimp Caesar <i>Espelette Pepper, Parmesan, Focaccia Croutons</i>	27
Lobster Bisque <i>Puff Pastry, Crème Fraîche, Chive</i>	22

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	44
Seared Hokkaido Scallops a la Plancha	49
Pan Roasted Texas Gulf Grouper	42
Semolina Fried Texas Gulf Prawns	32
Oak Grilled Texas Gulf Redfish on the Half-shell	41
Oak Grilled Texas Gulf Red Snapper Collar	43

Sandwiches

Served with Crispy Herb Fries or Daikon Slaw

Grilled Mahi Sandwich <i>Housemade Tartar, Toasted Bun</i>	26
Lobster Roll <i>Bibb Lettuce, Housemade Mayo, Drawn Butter</i>	41
Confit Tuna Melt <i>White Cheddar, Serrano Aioli, Fennel Escabeche</i>	23
Fish, Oyster, or Shrimp Po'boy <i>Spicy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i>	25
Perla's Flat Top Cheeseburger <i>Two Freshly Ground Patties, American Cheese, Onion, Iceberg Lettuce, Tomato, Special Sauce</i>	24

Perla's Plates

Crispy Gulf Red Snapper <i>Lemon Spinach, Spicy Sofrito</i>	44
Perla's Bouillabaisse <i>Oak Grilled Baguette, Saffron Rouille</i>	49
Espelette Shrimp & Blue Crab Gumbo <i>Steamed Rice, Andouille, Bacon, Scallion, Okra, Grilled Baguette</i>	34
Cilantro Marinated Swordfish Skewer <i>Crab Fried Rice, Red Curry Aioli, Herb Salad</i>	47
Beer-Battered Fish and Chips <i>Beer Battered Icelandic Flounder with House Fries</i>	36

Sides for Sharing

Oak-Grilled Brussels Sprouts	11
Aji Amarillo Honey Glazed Sweet Potatoes with Roasted Peanuts	9
Roasted Cauliflower with Tahina & Toasted Pine Nuts <i>Ras el Hanout, Preserved Lemon</i>	12
Baked Shells & Cheese <i>add Lobster +16</i>	15
Harissa Roasted Rainbow Carrots with Lemon Crema & Mint	12
Blue Crab, Green Onion & Parmesan Grits	19
Crispy Herb Fries	10

