

Dinner 8.16.2017

Cold Bar

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

Cavendish, PEI	24	Moonrise, MA	23
Cooke's Cocktail, PEI	23	Onset, MA	23
Malpeque, PEI	24	Spindrift, MA	23
Big Rock, MA	23	Saquish, MA	23
Cable Creek, MA	23	T&A, MA	23
Field Point, MA	23	Dutch Island, RI	23

Oyster Shooter: Tito's Vodka, Horseradish, Bloody Mix, Lime*	8
Jumbo Shrimp Cocktail	18
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	15
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	18
with Fennel Sausage, Fresh Tomato, Herbsaint, Focaccia Toast	
Watermelon & Mozzarella	14
Habanero Basil Jelly, Cherry Tomato, Pistachio	
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	12
Radish, Cabbage, Lime, Herbs	
Vine Ripe Tomato & Cucumber Gazpacho	14
Blue Crab, Mint, Toasted Almonds, Manchego Toast	

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 Nova Scotian Halibut	33
Crispy Skin New Zealand Barramundi a la plancha	33
Seared Rare Japanese Ahi Tuna	29
Semolina Fried Gulf Prawns	25
Oak Grilled Hawaiian Escolar	31
Oak Grilled Bone-in Nova Scotian 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	39
Sweet Corn Bisque, Grilled Succatash, Pinenut Gremolata	
Lobster Spaghetti	43
Heirloom Cherry Tomato, Garlic, Chili Flake, Herbs	
Mediterranean Seabass a la Plancha	34
White Asparagus, English Peas, Clams, Dill & Scallion Butter	
Oak Grilled Natural Hanger Steak & Frites	35
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 Ranch NY Strip, 12oz*	52

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
Oak Grilled Brussels Sprouts	8
Mexican Street Corn with Serranos, Cotija Cheese, Lime Zest	8
Cornmeal Fried Okra with Remoulade	8
Oak Grilled Asparagus 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.*