

Dinner 10.16.18

Cold Bar

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

Conway Royal, PEI	3.85	Howland's Landing, MA	3.85
Raspberry Point, PEI	3.85	Moon Shoal, MA	3.85
Eel Lake, NS	3.85	Model T, MA	3.85
Belon, ME	4.00	Peter's Point, MA	3.85
Ring Point, ME	3.85	Rock Harbor, MA	3.85
Snow Island, ME	3.85	Thatch Island, MA	3.85
Blish Point, MA	3.85	Wellfleet, MA	3.85
Oyster Shooter: 1876 Vodka, Horseradish, Bloody Mix, Lime*	10		
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	18		
<i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>			
Crab Louie & Cornmeal Fried Green Tomatoes	18		
<i>Iceberg Lettuce, Avocado, Russian Dressing</i>			
Salt and Jalapeno Pepper Fried Calamari	16		
<i>with Green Sauce & Marinara</i>			
Grilled Spanish Octopus	18		
<i>Fresno Chilis, Castelvetrano Olives, Bay Leaf Aioli*</i>			
Crab Cake, Frisée & Radish, Sauce Gribiche	19		
Cornmeal Fried Oysters with Chili Morita & Slaw	15		
New Orleans Style BBQ Shrimp with Grilled Focaccia	18		
PEI Mussels Steamed in Modelo Especial	22		
<i>with Fennel Sausage, Fresh Tomato, Herbsaint, Focaccia Toast</i>			
Little Gem Lettuce & Mint	12		
<i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>			
Perla's Iceberg Wedge	16		
<i>Cherry Tomatoes, Lump Crab, Thousand Island Dressing</i>			
Roasted Beets & Warm Cambozola Cheese	15		
<i>Rye Croutons, Celery, Aquavit Honey</i>			
Bay Scallop Pozole Verde	14		
<i>Radish, Cabbage, Lime, Herbs</i>			
Lobster Noodle Soup	19		
<i>Orecchiette, Fennel, Fines Herb, Fresh Cracked Pepper</i>			

Sandwiches

Served with Shoestring Fries or Daikon Slaw

Grilled Texas Redfish, Housemade Tartar, Toasted Bun	20		
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter*	36		
Perla's Flat Top Cheeseburger	20		

Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce

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	31
Pan Roasted Nova Scotian Halibut	33
Pan Roasted Texas Gulf Yellowedge Grouper	34
Seared Rare Japanese Hamachi a la Plancha	34
Seared Bay of Fundy Salmon a la Plancha	32
Seared Maine Scallops a la Plancha	33
Semolina Fried Gulf Prawns	25
Oak Grilled Atlantic Swordfish	31
Oak Grilled Texas Gulf Redfish on the Halfshell	36
Oak Grilled Mediterranean Whole Loup de Mer	35

Perla's Plates

Crispy Texas Gulf Snapper	36
<i>Lemon Spinach, Spicy Sofrito</i>	
Perla's Bouillabaisse	34
<i>Oak Grilled Baguette, Saffron Rouille</i>	
Nova Scotian Lobster Bucatini	46
<i>Lambert's Bacon, Garlic, Chive & Chili Flake</i>	
Seared Rare Spiced Ahi Tuna*	34
<i>Romesco, Pea Shoots, Cilantro, Serrano, Toasted Almond</i>	
Seared Maine Scallops & Butternut Squash Risotto	38
<i>Prosciutto, Pine Nut Gremolata</i>	
Oak Grilled Natural Hanger Steak & Frites*	36
<i>Classic Chimmichurri, Lemon-Garlic Aioli, Spicy Herbs</i>	

USDA Prime Steaks

Served with Herb Salad, Roasted Tomato, and Choice of Sauce:
Demi, Salsa Verde, Horseradish Creme, Maitre D' Butter or Béarnaise*

Oak Grilled Texas Niman Ranch NY Strip, 12 oz*	52
Oak Grilled Texas Niman Ranch Ribeye, 14oz*	55

Make it Surf & Turf:

Seared Maine Scallop	+9
Semolina Fried Gulf Shrimp	+7
Cornmeal Fried Oysters	+6

Sides for Sharing

Baked Shells & Cheese	14
<i>add Lobster +12</i>	
Handcut Shoestring Fries	8
Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8
Perla's Dirty Rice, House Sausage, Scallion, Lemon Zest	10
Oak Grilled Brussels Sprouts	9
Cornmeal Fried Okra with Remoulade	8
Oak Grilled Asparagus with Béarnaise*	10
Whole-Roasted Cauliflower, Poblano Vinaigrette & Chevre	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.*