Lunch 9.3.26

Cold Bar

Oysters on the Half-shell* with Crackers and Fresh Condiments 4
Fresh Horseradish, Mignonette, Cocktail Sauce

Lucky Lime, *PEI*
Pink Moon, *PEI*
Raspberry Point, *PEI*
Royal Canadian, *PEI*
Rustico, *PEI*
Norumbega, *ME*
Chatham, *MA*
Cotuit, *MA*
Standish Shore, *MA*
Stonington Farm, *CT*
Big Tree, *TX*

Classic Oyster Shooter: Vodka, Horseradish, Bloody Mix, Lime* 12
Spicy Oyster Shooter: Mezcal, Bloody Mix, Lime* 12
Nam Jim Dressed Oyster with Chili & Cilantro 5
Jumbo Shrimp Cocktail 26
Fish & Shrimp Ceviche with Avocado & Housemade Tostaditos 23
Red Snapper Tartare with Avocado, White Lime Ponzu, Quinoa* 24

1 Pound Nova Scotia Snow Crab Legs 52
Perla's Poco Platter* 110
Perla's Grande* 165

Appetizers, Salads, Soups

Wood-Grilled Texas Gulf Oysters 24
Fennel Béchamel, Jalapeño, Parmesan, Tasso Bacon Breadcrumbs

Ahi Tuna Tostadas* 27
Chipotle Aioli, Avocado, Serrano, Citrus Ponzu

Salt & Jalapeño Pepper-Fried Calamari 25
Green Sauce, Marinara

Cornmeal-Fried Oysters 24
Chile Morita, Slaw

Oak-Grilled Spanish Octopus 25
Aji Amarillo Aioli, Carrot Escabeche, Chili Glaze

Perla's Chilled Crab Salad 29
Jalapeño Green Goddess, Key Lime, Celery, Frisée

New Orleans-Style BBQ Shrimp 25
Oak-Grilled Focaccia

Local Lettuces & Mint Salad 15
Radish, Almonds, Lemon Vinaigrette, Parmesan

Iceberg Wedge 27
Green Onion, Marinated Tomatoes, Jumbo Lump Blue Crab, Thousand Island Dressing

Shrimp Cocktail Cobb 27
Housemade Ranch, Avocado, Bacon, Egg

Sautéed Shrimp Caesar 28
Espelette Pepper, Parmesan, Focaccia Croutons

Vine Ripened Tomato Gazpacho 20
Blue Crab, Cucumber, 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

Seared Rare Ahi Tuna a la Plancha 44
Seared Massachusetts Scallops a la Plancha 49
Pan Seared Alaskan Halibut 46
Pan Roasted Texas Gulf Grouper 42
Semolina Fried Texas Gulf Prawns 32
Oak Grilled Texas Gulf Redfish on the Half-shell 41

Sandwiches

Served with Crispy Herb Fries or Daikon Slaw

Grilled Mahi Sandwich 27
Housemade Tartar, Toasted Bun

Lobster Roll 41
Bibb Lettuce, Housemade Mayo, Drawn Butter

Fish, Oyster, or Shrimp Po'boy 26
Spicy Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll

Perla's Flat Top Cheeseburger 25
Two Freshly Ground Patties, American Cheese, Onion, Iceberg Lettuce, Tomato, Special Sauce

Perla's Plates

Crispy Gulf Red Snapper 44
Lemon Spinach, Spicy Sofrito

Grilled Marinated Achiote Texas Gulf Prawns 37
Heirloom Tomato, Avocado, Pickled Shallot

Seared Mediterranean Seabass a la Plancha 45
Babaganoush, Blistered Shishito & Sweet Peppers, Anchovy Chili Crunch

Espelette Shrimp & Blue Crab Gumbo 34
Steamed Rice, Andouille, Bacon, Scallion, Okra, Grilled Baguette

Cilantro Marinated Swordfish Skewer 47
Crab Fried Rice, Red Curry Aioli, Herb Salad

Beer-Battered Fish and Chips 36
Beer Battered Icelandic Flounder with House Fries

Sides for Sharing

Oak-Grilled Brussels Sprouts 11
Grilled Broccolini with Chimichurri 12
Cornmeal Fried Okra with Remoulade 10
Baked Shells & Cheese 15
add Lobster +16
Elotes with Chili Lime Vinaigrette, Corn Crema & Cotija 10
Blue Crab, Green Onion & Parmesan Grits 19
Crispy Herb Fries 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.*