

PERLA

RAW BAR

DAILY FRESH OYSTERS | 3.75 *each*
With Fresh Horseradish • Mignonette
minimum order (4)

LITTLE NECK CLAMS | 2 *each*
Cocktail Sauce • Tabasco
minimum order (4)

½lb CHILLED KING CRAB | 49
Lemon Wedge

GULF SHRIMP COCKTAIL | 19
Spicy Cocktail Sauce

SEAFOOD TOWER | 99
8 Raw Oysters • 6 Raw Clams
4 Gulf Shrimp • ½ lb King Crab
Assorted Accompaniments'
Serves 2-4 people

FRESH FISH

ROASTED FAROE ISLAND SALMON | 26
Fire Roasted Tomato Sauce • Italian Olives

BRICK OVEN BRONZINO | 37
Lemon • Olive Oil • Fresh Rosemary
White Bean Salad

SOUP AND SALAD

HOUSE MADE LOBSTER BISQUE | 18
Creamy Bisque • Cut Lobster Meat

CAESAR SALAD | 14
Romaine • Caesar Dressing
Garlic Croutons • Parmesan Crisp

COWS MILK BURRATA | 15
Watermelon Radish • Balsamic Glaze

ARUGULA SALAD | 13
Asiago • Olive Oil • 18 Yr Balsamic

HAND HELDS

LOBSTER ROLL | 32
Fresh Lobster Meat Tossed in Citrus Aioli
Served on Toasted Brioche Bun • Chips

BLACKENED HALIBUT ROLL | 19
Napa Slaw • Cilantro Cream • Chips

PHILLY CHEESE STEAK | 18
Shaved Prime Rib • Mozzarella
Peppers • Onions • Chips

TUNA TACOS (3) | 19
Napa Cabbage Slaw • Cilantro Aioli

PERLA POTATO CHIPS | 9
Caramelized Onion Dip

BRICK OVEN PIZZA | 19

MARGARITA
Tomato Sauce • Fresh Mozzarella
Fresh Basil

CUP & CHAR
Mozzarella Cheese & Pepperoni

THE OLIVE TREE
Tomato Sauce • Fresh Mozzarella • Basil
Caramelized Onion • Assorted Italian Olives

FUNGI
Wild Mushrooms • Mozzarella • Asiago
Truffle Oil • Fresh Rosemary

CRUMBLLED & CAMELIZED
Mozzarella • Pecorino Romano
Crumbled Italian Sausage
Caramelized Onions

FIG & PROSCIUTTO
Asiago • Mozzarella • Fig Jam • Fresh Herbs
Arugula Salad • Prosciutto Di Parma

BEE STING
Red Sauce • Mozzarella • Soppressata
Blistered Banana Peppers
Mike's Hot Honey Drizzle

STUFFED PEPPER
Olive Oil • Fresh Herbs • Asiago • Fontina
Stuffed Banana Peppers

SMALL PLATES

½ Dozen OYSTERS | 23
Fire Roasted • Topped with Garlic Butter
Scallions • Lemon Juice • Grated Parmesan

CLAMS CASINO | 18
½ Dozen • Dressing • Pancetta

CHARED OCTOPUS | 22
Topped with Roasted Garlic-Caper Sauce

JUMBO LUMP CRAB CAKE | 23
Topped with a Cajun Romoulade

WAGYU BEEF CARPACCIO | 19
Japanese Wagyu • Avocado Mousse
Pickled Onion • Shiitake Mushroom Puree
Fried Capers • Baby Greens

WARMED OLIVES | 9
Assorted Italian Olives
Garlic • Olive Oil

CHICKEN WINGS | 19
Tuscan Style • Korean BBQ
Calabrian Chili

DESSERTS

GLUTEN FREE CHOCOLATE TORTE | 12
Fudgy Cake • Chocolate Ganache

CHOCOLATE CHIP COOKIES | 13
Salted Caramel (6)

DESSERT PIZZA | 17
Nutella • Marshmallow Fluff • Sliced Bananas