



CHILLED SEAFOOD

PERCH SEAFOOD TOWER*

SERVES FOR 2-4 PEOPLE

Poached Gulf Shrimp, Lobster Tail,
Oysters, Crab Ceviche, Shallot Mignonette,
Spicy Cocktail Sauce, Lemon, Tabasco,
Horseradish, Lavash | \$80

SHRIMP COCKTAIL

Classic Poached U12 Shrimp,
Spicy Cocktail Sauce, Lemon | \$14

HALF DOZEN RAW OYSTERS*

Shallot Mignonette, Spicy Cocktail Sauce,
Horseradish, Lavash, Lemon | \$12

SOUP & SALADS

CREAM OF VIDALIA ONION

Seasoned Chantilly, Crispy Onions | \$10

GEM WEDGE SALAD

Cherry Tomatoes, Pickled Onions,
Blue Cheese Herb Vinaigrette | \$15

CAESAR SALAD

Shaved Aged Parmesan Cheese,
Grilled Cheese Croutons, White Anchovy | \$13

TIDBITS

SEARED SCALLOPS*

Crispy Prosciutto, Butternut Squash
Purée, Spiced Honey-Brown Butter
Brussels Sprouts | \$22

ARTISAN STUFFED PRETZEL

SERVES FOR 2 PEOPLE

Baked Soft Pretzel, Artichoke Hearts,
Artisan Cheeses, Mixed Olives, Spiced Pecans,
Cured Meats, Craft Mustard | \$29

GARLIC GULF SHRIMP*

Garlic-Chili Oil, Garlic Chips,
Garlic & Herb Toasted Baguette | \$16

PORTABELLA FRIES

Garlic Truffle Aioli | \$14

SPECIALTIES

FRIED WHOLE FISH*

Spicy Pepper Slaw, Thai Roasted
Red Bell Pepper Sauce | \$46

PONZU-GLAZED GULF FISH*

Fingerling Potatoes, King & Shiitake
Mushrooms, Butternut Squash Purée,
Marinated Tomatoes | \$38

HERB-ROASTED CHICKEN BREAST

Fingerling Potatoes, Pearl Onions, Lardon,
Wild Mushroom Sauce | \$36

SPANISH-STYLE BRAISED OCTOPUS*

Purple Potatoes, Chorizo, Grilled Bread | \$26

MUSHROOM PAPPARDELLE

Pappardelle Pasta, Cremini Mushroom,
Broccolini, Double Cream, Thyme,
Lemon, Breadcrumbs | \$24

THE BUTCHER BLOCK

CENTER-CUT FILET MIGNON*

Asparagus, Rosemary Beef Au Jus
6oz. \$42 or 10oz. \$48

DELMONICO RIYEYE*

Dusted Onion Rings, Herbs | 16oz. \$65

MANHATTAN STRIP*

Smashed Crispy Fingerling Potatoes | 12oz. \$54

TOMAHAWK PORK CHOP*

Spiced Honey Brown Butter Brussels,
Peruvian Rub | \$52

HERB-CRUSTED RACK OF LAMB*

Honey-Glazed Baby Carrots,
Mint Labneh | \$46

COMPLEMENTS SERVES FOR 2 PEOPLE

DUSTED ONION RINGS | \$10

FOREST MUSHROOMS | \$12

ASPARAGUS | \$11

SMASHED CRISPY FINGERLING
POTATOES | \$11

GLAZED BABY CARROTS | \$10

BROCCOLINI | \$12

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*This item may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DESSERTS

PERCH CHOCOLATE CAKE

Layered Chocolate Sponge Cake, Chocolate Ganache, Candied Hazelnuts, Crème Anglaise | \$12

TRIPLE KEY LIME PIE

Key Lime Custard, Mousse & Chantilly Cream, Brown Sugar Graham Cracker Crust | \$9

FRESH FRUIT TART

Sweet Butter Crust, Vanilla Bean Custard, Seasonal Fruit | \$9

FLAN DE QUESO

Cream Cheese Flan, House-Made Pecan Ice Cream, Flamed Cinnamon Brandy Sauce | \$9

AFTER DINNER DRINKS

PEACHES & CREAM

Peach-Rosemary Grey Goose, Peach Purée, Half & Half, Local Honey | \$14

CHOCOLATE MARTINI

Godiva Chocolate Liqueur, Half & Half, Chocolate Syrup | \$14

ESPRESSO MARTINI

Espresso, Vanilla Vodka, Kahlúa | \$14

IRISH COFFEE

Jameson, Baileys, Coffee, Half & Half | \$12

PORTS

FONSECA RUBY | \$10

SANDEMAN TAWNY | \$10

TAYLOR FLADGATE 10 YR TAWNY | \$14

BROADBENT 10 YR MADERA | \$22

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