

Lunch 10.16.18

Cold Bar

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

Conway Royal, PEI	3.85	Howland's Landing, MA	3.85
Raspberry Point, PEI	3.85	Moon Shoal, MA	3.85
Eel Lake, NS	3.85	Model T, MA	3.85
Belon, ME	4.00	Peter's Point, MA	3.85
Ring Point, ME	3.85	Rock Harbor, MA	3.85
Blish Point, MA	3.85	Thatch Island, MA	3.85
Egg Island, MA	3.85	Wellfleet, 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	17
Perla's Poco Platter*	75

Appetizers, Salads, Soups

Wood Grilled Creole Oysters <i>Oregano Butter, Parmesan, Bread Crumbs, Lemon, Toast</i>	17
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>	16
Grilled Spanish Octopus <i>Fresno Chilis, Castelvetrano Olives, Bay Leaf Aioli*</i>	18
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 <i>with Fennel Sausage, Fresh Tomato, Herbsaint, Focaccia Toast</i>	21
Little Gem Lettuce & Mint <i>Radish, Almonds, Lemon Vinaigrette, Parmesan</i>	12
Iceberg Wedge, Green Onion, Marinated Tomatoes, <i>Jumbo Lump Crab, Thousand Island Dressing</i>	16
Roasted Beets & Warm Cambozola Cheese <i>Rye Croutons, Celery, Aquavit Honey</i>	15
Sautéed Shrimp Caesar <i>Espelette Pepper, Lemon, Pecorino, Focaccia Croutons</i>	19
Cocktail Shrimp Cobb Salad <i>Avocado, Bacon, Hard Boiled Egg, Buttermilk Ranch</i>	21
Bay Scallop Pozole Verde <i>Radish, Cabbage, Lime, Herbs</i>	13
Lobster Noodle Soup <i>Orecchiette, Fennel, Fines Herb, Fresh Cracked Pepper</i>	19

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
Pan Roasted Texas Gulf Yellowedge 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 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 <i>Spicy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll</i>	18
Perla's Flat Top Cheeseburger <i>Iceberg Lettuce, Tomato, Onion, Pickles & Special Sauce</i>	20

Plates

Crispy Texas Gulf Snapper <i>Lemon Spinach, Spicy Sofrito</i>	36
Perla's Bouillabaisse <i>Grilled Baguette, Saffron Rouille</i>	30
Seared Rare Spiced Ahi Tuna* <i>Romesco, Pea Shoots, Cilantro, Serrano, Toasted Almond</i>	28
Beer Battered Fish n' Chips <i>Alaskan Cod, Handcut Fries, Tartar Sauce, Malt Vinegar</i>	19

Sides

Baked Shells & Cheese <i>add Lobster +12</i>	14
Handcut Shoestring Fries	8
Yukon Gold Griddle Cakes with Crème Fraîche & Chive	8
Perla's Dirty Rice, House Sausage, Scallion, Lemon Zest	10
Oak Grilled Brussels Sprouts	9
Cornmeal Fried Okra with Remoulade	8
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.