

Dinner 10.22.2017

Cold Bar

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

Wallace Bay, <i>NS</i>	24	Rock Harbor, <i>MA</i>	23
Cooke's Cocktail, <i>PEI</i>	24	Thatch Island, <i>MA</i>	23
Pickle Point, <i>PEI</i>	24	T&A, <i>MA</i>	23
Savage Blonde, <i>PEI</i>	24	Emerald Cove, <i>BC</i>	24
Bourne's Pond, <i>MA</i>	23	Komo Gway, <i>BC</i>	24
Katama Bay, <i>MA</i>	23	Royal Miyagi, <i>BC</i>	24
Megansett, <i>MA</i>	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, 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	18		
Cornmeal Fried Oysters with Chili Morita & Slaw	15		
New Orleans Style BBQ Shrimp with Grilled Focaccia	16		
PEI Mussels Steamed in Modelo Especial	20		
with Fennel Sausage, Fresh Tomato, Herbsaint, Focaccia Toast			
Roasted Beets & Warm Cambozola Cheese	12		
Rye Croutons, Shaved Celery, Aquavit Honey			
Little Gem Lettuce & Mint	12		
Radish, Almonds, Lemon Vinaigrette, Parmesan			
Perla's Iceberg Wedge	16		
Cherry Tomatoes, Lump Crab, Thousand Island Dressing			
Bay Scallop Pozole Verde	14		
Radish, Cabbage, Lime, Herbs			
Coconut Curry Clam Chowder	16		
House Bacon, Baguette, Fine Herbs, Lime			

Sandwiches

Served with Shoestring Fries or Daikon Slaw

Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter*	34		
Grilled Texas Redfish, Housemade Tartar, Toasted Bun	18		
Perla's Flat Top Cheeseburger	18		
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 Atlantic Halibut	33		
Pan Roasted Texas Gulf Red Grouper	34		
Pan Roasted Hawaiian Escolar	31		
Seared Maine Scallops a la Plancha	29		
Semolina Fried Gulf Prawns	25		
Whole Fried Texas Gulf Red Snapper	43		
Butter Poached Whole Nova Scotian Lobster	48		
Oak Grilled Atlantic Wahoo	32		
Oak Grilled Bone-in Atlantic Halibut Steak	35		
Oak Grilled Texas Gulf Redfish on the Halfshell	35		
Oak Grilled Whole Mediterranean Loup de Mer	35		

Perla's Plates

Perla's Bouillabaisse	34		
Oak Grilled Baguette, Saffron Rouille			
Seared Rare Spiced Ahi Tuna	34		
Romesco, Pea Shoots, Cilantro, Serrano, Toasted Almond			
Crispy Texas Gulf Snapper	34		
Lemon Spinach, Spicy Sofrito			
Day Boat Scallops a la Plancha	35		
Cauliflower Puree, Hazelnut Gremolata, Lemon Brown Butter			
Nova Scotian Lobster Bucatini	43		
Lambert's Bacon, Garlic, Chive & Chili Flake			
Broiled Swordfish Piccata	35		
Late Summer Squash, Capers, Scallion Oil			
Oak Grilled Natural Hanger Steak & Frites	36		
Chimichurri, Roasted Steak Tomato, Lemon-Garlic Aioli			

USDA Prime Steaks

Served with Herb Salad, Roasted Tomato, and Choice of Sauce:
*Demi Glace, Salsa Verde, Red Chimichurri, or Béarnaise**

Oak Grilled Texas Niman Ranch Tenderloin, 8oz*	48		
Oak Grilled Texas Niman NY Strip, 12oz*	52		
Oak Grilled Texas Niman Ranch Bone-in Ribeye, 16oz*	68		

Make it Surf & Turf:

Seared Maine Scallop	+8		
Cornmeal Fried Oysters	+6		
Semolina Fried Gulf Shrimp	+7		

Sides for Sharing

Baked Shells & Cheese	12		
<i>add Lobster +12</i>			
Handcut Shoestring Fries	8		
Yukon Gold Griddle Cakes with Crème Fraiche & Chive	8		
King Crab, Green Onion, Parmesan Grits	10		
Perla's Dirty Rice, House Sausage, Scallion, Lemon Zest	8		
Roasted Acorn Squash, Spicy Herb Butter, Parmesan	9		
Oak Grilled Brussels Sprouts	9		
Cornmeal Fried Okra with Remoulade	8		
Oak Grilled Broccolini with Béarnaise	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.*