

# Brunch 10.22.17

## Cold Bar

**Half Dozen Half Shell with House Crackers and Good Condiments\***  
Fresh Horseradish, Mignonette, & Cocktail Sauce

Beausoleil, NB	24	Megansett, MA	23
Wallace Bay, NS	24	Rock Harbor, MA	23
Cooke's Cocktail, PEI	24	Thatch Island, MA	23
Pickle Point, PEI	24	T&A, MA	23
Savage Blonde, PEI	24	Emerald Cove, BC	24
Bourne's Pond, MA	23	Komo Gway, BC	24
Katama Bay, MA	23	Royal Miyagi, BC	24

Oyster Shooter: Tito's Vodka, Horseradish, Bloody Mix, Lime	8
Jumbo Shrimp Cocktail	20
Fish & Shrimp Ceviche with Avocado & Fresh Fried Tostaditos	16
Ahi Tuna Tartar with a Quail Egg, Baguette Crostini*	18
Perla's Poco Platter	75
Perla's Grande Platter	120

## Appetizers, Soups, & Sides

Fresh Daily Doughnut	4
<i>S'mores and Strawberry Mango</i>	
Wood Grilled Creole Oysters	17
<i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	
Cornmeal Fried Oysters with Chili Morita & Slaw	15
Salt and Jalapeno Pepper Fried Calamari	15
<i>with Green Sauce &amp; Marinara</i>	
Perla's Iceberg Wedge	16
<i>Cherry Tomatoes, Lump Crab, Thousand Island Dressing</i>	
Bay Scallop Pozole Verde	12
<i>Radish, Cabbage, Lime, Herbs</i>	
Coconut Curry Clam Chowder	14
<i>House Bacon, Baguette, Fine Herbs, Lime</i>	
House Granola, Yogurt, Berries Cup	8
Seasonal Fresh Fruit Cup	8
2 Eggs Any Way	6
Applewood Smoked Bacon	6
Wood Grilled House Made Breakfast Sausage	6
Handcut Shoestring Fries	8
King Crab, Green Onion, & Parmesan Grits	10
Yukon Gold Griddle Cakes with Crème Fraiche & Chive	8

## Sandwiches

**Served with Shoestring Fries or Daikon Slaw**

Grilled Texas Redfish, Housemade Tartar	18
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter	34
Oyster or Shrimp Po-Boy	18
<i>Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i>	
Perla's Flat Top Cheeseburger	18
<i>Iceberg Lettuce, Tomato, Onion, Pickles &amp; Special Sauce</i>	
<i>add a Fried Egg...3</i>	

## Fresh & Simple Market Seafood

**Served with Daikon Slaw, Grilled Lemon, and Choice of Sauce:**  
Salsa Verde, Red Chimichurri, or House Tartar

Beer Batter Fried Alaskan Cod	27
Semolina Fried Full Belly Clams	25
Seared Maine Scallops a la Plancha	28
Oak Grilled Atlantic Wahoo	32

## Plates

New Orleans Style BBQ Shrimp & Stone Ground Grits	27
<i>Creole Lemon Butter, Poached Egg, Fines Herbs</i>	
Wood Grilled Sausage, Oysters, Egg in the Hole	22
<i>House Breakfast Sausage, Three Grilled Oysters</i>	
Big Blue Banana & Bacon	21
<i>One Large Buttermilk &amp; Banana Pancake, Wild Blueberries,</i>	
<i>Whipped Crème Fraiche, Vermont Maple Syrup, House Bacon</i>	
Brioche French Toast	20
<i>Moonlight Bakery Brioche, Coconut Sorbet, Vermont Maple Syrup,</i>	
<i>Fresh Berries, Toasted Coconut</i>	
Crab Florentine	24
<i>English Muffin, Poached Eggs, Lump Crab, Griddled Tomato,</i>	
<i>Lemon Spinach, Hollandaise</i>	
Steak Ranchero	25
<i>Oak Grilled Hanger Steak with Jalapeno Butter,</i>	
<i>Two Fried Eggs, Three Pepper Ranchero Sauce, Handcut Fries</i>	
Lobster & Egg White Fritatta	27
<i>Asparagus Tips, Roasted Tomatoes, Avocado, Basil</i>	
Cocktail Shrimp Cobb Salad	21
<i>Avocado, Bacon, Hard Boiled Egg, Buttermilk Ranch</i>	
Lobster Omelette	26
<i>Melted Leeks, White Cheddar, Chive, Baby Lettuce Salad</i>	
Seared Ahi Tuna & Quinoa	25
<i>Cucumber, Black Olive, Toasted Pine Nuts, Avocado Crema</i>	

## Cocktails

But First, Vodka	10
<i>Vodka, Chilled Espresso, Dry Curacao</i>	
El Nonino	10
<i>Tequila, Amaro Nonino, Grapefruit, Lime</i>	
The Barrelman	10
<i>Bourbon, Mint, Fresh Lemon, Honey</i>	
King's Ransom	10
<i>Pisco Porton, King's Ginger, Lime, Gingerale</i>	
Rye Tai	10
<i>Rye Whiskey, Orgeat, Pineapple, Lemon, Angostura Bitters</i>	
Pineapple Fizz	10
<i>Velvet Falernum, Pineapple, Sparkling</i>	
Perla's Bloody Mary	10
<i>add a Cocktail Shrimp...+3</i>	

Perla's

Perla's Seafood and Oyster Bar

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.