

# Lunch 6.23.17

## Cold Bar

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

Caribou, <i>NS</i>	24	Cooke's Cocktail, <i>PEI</i>	23
Tatamagouche, <i>NS</i>	24	Lady Chaterly, <i>PEI</i>	24
Eel Lake, <i>NS</i>	24	Malpeque, <i>PEI</i>	24
Fire Lake, <i>NS</i>	23	Osprey, <i>PEI</i>	24
Fancy Sweet, <i>NB</i>	23	Little Island, <i>ME</i>	23
Cavendish Cup, <i>PEI</i>	24	Nautilus, <i>ME</i>	23
Conway, <i>PEI</i>	23	Ring Point, <i>ME</i>	24
Oyster Shooter: Tito's Vodka, Horseradish, Bloody Mix, Lime*	8		
Jumbo Shrimp Cocktail	20		
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	19		
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			
Iceberg Wedge, Green Onion, Marinated Tomatoes,	16		
Jumbo Lump Crab, Thousand Island Dressing			
Sautéed Shrimp Caesar	18		
D'espelette Pepper, Lemon, Pecorino, Focaccia Croutons			
Seared Ahi Tuna & Quinoa*	22		
Cucumber, Black Olive, Toasted Pine Nuts, Avocado Crema			
Cocktail Shrimp Cobb Salad	18		
Avocado, Bacon, Hard Boiled Egg, Buttermilk Ranch			
Bay Scallop Pozole Verde	12		
Radish, Cabbage, Lime, Herbs			
Vine Ripe Tomato & English Cucumber Gazpacho	14		
Blue Crab, Mint, Toasted Almonds, Manchego 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 Atlantic Golden Tilefish	33
Pan Roasted Nova Scotian Halibut	33
Pan Roasted Texas Gulf Warsaw Grouper	34
Crispy Skin Icelandic Artic Char a La Plancha	32
Seared Maine Scallops a la Plancha	29
Semolina Fried Gulf Prawns	25
Oak Grilled Atlantic Mahi	32
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

## Sandwiches

*Served with Shoestring Fries or Daikon Slaw*

Grilled Texas Redfish, Housemade Tartar, Toasted Bun	18
Lobster Roll, Bibb Lettuce, House Mayo, Drawn Butter*	35
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

Perla's Bouillabaisse	30
Grilled Baguette, Saffron Rouille	
Crispy Texas Gulf Snapper	34
Lemon Spinach, Spicy Sofrito	
Beer Battered Fish n' Chips	18
Alaskan Cod, Handcut Fries, Tartar Sauce, Malt Vinegar	
Oak Grilled Natural Hanger Steak & Frites	35
Chimichurri, Roasted Steak Tomato, Lemon-Garlic Aioli	
D'espelette Shrimp & Blue Crab Gumbo	27
Steamed Rice, Andouille, Scallion, Okra, Grilled Baguette	

## Sides

Baked Shells & Cheese	12
<i>add Lobster +12</i>	
Yukon Gold Griddle Cakes with Creme Fraiche & Chive	8
Handcut Shoestring Fries	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