

Brunch 12.9.18

Cold Bar

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

Beausoliel, <i>NB</i>	3.85	Riptide, <i>MA</i>	3.85
Fin de la Baies, <i>NB</i>	3.85	Salten Rock, <i>MA</i>	3.85
Malpeque, <i>PEI</i>	3.85	West Falmouth, <i>MA</i>	3.85
Pink Moon, <i>PEI</i>	3.85	Flapjack, <i>WA</i>	4.00
Belon, <i>ME</i>	4.00	Ichiban, <i>WA</i>	4.00
Ocean Kiss, <i>ME</i>	4.00	Hammersley, <i>WA</i>	4.00
Ring Point, <i>ME</i>	3.85	Spencer Cove, <i>WA</i>	4.00
Megansett, <i>MA</i>	3.85		

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 <i>Peppermint Mocha or Cherry Pie</i>	5
Wood Grilled Creole Oysters <i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	18
Cornmeal Fried Oysters with Chili Morita & Slaw	15
Salt and Jalapeno Pepper Fried Calamari <i>with Green Sauce & Marinara</i>	18
Perla's Iceberg Wedge <i>Cherry Tomatoes, Lump Crab, Thousand Island Dressing</i>	16
Bay Scallop Pozole Verde <i>Radish, Cabbage, Lime, Herbs</i>	14
Spicy Lobster Bisque <i>Whipped Crème Fraîche, Chive, Puff Pastry</i>	19
House Granola, Yogurt, Berries Cup	8
Seasonal Fresh Fruit Cup	8
2 Eggs Any Way*	6
Applewood Smoked Bacon	8
Texas Toast/English Muffin/Baguette	2
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 <i>Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i>	18
Perla's Flat Top Cheeseburger <i>Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce</i>	18

Fresh & Simple Market Seafood

Served with Daikon Slaw, Grilled Lemon, and Choice of Sauce:*
Garlic Drawn Butter, 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 a la Plancha	32
Oak Grilled Atlantic Swordfish	31

Plates

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

Cocktails

Perla's Prickly Pear Margarita <i>Tequila, Prickly Pear Nectar, Lime</i>	12
But First, Vodka <i>Vodka, Chilled Espresso, Dry Curacao</i>	10
El Nonino <i>Tequila, Amaro Nonino, Grapefruit, Lime</i>	10
The Barrelman <i>Bourbon, Mint, Fresh Lemon, Honey</i>	10
King's Ransom <i>Pisco Porton, King's Ginger, Lime, Gingerale</i>	10
Rye Tai <i>Rye Whiskey, Orgeat, Pineapple, Lemon, Angostura Bitters</i>	10
Pineapple Fizz <i>Velvet Falernum, Pineapple, Sparkling</i>	10
Perla's Bloody Mary <i>add a Cocktail Shrimp +3</i>	10

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.