

Dinner 12.13.18

Cold Bar

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

Glacier Bay, NB	4.00	Megansett, MA	3.85
Conway Royal, PEI	3.85	Paine's Creek, MA	3.85
Malpeque, PEI	3.85	Riptide, MA	3.85
Raspberry Point, PEI	4.00	Salten Rock, MA	3.85
Blish Point, MA	3.85	Wellfleet, MA	4.00
Chatham, MA	3.85	West Falmouth, MA	3.85
Cuttyhunk, MA	4.00	Quonnie Rock, RI	4.00
Fiddler's Cove, MA	4.00	Spencer Cove, 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 <i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	18
Crab Louie & Cornmeal Fried Green Tomatoes <i>Iceberg Lettuce, Avocado, Russian Dressing</i>	18
Salt and Jalapeno Pepper Fried Calamari <i>with Green Sauce & Marinara</i>	18
Grilled Octopus & Papas Bravas <i>Capers, Parsley, Saffron Aioli*</i>	18
Crab Cake, Fresno Chilis, Castelvetrano Olives, Bay Leaf Aioli*	19
Cornmeal Fried Oysters with Chili Morita & Slaw	15
New Orleans Style BBQ Shrimp with Grilled Focaccia	18
PEI Mussels Steamed in Modelo Especial <i>with Fennel Sausage, Fresh Tomato, Herbsaint, Focaccia Toast</i>	22
Little Gem Lettuce & Mint <i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	12
Perla's Iceberg Wedge <i>Cherry Tomatoes, Lump Crab, Thousand Island Dressing</i>	16
Roasted Beets & Warm Cambozola Cheese <i>Roasted Fennel Seeds, Celery, Aquavit Honey</i>	15
Bay Scallop Pozole Verde <i>Radish, Cabbage, Lime, Herbs</i>	14
Spicy Lobster Bisque <i>Whipped Crème Fraîche, Chive, Puff Pastry</i>	19

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 <i>Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce</i>	20

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
Seared Rare Ahi Tuna a la Plancha	31
Seared Maine Scallops a la Plancha	33
Semolina Fried Gulf Prawns	25
Oak Grilled Texas Gulf Mahi	32
Oak Grilled Texas Gulf Swordfish	31
Oak Grilled Mediterranean Whole Loup de Mer	35
Oak Grilled Texas Gulf Redfish on the Halfshell	36

Perla's Plates

Crispy Texas Gulf Snapper <i>Lemon Spinach, Spicy Sofrito</i>	36
Perla's Bouillabaisse <i>Oak Grilled Baguette, Saffron Rouille</i>	34
Nova Scotian Lobster Bucatini <i>Lambert's Bacon, Garlic, Chive & Chili Flake</i>	46
Roasted Snowy Grouper <i>Lemon Pepper Stewed Gigante Beans, Spicy Onion Crackling</i>	35
Seared Maine Scallops & Butternut Squash Risotto <i>Prosciutto, Pine Nut Gremolata</i>	38
Oak Grilled Filet Mignon* <i>Blue Crab Creamed Spinach, Shiitake & Chili de Arbol Demi</i>	44

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:

Poached Maine Lobster	+28
Seared Maine Scallop	+9
Semolina Fried Gulf Shrimp	+7
Cornmeal Fried Oysters	+6

Sides for Sharing

Baked Shells & Cheese <i>add Lobster +12</i>	14
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
Cornmeal Fried Okra with Spicy Remoulade	8
Oak Grilled Brussels Sprouts	9
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.