

Brunch 1.21.18

Cold Bar

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

Caribou, NS	24	Pleasant Bay, MA	23
Fancy Sweets, NB	23	Whitecap, MA	23
Conway Royal, PEI	23	Quonset, RI	24
Raspberry Point, PEI	24	Copp's Island, CT	24
St. Simon, MA	24	White Stone, VA	23
Barley Neck, MA	23	Spencer Cove, WA	22
Halfmoon, MA	23	Fanny Bay, BC	23
Katama Bay, MA	23		

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 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>Raspberry White Chocolate or Marshmallow Crunch</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	16
<i>with Green Sauce & 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>	
Spicy Lobster Bisque	16
<i>Whipped Crème Fraîche, Chive, Puff Pastry</i>	
Coconut Curry Clam Chowder	16
<i>House Bacon, Baguette, Fines Herbes, Lime</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	18
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter	35
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 add a Fried Egg*....3</i>	

Fresh & Simple Market Seafood

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

Beer Batter Fried Alaskan Cod	27
Semolina Fried Texas Gulf Prawns	25
Seared Maine Scallops a la Plancha	33
Oak Grilled Texas Gulf Amberjack	32

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	20
<i>Moonlight Bakery Brioche, Coconut Sorbet, Vermont Maple Syrup, Fresh Berries, Toasted Coconut</i>	
Crab Florentine*	24
<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

Frozen Applejack Brandy Sour	10
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.*