

# Brunch 8.13.17

## Cold Bar

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

Cook's Point, PEI	23	Dunbar, MA	24
Conway Royal, PEI	243	Field Point, MA	23
Malpeque, PEI	24	Moonrise, MA	23
Pink Moon, PEI	24	Saquish, MA	23
Savage Blonde, PEI	24	Standish Shore, MA	24
Summerside, PEI	24	T & A, MA	24
Barley Neck, MA	23	Shigoku, Wa	24
Cable Creek, MA	23		

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

## Appetizers, Soups, & Sides

Homemade Daily Doughnut <i>Fluffer Nutter or Lemon Lavender</i>	4
Blueberry Peach with Coconut Streusel Crostata	6

Wood Grilled Creole Oysters Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast	17
Cornmeal Fried Oysters with Chili Morita & Slaw	15
Salt and Jalapeno Pepper Fried Calamari <i>with Green Sauce &amp; Marinara</i>	15
Perla's Iceberg Wedge Cherry Tomatoes, Lump Crab, Thousand Island Dressing	16

Bay Scallop Pozole Verde Radish, Cabbage, Lime, Herbs	12
Vine Ripe Tomato & English Cucumber Gazpacho Blue Crab, Mint, Toasted Almonds, Manchengo Toast	14

House Granola, Yogurt, Berries Cup	7
Seasonal Fresh Fruit Cup	7
2 Eggs Any Way	6
Applewood Smoked Bacon	6
Wood Grilled House Made Breakfast Sausage	6
Handcut Shoestring Fries	7
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 Gulf Redfish, Housemade Tartar	18
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter	34
Oyster or Shrimp Po-Boy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll	18
Perla's Flat Top Cheeseburger Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce <i>add a Fried Egg...3</i>	18

## Plates

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

Frozen Delight <i>Please ask your server about the Daily Frozen Cocktail</i>	10
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But First, Vodka <i>Vodka, Chilled Espresso, Dry Curacao</i>	10
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El Nonino <i>Tequila, Amaro Nonino, Grapefruit, Lime</i>	10
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The Barrelman <i>Bourbon, Mint, Fresh Lemon, Honey</i>	10
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King's Ransom <i>Pisco Porton, King's Ginger, Lime, Gingerale</i>	10
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Rye Tai <i>Rye Whiskey, Orgeat, Pineapple, Lemon, Angostura Bitters</i>	10
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Pineapple Fizz <i>Velvet Falernum, Pineapple, Sparkling</i>	10
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Perla's Bloody Mary <i>Vodka, House Bloody Mix, Salt Rim add a Cocktail Shrimp...+3</i>	10
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*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.