Brunch 9.6.26

Cold Bar

Oysters on the Half Shell* with Crackers and Good Condiments 4
Fresh Horseradish, Mignonette & Cocktail Sauce

Gaia, *NB*
St. Simon, *NB*
Village Bay, *NB*
Lil' Animals, *PEI*
Pink Moon, *PEI*
Summer Love, *PEI*
Buttercup, *ME*
Nauti Sisters, *ME*
Blish Point, *MA*
Little Bear, *MA*
Seabean, *MA*
Whitecap, *MA*
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 Platter* 165

Appetizers, Soups, & Sides

House-made Buttermilk Biscuits 9
Whipped Butter & Roasted Pepper Jam
Wood-Grilled Texas Gulf Oysters 24
Fennel Béchamel, Jalapeño, Parmesan, Tasso Bacon Breadcrumbs
Cornmeal-Fried Oysters 24
Chile Morita, Slaw
Ahi Tuna Tostadas* 27
Chipotle Aioli, Avocado, Serrano, Citrus Ponzu
Salt & Jalapeño Pepper-Fried Calamari 24
Green Sauce & Marinara
Perla's Iceberg Wedge 27
Cherry Tomatoes, Jumbo Lump Blue Crab, Thousand Island Dressing
Local Lettuces & Mint Salad 15
Radish, Almonds, Lemon Vinaigrette, Parmesan
Shrimp Cocktail Cobb 27
House-made Ranch, Avocado, Bacon, Egg
Vine Ripened Tomato Gazpacho 20
Blue Crab, Cucumber, Mint, Toasted Almonds, Manchego Toast

2 Eggs Any Way* 7
Applewood-Smoked Bacon 9
Toast, English Muffin, or Baguette 3
Wood-Grilled Housemade Breakfast Sausage 9
Lemon Garlic Spinach 7
Crispy Herb Fries 10
Blue Crab, Green Onion, & Parmesan Grits 19
Yukon Gold Griddle Cakes with Crème Fraîche & Chive 9

Fresh & Simple Market Seafood

Served with Daikon Slaw, 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
Semolina Fried Texas Gulf Prawns 32
Oak Grilled Texas Gulf Redfish on the Half-shell 41

Perla's Plates

Tres Leches French Toast 24
Toasted Coconut, Hibiscus, Mixed Berries
Espelette Shrimp & Blue Crab Gumbo 34
Steamed Rice, Andouille, Bacon, Scallion, Okra, Fried Egg, Grilled Baguette
New Orleans-Style BBQ Shrimp & Stone Ground Grits 36
Creole Lemon Butter, Poached Egg, Fines Herbs*
Wood-Grilled Sausage, Oysters, Egg in the Hole* 31
House Breakfast Sausage, Three Grilled Oysters
Crab Florentine* 37
English Muffin, Poached Eggs, Lump Crab, Griddled Tomato, Lemon Spinach, Hollandaise
Steak Ranchero* 36
Oak-Grilled Hanger Steak, Two Fried Eggs, Spicy Ranchero Sauce, Crispy Griddle Cake with Crème Fraîche
Egg White & Manchego Quiche 33
Prosciutto, Heirloom Tomato, Basil
Lobster Omelette 39
Melted Leeks, White Cheddar, Bibb Lettuce Salad
Fish and Chips 36
Beer Battered Icelandic Flounder with House Fries

Sandwiches

Served with Crispy Herb Fries or Daikon Slaw

Lobster Roll 41
*Bibb Lettuce, Housemade Mayo, Drawn Butter**
Grilled Mahi Sandwich 27
Housemade Tartar, Toasted Bun
Fish, Oyster, or Shrimp Po'boy 26
Remoulade, Shredded Lettuce, Tomato, Dill Pickle, French Roll
Perla's Flat Top Cheeseburger 25
Two Freshly Ground Patties, American Cheese, Iceberg Lettuce, Onion, Tomato, Special Sauce

Cocktails

Perla's Bloody Mary 16
Add a Cocktail Shrimp +4
SoCo Fizz 16
Deep Eddy Ruby Red Vodka, Sparkling Wine, Lime
Mimosa Service 60
Bottle of Bisol Prosecco Served with a Choice of: Fresh Orange, Grapefuit or Pineapple Juice on the Side

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.*