



CHILLED SEAFOOD

PERCH SEAFOOD TOWER*

SERVES 2-4 PEOPLE

Citrus Poached Gulf Shrimp, Lobster Tail, Oysters, Smoked Gulf Fish Salad, Crab Ceviche, Grapefruit-Tarragon Mignonette, Chipotle-Lime Cocktail Sauce, Lemon, Horseradish, Lavash Cracker | \$110

CITRUS POACHED GULF SHRIMP COCKTAIL

Watermelon Salad, Chipotle-Lime Cocktail Sauce | \$16

HALF DOZEN RAW OYSTERS*

Grapefruit-Tarragon Mignonette, Chipotle-Lime Cocktail Sauce, Horseradish, Lavash Cracker, Lemon | \$17

SOUP & SALADS

CREAMY LOBSTER BISQUE

Cold Water Lobster, Tarragon, Sherry | \$12

APPLE & GORGONZOLA SALAD

Apple, Arugula, Gorgonzola Cheese, Candied Walnuts, Honey Vinaigrette | \$15

PERCH ROMAINE SALAD

Chopped Romaine, Heirloom Tomato, Capers, Parmesan Cheese, Grilled Sourdough, Roasted Garlic Parmesan Dressing | \$14

TIDBITS

GULF SHRIMP & LEMON RICOTTA CROSTINI

Grilled Gulf Shrimp, Lemon Ricotta, Radish, Garden Mint, Chili Oil, Sourdough Crostini | \$22

SPANISH-STYLE BRAISED OCTOPUS

Fingerling Potatoes, Chorizo, Grilled Bread | \$18

GRILLED CUBANELLE PEPPERS

Chorizo & Manchego Stuffed Cubanelle Peppers, Romesco Sauce, Grilled Lemon | \$16

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 BREAD

WHIPPED BUTTER | \$8

SPECIALTIES

FRIED WHOLE FISH*

Shallot Arugula Salad, Salsa Verde | \$46

GNOCCHI & ROCK SHRIMP

Rock Shrimp, Potato Gnocchi, Okra, Roasted Corn, Saffron Tomato Broth, Basil Oil | \$36

SEARED GULF FISH*

Butter Beans, Parisian Potatoes, Lemon Dill Velouté | \$42

ROASTED HALF CHICKEN

Spring Vegetables, Fingerling Potatoes, Peppercorn Cream Sauce | \$38

SWEET TEA GLAZED SCALLOPS*

Seared Scallops, Smoked Pork Belly, Buttermilk Corn Puree, Fried Green Tomatoes, Pickled Watermelon, Southern Sweet Tea Glaze | \$38

THE BUTCHER BLOCK

8 OZ. CENTER-CUT FILET MIGNON*

Trumpet Mushrooms, Sweet Pea Puree, Signature Perch Seasoning | \$46

DELMONICO RIBEYE*

Truffled Duchess Potato, Garden Herb Butter, Signature Perch Seasoning | \$65

NEW YORK STRIP*

Parmesan Pomme Frites, Garlic Tarragon Aioli | \$54

TOMAHAWK PORK CHOP*

Sweet Pickled Peaches, Grilled Vidalia Onion | \$50

LAMB RIB CHOPS*

Whipped Feta & Cucumber Yogurt, Grilled Baby Sweet Peppers | \$44

ADD-ONS

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

SAUCES

Bordelaise | Horseradish Cream | Chimichurri \$3 each

COMPLEMENTS

ROASTED MUSHROOMS | \$10

GRILLED ASPARAGUS | \$8

SMOKED CREAM SPINACH | \$10

CRISP SMASHED FINGERLING POTATOES | \$8

GARLIC BROCCOLINI | \$10

GRILLED BABY SWEET PEPPERS | \$8

YUCA FRITES | \$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

KEY LIME CHEESECAKE

Mango Puree, Coconut Sorbet, Graham Cracker Crust | \$13

PARIS BREST

Praline Mousseline Cream, Toasted Almonds | \$13

SIGNATURE CHOCOLATE CAKE

White Chocolate Ganache, Candied Walnuts, Berries | \$12

STRAWBERRY AND RHUBARB CRISP

Cinnamon Basil Ice Cream, Almond Tuile | \$12

GELATO CON OLIO

*Vanilla Bean Gelato, Olive Oil, Fleur de Sel, Pistachio, Fennel Pollen, Brown Sugar Crisp | \$6

*Make it an *Affogato* | **Gelato with Espresso & Amaretto** | \$6

AFTER DINNER DRINKS

ESPRESSO MARTINI

Espresso, Vanilla Vodka, Kahlua | \$14

BERRY BURST

Absolut Vanilla Vodka, House-made Berry Simple Syrup, Lime | \$14

SWEET TOOTH

Elijah Craig Single Barrel, Kahlua, Cream, Caramel, Sea Salt | \$15

BLUEBERRY HILL

Bacardi Silver Rum, Blueberry-Lavender Simple Syrup, Lime & Pineapple Juice, Coconut Milk | \$14

PORTS

FONSECA RUBY | \$10

SANDEMAN TAWNY | \$10

TAYLOR FLADGATE 10 YR TAWNY | \$14

BROADBENT 10 YR MADERA | \$22

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