

Lunch 1.22.18

Cold Bar

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

Fancy Sweet, <i>NB</i>	23	Halfmoon, <i>MA</i>	23
St. Simon, <i>NB</i>	24	Pleasant Bay, <i>MA</i>	23
Conway Royal, <i>PEI</i>	23	Whitecap, <i>MA</i>	23
Malpeque, <i>PEI</i>	22	Quonset Point, <i>RI</i>	23
Raspberry Point, <i>PEI</i>	24	Copp's Island, <i>CT</i>	24
Caribou, <i>NS</i>	23	White Stone, <i>VA</i>	23
Barley Neck, <i>MA</i>	23	Spencer Cove, <i>WA</i>	22

Oyster Shooter: Tito's Vodka, Horseradish, Bloody Mix, Lime*	8
Jumbo Shrimp Cocktail	20
Ahi Tuna Tartare 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, Salads, Soups

Wood Grilled Creole Oysters	17
Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast	
Crab Louie & Cornmeal Fried Green Tomatoes	18
Iceberg Lettuce, Avocado, Russian Dressing	
Salt and Jalapeno Pepper Fried Calamari	16
with Green Sauce & Marinara	
Grilled Octopus & Papas Bravas	18
Capers, Parsley, Saffron Aioli*	
Crab Cake, Frisee & Radish, Sauce Gribiche	19
Cornmeal Fried Oysters with Chili Morita & Slaw	15
New Orleans Style BBQ Shrimp with Grilled Focaccia	17
PEI Mussels Steamed in Modelo Especial	21
with Fennel Sausage, Fresh Tomato, Herbsaint, Focaccia Toast	
Little Gem Lettuce & Mint	12
Radish, Almonds, Lemon Vinaigrette, Parmesan	
Iceberg Wedge, Green Onion, Marinated Tomatoes,	16
Jumbo Lump Crab, Thousand Island Dressing	
Sautéed Shrimp Caesar	19
D'espelette Pepper, Lemon, Pecorino, Focaccia Croutons	
Seared Ahi Tuna & Quinoa*	22
Cucumber, Black Olive, Toasted Pine Nuts, Avocado Crema	
Cocktail Shrimp Cobb Salad	20
Avocado, Bacon, Hard Boiled Egg, Buttermilk Ranch	
Bay Scallop Pozole Verde	12
Radish, Cabbage, Lime, Herbs	
Spicy Lobster Bisque	16
Whipped Crème Fraîche, Chive, Puff Pastry	
Coconut Curry Clam Chowder	16
House Bacon, Baguette, Fines Herbes, Lime	

Fresh & Simple Market Seafood

*Served with Herb Salad, Grilled Lemon, and Choice of Sauce:**
Garlic Drawn Butter, Salsa Verde, Red Chimichurri, or House Tartar

Pan Roasted Hawaiian Escolar	30
Pan Roasted Atlantic Mahi	31
Seared Maine Scallops a la Plancha	33
Semolina Fried Gulf Prawns	25
Oak Grilled Texas Gulf Amberjack	32
Oak Grilled Texas Gulf Redfish on the Halfshell	36
Oak Grilled Whole Mediterranean Loup de Mer	35

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
Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll	
Perla's Flat Top Cheeseburger	18
Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce	

Plates

D'espelette Shrimp & Blue Crab Gumbo	27
Steamed Rice, Andouille, Bacon, Scallion, Okra, Grilled Baguette	
Crispy Texas Gulf Snapper	36
Lemon Spinach, Spicy Sofrito	
Perla's Bouillabaisse	30
Grilled Baguette, Saffron Rouille	
Beer Battered Fish n' Chips	18
Alaskan Cod, Handcut Fries, Tartar Sauce, Malt Vinegar	
Oak Grilled Natural Hanger Steak & Frites*	35
Maitre d' Butter, Lemon-Garlic Aioli	

Sides

Baked Shells & Cheese	12
<i>add Lobster +12</i>	
Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8
King Crab, Green Onion, Parmesan Grits	11
Handcut Shoestring Fries	8
Perla's Dirty Rice, House Sausage, Scallion, Lemon Zest	8
Oak Grilled Brussels Sprouts	9
Cornmeal Fried Okra with Remoulade	8
Oak Grilled Asparagus with Béarnaise*	11