

Lunch 7.18.18

Cold Bar

*On the Half Shell with Crackers and Good Condiments**

Fresh Horseradish, Mignonette & Cocktail Sauce

Pink Moon, PEI	3.85	Katama Bay, MA	4.00
Raspberry Point, PEI	3.85	Wellfleet, MA	3.85
Tatamagouche, NS	3.85	Portsmouth, RI	3.85
Cotuit, MA	3.85	Mystic, CT	3.85
Beach Point, MA	3.85	Northern Cross, VA	3.85
Blish Point, MA	3.85	Hammersley, WA	4.00
Fairhaven, MA	3.85	Spencer Cove, WA	4.00
Fiddler's Cove, 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
<i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	
Crab Louie & Cornmeal Fried Green Tomatoes	18
<i>Iceberg Lettuce, Avocado, Russian Dressing</i>	
Salt and Jalapeno Pepper Fried Calamari	16
<i>with Green Sauce & Marinara</i>	
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
<i>with Fennel Sausage, Fresh Tomato, Herbsaint, Focaccia Toast</i>	
Little Gem Lettuce & Mint	12
<i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	
Iceberg Wedge, Green Onion, Marinated Tomatoes,	16
<i>Jumbo Lump Crab, Thousand Island Dressing</i>	
Sautéed Shrimp Caesar	19
<i>Espelette Pepper, Lemon, Pecorino, Focaccia Croutons</i>	
Seared Ahi Tuna & Quinoa*	22
<i>Cucumber, Black Olive, Toasted Pine Nuts, Avocado Crema</i>	
Cocktail Shrimp Cobb Salad	21
<i>Avocado, Bacon, Hard Boiled Egg, Buttermilk Ranch</i>	
Bay Scallop Pozole Verde	13
<i>Radish, Cabbage, Lime, Herbs</i>	
Vine Ripe Tomato & English Cucumber Gazpacho	14
<i>Blue Crab, Mint, Toasted Almonds, Manchego Toast</i>	
<i>Add Avocado +2</i>	

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 Nova Scotian Halibut	33
Pan Roasted Texas Gulf Black Grouper	34
Seared Bay of Fundy Salmon a la Plancha	32
Seared Maine Scallops a la Plancha	33
Semolina Fried Gulf Prawns	25
Oak Grilled Texas Gulf Cobia	31
Oak Grilled Atlantic Swordfish	31
Oak Grilled Texas Gulf Redfish on the Halfshell	36
Oak Grilled Mediterranean 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
<i>Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i>	
Perla's Flat Top Cheeseburger	18
<i>Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce</i>	

Plates

Crispy Texas Gulf Snapper	36
<i>Lemon Spinach, Spicy Sofrito</i>	
Perla's Bouillabaisse	30
<i>Grilled Baguette, Saffron Rouille</i>	
Pan Roasted Hawaiian Escolar	38
<i>Lambert's Bacon, Watermelon, Serrano & Goat Cheese</i>	
Oak Grilled Natural Hanger Steak & Frites*	36
<i>Classic Chimmichurri, Lemon-Garlic Aioli, Spicy Herbs</i>	
Beer Battered Fish n' Chips	19
<i>Alaskan Cod, Handcut Fries, Tartar Sauce, Malt Vinegar</i>	

Sides

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