

Dinner 7.18.18

Cold Bar

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

Pink Moon, PEI	3.85	Fiddler's Cove, MA	3.85
Raspberry Point, PEI	3.85	Katama Bay, MA	4.00
Tatamagouche, NS	3.85	Portsmouth, RI	3.85
Cotuit, MA	3.85	Blue Point, CT	3.85
Beach Point, MA	3.85	Mystic, CT	3.85
Blish Point, MA	3.85	Northern Cross, VA	3.85
Fairhaven, MA	3.85	Hammersley, WA	4.00

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>	
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>	
Bay Scallop Pozole Verde	14
<i>Radish, Cabbage, Lime, Herbs</i>	
Vine Ripe Tomato & English Cucumber Gazpacho	14
<i>Blue Crab, Mint, Toasted Almonds, Manchego Toast</i>	
<i>Add Avocado +2</i>	

Sandwiches

Served with Shoestring Fries or Daikon Slaw

Grilled Texas Redfish, Housemade Tartar, Toasted Bun	18
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter*	36
Perla's Flat Top Cheeseburger	18
<i>Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce</i>	

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 Nova Scotian Halibut	33
Pan Roasted Texas Gulf Black Grouper	34
Seared Bay of Fundy Salmon a la Plancha	32
Seared Maine Scallops a la Plancha	33
Semolina Fried Gulf Prawns	25
Oak Grilled Texas Gulf Cobia	31
Oak Grilled Atlantic Swordfish	31
Oak Grilled Texas Gulf Redfish on the Halfshell	36
Oak Grilled Mediteranean 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>	
Pan Roasted Hawaiian Escolar	38
<i>Lambert's Bacon, Watermelon, Serrano & Goat Cheese</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 Tenderloin, 8oz*	48
Oak Grilled Texas Niman Ranch NY Strip, 12 oz*	52

Make it Surf & Turf:

Seared Maine Scallop	+9
Semolina Fried Gulf Shrimp	+7

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
King Crab, Green Onion, Parmesan Grits	11
Perla's Dirty Rice, House Sausage, Scallion, Lemon Zest	10
Oak Grilled Brussels Sprouts	9
Mexican Street Corn with Serranos, Cotija Cheese, Lime Zest	8
Cornmeal Fried Okra with Remoulade	8
Oak Grilled Asparagus with Béarnaise*	11