



CHILLED SEAFOOD

PERCH SEAFOOD TOWER*

SERVES 2-4 PEOPLE

Citrus Poached Gulf Shrimp, Lobster Tail, Oysters, Smoked Gulf Fish Salad, Crab Ceviche, Green Apple Mignonette, Spicy Cocktail Sauce, Lemon, Horseradish, Lavash | \$95

CITRUS POACHED GULF SHRIMP COCKTAIL

Baby Arugula, Crispy Prosciutto Salad, Spicy Cocktail Sauce, Charred Lemon | \$15

HALF DOZEN RAW OYSTERS*

Green Apple Mignonette, Spicy Cocktail Sauce, Horseradish, Lavash, Lemon | \$17

SOUP & SALADS

CREAM OF VIDALIA ONION SOUP

Seasoned Chantilly, Crispy Onions | \$10

BABY WEDGE SALAD

Marinated Heirloom Tomatoes, Bacon Crumbles, Pickled Red Onion, Radish, Maytag Blue Cheese Dressing | \$15

CHOPPED CAESAR

Romain Lettuce, Caperberries, White Anchovies, Broken Garlic Sourdough Crostini | \$14

TIDBITS

GRILLED COLOSSAL SHRIMP*

Garlic Herb Butter, Sourdough | \$22

SPANISH-STYLE BRAISED OCTOPUS

Fingerling Potatoes, Chorizo, Grilled Bread | \$18

RISOTTO AND MUSHROOM CROQUETTE FRIES

Fra Diavolo Sauce | \$15

ARTISAN STUFFED PRETZEL

SERVES 2 PEOPLE

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

BREAD

ROASTED GARLIC LOAF

WHIPPED BUTTER | \$8

SPECIALTIES

FRIED WHOLE FISH*

Romesco Sauce, Celery Root and Arugula Salad, Creamy Lemon Dressing | \$46

MEZZI RIGATONI IN GARLIC WINE SAUCE

Roasted Tomatoes, Mushrooms, Zucchini, Shallots, Parmesan | \$36

SEARED GULF GROUPEL*

Roasted Red Pepper Succotash, Smokey Tomato Broth | \$42

PECAN SMOKED CHICKEN

Sweet Baby Carrots, Kale Bread Pudding, Chicken Jus | \$38

SEARED SCALLOPS WITH GLAZED PORK BELLY*

Cucumber And Coconut Rice, Sweet Potatoes | \$38

THE BUTCHER BLOCK

8 OZ. CENTER-CUT FILET MIGNON*

Butter Poached Asparagus, Signature Perch Seasoning | \$46

DELMONICO RIBEYE*

Braised Cipollini Onion, Signature Perch Seasoning | \$65

NEW YORK STRIP*

Chimichurri, Crispy Fingerlings | \$54

TOMAHAWK PORK CHOP*

Fondant Sweet Potato, Fresh Seasonal Herbs | \$50

LAMB SIRLOIN*

Watercress Shallot Salad, Mint-Lemon Yogurt Vinaigrette | \$44

ADD-ONS

Half Lobster Tail | \$22, Gulf Shrimp | \$12, Seared Scallops | \$16, Lump Crab | \$14

SAUCES

Bordelaise | Horseradish Cream | Chimichurri | Roasted Onion Jus | \$3 each

COMPLEMENTS

ROASTED MUSHROOMS | \$10

GRILLED ASPARAGUS | \$8

TRUFFLE AND HONEY-ROASTED BRUSSELS SPROUTS | \$10

FRIED POTATO WEDGES | \$8

GARLIC BROCCOLINI | \$10

POTATO PAVE | \$10

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

NEW YORK STYLE CHEESECAKE

Creamy New York-Style Cheesecake, Graham Cracker Crust, Seasonal Berries | \$12

SUMMER FRUIT TART

Mango and Papaya Curd, Raspberry Coulis, Toasted Coconut, Papaya seeds,
Torché Swiss Meringue | \$13

APRICOT BLUEBERRY CRISP

Cinnamon Basil Ice Cream, Apricot Almond Tuile | \$12

CHOCOLATE CAKE

Caramelized White Chocolate Ganache, Champagne Sabayon, Strawberries,
Candied Nuts, Dark Chocolate Curls | \$12

AFTER DINNER DRINKS

ESPRESSO MARTINI

Espresso, Vanilla Vodka, Kahlua | \$14

CHOCOLATE MARTINI

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

BEACH BUZZ

Liquor 43, Espresso | \$15

CARAMEL WHIP

Vanilla Vodka, Caramel, Half & Half, Coconut Rim | \$14

PORTS

FONSECA RUBY | \$10

SANDEMAN TAWNY | \$10

TAYLOR FLADGATE 10 YR TAWNY | \$14

BROADBENT 10 YR MADERA | \$22

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