

# Lunch 4.26.18

## Cold Bar

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

Peter's Point, PEI	3.85	Wellflet, MA	3.85
Ring Point, ME	3.85	Cedar Island, RI	3.75
Aunt Dotty, MA	3.85	East Beach, RI	3.50
Chatham, MA	3.85	Copps Island, CT	3.65
Duxbury, MA	3.85	Chunu, VA	3.85
Island Creek, MA	3.85	Golden Mantle, BC	4.00
Katama Bay, MA	4.00	Spencer's Cove, WA	4.00
Onset, 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	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	
Add Butter Poached Shrimp +9	
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	21
Avocado, Bacon, Hard Boiled Egg, Buttermilk Ranch	
Bay Scallop Pozole Verde	13
Radish, Cabbage, Lime, Herbs	
Vine Ripe Tomato & English Cucumber Gazpacho	14
Blue Crab, Mint, Toasted Almonds, Manchengo Toast	

## 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 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 Bay of Fundy Salmon	30
Oak Grilled Hawaiian Escolar	31
Oak Grilled Atlantic Swordfish	31
Oak Grilled Texas Gulf Redfish on the Halfshell	36
Oak Grilled Mediteranean Whole 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	19
Alaskan Cod, Handcut Fries, Tartar Sauce, Malt Vinegar	
Day Boat Scallops a la Plancha	39
Spring Pea Green Goddess, Hazelnut, Lemon Capers Brown Butter	
Oak Grilled Natural Hanger Steak & Frites*	36
Classic Chimmichurri, Lemon-Garlic Aioli, Spicy Herbs	

## Sides

Baked Shells & Cheese	12
<i>add Lobster +12</i>	
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