Dinner 9.6.26

Cold Bar

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

Gaia, *NB*
St. Simon, *NB*
Fire Lake, *PEI*
Pink Moon, *PEI*
Summer Love, *PEI*
Buttercup, *ME*
Love Shuck, *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* 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
Castelvetrano Olives, Parsley Tapenade, Thyme Oil
Perla's Chilled Crab Salad 29
Golden Heirloom Tomato, Aji Amarillo Aioli, Crispy Potato Hay
New Orleans-Style BBQ Shrimp 25
Oak-Grilled Foccacia

Local Lettuces & Mint Salad 15
Radish, Almonds, Lemon Vinaigrette, Parmesan
Iceberg Wedge 27
Green Onion, Marinated Tomatoes, Jumbo Lump
Blue Crab, Thousand Island Dressing
Burrata & Texas Melon Salad 18
Yuzu, Fresno, Basil
Vine Ripened Tomato Gazpacho 20
Blue Crab, Cucumber, Mint, Toasted Almonds, Manchego Toast

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

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
Oak Grilled Whole Mediterranean Loup de Mer 46

Perla's Plates

Crispy Gulf Red Snapper 44
Lemon Spinach, Spicy Sofrito
Nova Scotia Lobster Campanelle 46
Heirloom Tomato, Calabrian Butter, Pine Nuts, Parmesan
Seared Mediterranean Seabass a la Plancha 45
Babaganoush, Blistered Shishito & Sweet Peppers,
Anchovy Chili Crunch
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

Prime Steaks

Served with Herb Salad, Roasted Tomato and Choice of Sauce:
Salsa Verde, Red Chimichurri, Horseradish Crème,
Maître d' Hôtel Butter, or Béarnaise

Oak Grilled Certified Angus Prime NY Strip, 12 oz* 63
Oak Grilled Certified Angus Prime Ribeye, 14 oz* 66

Make it Surf & Turf:
Seared Massachusetts Scallop +9
Semolina-Fried Gulf Prawns +10

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.*