



## CHILLED SEAFOOD

### PERCH SEAFOOD TOWER\*

SERVES 2-4 PEOPLE

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

### GULF SHRIMP COCKTAIL

Marie Rose Sauce, Cocktail Sauce, Grapefruit, Mint & Coconut Salad | \$16

### HALF DOZEN RAW OYSTERS\*

Cranberry Mignonette, Tequila - Lime Cocktail Sauce, Lemon | \$17

## SOUP & SALADS

### CREAMY LOBSTER BISQUE

Cold-Water Lobster, Tarragon, Sherry | \$12

### ARUGULA & CHEVRE SALAD

Pomegranate Vinaigrette, Orange, Shaved Red Onion, Candied Pecans | \$14

### ROMAINE WEDGE

Creamy Parmesan Dressing, Fried Garlic Crouton, Heirloom Tomato, Lardons, Shredded Parmesan | \$15

## TIDBITS

### GRILLED COLOSSAL SHRIMP\*

Stewed Pink Lady Peas, Tasso Ham, Grilled Bread | \$22

### SPANISH-STYLE BRAISED OCTOPUS

Fingerling Potatoes, Chorizo, Grilled Bread | \$18

### ROSEMARY HONEY GLAZED PORK BELLY

Brie Polenta | \$17

### 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\*

Spanish Sofrito, Cabbage and Radish Salad with Dijon - Lime Vinaigrette | \$46

### BEEF CHEEK RAGU WITH TAGLIATELLE

Whipped Ricotta, Roasted Pearl Onion, Sundried Tomato | \$36

### SEARED GULF FISH\*

Corn and Crab Chowder, Lardons, Fingerling Potatoes | \$42

### ROASTED CHICKEN BREAST\*

Creamy Mushroom with Pancetta, Whipped Herb Potato | \$38

### SEARED SCALLOPS & CIDER GLAZED BRUSSELS SPROUTS\*

Sweet Potato Purée, Dried Cherries, Walnut Butter, Lardons | \$38

## THE BUTCHER BLOCK

### 8 OZ. CENTER-CUT FILET MIGNON\*

Parsnip Purée, Caramelized Pearl Onion, Fried Sweet Potato | \$47

### DELMONICO RIBEYE\*

Roasted Potato & Haricot Vert Salad with Bacon Thyme Vinaigrette | \$65

### COFFEE-RUBBED NEW YORK STRIP\*

Roasted Cauliflower, Brie Mornay Sauce | \$54

### DOUBLE BONE BERKSHIRE PORK CHOP\*

Mustard Braised Cabbage | \$48

### ROASTED LAMB SHANK\*

Stewed White Bean with Root Vegetables, Grilled Sourdough | \$46

### ADD-ONS

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

### SAUCES

Rosemary Bordelaise | Horseradish Bleu Cheese | Chimichurri Rojo | \$4 each

## COMPLEMENTS

MUSHROOM RAGU | \$10

GRILLED ASPARAGUS | \$8

SWEET POTATO GRATIN | \$8

GARLIC BROCCOLINI | \$10

HOT HONEY FRIED BRUSSELS SPROUTS | \$8

PARMESAN HERB POMME 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

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### KEY LIME CHEESECAKE

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

### MASALA CHAI CREAM BRÛLÉE

Candied Orange, Hazelnuts | \$13

### SIGNATURE CHOCOLATE CAKE

Cranberry Jam, Crème Anglaise, Candied Pecans | \$12

### COFFEE PANNA COTTA

Vanilla Gaufrette, Brown Sugar Syrup | \$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

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### 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

### PERCH CONNECTION

Courvoisier VSOP, Amaretto Disaronno, Orange Twist | \$16

## PORTS

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FONSECA RUBY | \$10

SANDEMAN TAWNY | \$10

TAYLOR FLADGATE 10 YR TAWNY | \$14

BROADBENT 10 YR MADERA | \$22

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