

*New  
Year's  
Eve*

# PERLA

*\$50.00 per person  
choose any 2 items*



½ DOZEN FRESH OYSTERS  
Horseradish • Mignonette

GULF SHRIMP COCKTAIL  
Spicy Cocktail Sauce

LOBSTER BISQUE  
Creamy Bisque • Cut Lobster Meat

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

CLAMS CASINO  
½ Dozen • Dressing • Pancetta

CHARED OCTOPUS  
Topped with Roasted Garlic-Caper Sauce

JUMBO LUMP CRAB CAKE  
Topped with a Cajun Romoulade

CAESAR SALAD  
Romaine • Caesar Dressing  
Garlic Croutons • Parmesan Crisp

ARUGULA SALAD  
Asiago • Olive Oil • 18 Yr Balsamic

ROASTED FAROE ISLAND SALMON  
Fire Roasted Tomato Sauce • Italian Olives

TUSCAN CHICKEN WINGS (8)  
Tossed with Sweet & Smoky Dry Rub

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

BLACKENED HALIBUT ROLL  
Napa Slaw • Cilantro Cream • Chips

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

TUNA TACOS (3)  
Napa Cabbage Slaw • Cilantro Aioli

## BRICK OVEN PIZZA

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

CRUMBLED & 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

## ADDITIONAL

½lb CHILLED KING CRAB *add 20*  
Lemon Wedge

LOBSTER ROLL *add 15*  
Fresh Lobster Meat Tossed in Citrus Aioli  
Served on Toasted Brioche Bun • Chips

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