

Dinner 4.26.2018

Cold Bar

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

Ring Point, ME	3.85	Wellfleet, MA	3.85
Aunt Dotty, MA	3.85	Cedar Island, RI	3.75
Chatham, MA	3.85	East Beach, RI	3.50
Duxbury, MA	3.85	Copps Island, CT	3.65
Island Creek, MA	3.85	Chunu, VA	3.85
Katama Bay, MA	4.00	Golden Mantle, BC	4.00
Onset, MA	3.85	Hammersley, WA	4.00
Peter's Point, 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
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	18
with Green Sauce & Marinara	
Grilled Octopus & Papas Bravas	18
Capers, Parsley, Saffron Aioli*	
Crab Cake, Frisée & Radish, Sauce Gribiche	19
Cornmeal Fried Oysters with Chili Morita & Slaw	16
New Orleans Style BBQ Shrimp with Grilled Focaccia	18
PEI Mussels Steamed in Modelo Especial	22
with Fennel Sausage, Fresh Tomato, Herbsaint, Focaccia Toast	
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	
Vine Ripe Tomato & English Cucumber Gazpacho	14
Blue Crab, Mint, Toasted Almonds, Manchengo Toast	

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
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 Pacific Halibut	33
Pan Roasted Texas Gulf Baquetta Grouper	34
Seared Carolina Flounder a la Plancha	30
Seared Maine Scallops a la Plancha	33
Semolina Fried Gulf Prawns	25
Oak Grilled Atlantic Swordfish	31
Oak Grilled Texas Gulf Mahi	32
Oak Grilled Pacific Bone-In Halibut Steak	35
Oak Grilled Texas Gulf Redfish on the Halfshell	36
Oak Grilled Mediteranean Whole 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	36
Lemon Spinach, Spicy Sofrito	
Day Boat Scallops a la Plancha	39
Spring Pea Green Goddess, Hazelnut, Lemon Capers Brown Butter	
Nova Scotian Lobster Bucatini	46
Lambert's Bacon, Garlic, Chive & Chili Flake	
Oak Grilled Natural Hanger Steak & Frites*	36
Classic Chimmichurri, Lemon-Garlic Aioli, Spicy Herbs	

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
Cornmeal Fried Oysters	+6
Semolina Fried Gulf Shrimp	+7

Sides for Sharing

Baked Shells & Cheese	14
add Lobster +12	
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
Cornmeal Fried Okra with Remoulade	8
Oak Grilled Asparagus with Béarnaise*	11