

Brunch 4.22.18

Cold Bar

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

Pemaquid, ME	3.85	Moonstone, RI	3.75
Ring Point, ME	3.85	Watch Hill, RI	3.75
Cape Cod, MA	3.85	Whitestone, MD	3.50
Fiddler's Cover, MA	3.75	Copps Island, CT	3.85
Martha's Vinyard, MA	3.75	Flapjack, WA	4.00
Cedar Island, RI	3.85	Spencer's Cover, WA	4.00

Oyster Shooter: 1876 Vodka, Horseradish, Bloody Mix, Lime*	10
Jumbo Shrimp Cocktail	20
Fish & Shrimp Ceviche with Avocado & Fresh Fried Tostaditos	16
Ahi Tuna Tartare 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>Strawberries & Cream or Chocolate with Sprinkles</i>	
Wood Grilled Creole Oysters	18
<i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	
Cornmeal Fried Oysters with Chili Morita & Slaw	15
Salt and Jalapeno Pepper Fried Calamari	18
<i>with Green Sauce & Marinara</i>	
Perla's Iceberg Wedge	16
<i>Cherry Tomatoes, Lump Crab, Thousand Island Dressing</i>	
Bay Scallop Pozole Verde	14
<i>Radish, Cabbage, Lime, Herbs</i>	
Vine Ripe Tomato & English Cucumber Gazpacho	14
<i>Blue Crab, Mint, Toasted Almonds, Manchengo Toast</i>	
House Granola, Yogurt, Berries Cup	8
Seasonal Fresh Fruit Cup	8
2 Eggs Any Way*	6
Applewood Smoked Bacon	8
Wood Grilled House Made Breakfast Sausage	6
Handcut Shoestring Fries	8
King Crab, Green Onion, & Parmesan Grits	11
Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8

Sandwiches

Served with Shoestring Fries or Daikon Slaw

Grilled Texas Redfish, Housemade Tartar, Toasted Bun	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 & Special Sauce</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
Seared Maine Scallops a la Plancha	33
Semolina Fried Texas Gulf Prawns	25
Oak Grilled Bay of Fundy Salmon	31

Plates

New Orleans Style BBQ Shrimp & Stone Ground Grits	27
<i>Creole Lemon Butter, Poached Egg*, Fines Herbes</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 & Banana Pancake, Wild Blueberries, Whipped Crème Fraîche, Vermont Maple Syrup, House Bacon</i>	
Brioche French Toast	21
<i>Moonlight Bakery Brioche, Coconut Sorbet, Vermont Maple Syrup, Fresh Berries, Toasted Coconut</i>	
Crab Florentine*	25
<i>English Muffin, Poached Eggs, Lump Crab, Griddled Tomato, Lemon Spinach, Hollandaise</i>	
Steak Ranchero*	25
<i>Oak Grilled Hanger Steak with Jalapeno Butter, Two Fried Eggs, Three Pepper Ranchero Sauce, Handcut Fries</i>	
Lobster & Egg White Frittata	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*	24
<i>Cucumber, Black Olive, Toasted Pine Nuts, Avocado Crema</i>	

Cocktails

Daily Frozen Cocktail	10
<i>Please ask your server about today's flavor</i>	
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.*