

# Lunch 1.19.18

## Cold Bar

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

Raspberry Point, PEI	24	King Caesar, MA	24
Conway Royal, PEI	23	Moonrise, MA	23
Malpeque, PEI	22	Wellfleet, MA	23
Summerside, PEI	24	Whitecap, MA	23
Barley Neck, MA	23	Hammersley, WA	23
Halfmoon, MA	23	Spencer Cove, WA	22
Katama Bay, MA	23	Kusshi, BC	23
Oyster Shooter: Tito's Vodka, Horseradish, Bloody Mix, Lime*	8		
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	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	19		
Cornmeal Fried Oysters with Chili Morita & Slaw	15		
New Orleans Style BBQ Shrimp with Grilled Focaccia	17		
PEI Mussels Steamed in Modelo Especial	21		
with Fennel Sausage, Fresh Tomato, Herbsaint, Focaccia Toast			
Little Gem Lettuce & Mint	12		
Radish, Almonds, Lemon Vinaigrette, Parmesan			
Iceberg Wedge, Green Onion, Marinated Tomatoes,	16		
Jumbo Lump Crab, Thousand Island Dressing			
Sautéed Shrimp Caesar	19		
D'espelette Pepper, Lemon, Pecorino, Focaccia Croutons			
Seared Ahi Tuna & Quinoa*	22		
Cucumber, Black Olive, Toasted Pine Nuts, Avocado Crema			
Cocktail Shrimp Cobb Salad	20		
Avocado, Bacon, Hard Boiled Egg, Buttermilk Ranch			
Bay Scallop Pozole Verde	12		
Radish, Cabbage, Lime, Herbs			
Spicy Lobster Bisque	16		
Whipped Crème Fraîche, Chive, Puff Pastry			
Coconut Curry Clam Chowder	16		
House Bacon, Baguette, Fines Herbes, Lime			

## 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 Texas Gulf Pink Baguetta Grouper	34
Crispy Skin Icelandic Arctic Char a la Plancha	32
Seared Carolina Flounder a la Plancha	30
Seared Maine Scallops a la Plancha	33
Semolina Fried Gulf Prawns	25
Oak Grilled Atlantic Mahi	32
Oak Grilled Hawaiian Escolar	31
Oak Grilled Texas Gulf Redfish on the Halfshell	36
Oak Grilled Whole Mediterranean Loup de Mer	35

## Sandwiches

*Served with Shoestring Fries or Daikon Slaw*

Grilled Texas Redfish, Housemade Tartar, Toasted Bun	18
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter*	34
Oyster or Shrimp Po-Boy	18
Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll	
Perla's Flat Top Cheeseburger	18
Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce	

## Plates

D'espelette Shrimp & Blue Crab Gumbo	27
Steamed Rice, Andouille, Bacon, Scallion, Okra, Grilled Baguette	
Crispy Texas Gulf Snapper	36
Lemon Spinach, Spicy Sofrito	
Perla's Bouillabaisse	30
Grilled Baguette, Saffron Rouille	
Beer Battered Fish n' Chips	18
Alaskan Cod, Handcut Fries, Tartar Sauce, Malt Vinegar	
Oak Grilled Natural Hanger Steak & Frites*	35
Maitre d' Butter, Lemon-Garlic Aioli	

## Sides

Baked Shells & Cheese	12
add Lobster +12	
Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8
King Crab, Green Onion, Parmesan Grits	11
Handcut Shoestring Fries	8
Perla's Dirty Rice, House Sausage, Scallion, Lemon Zest	8
Oak Grilled Brussels Sprouts	9
Cornmeal Fried Okra with Remoulade	8
Oak Grilled Asparagus with Béarnaise*	11