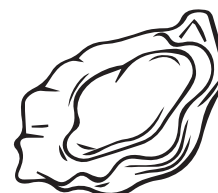


PERLA NEGRA
MARISCOS

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Bolingbrook, IL 60440
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APERTIVOS | APPETIZERS

Guacamole \$MP Fresh lime juice, avocados, onions, tomatoes, & black pepper.	Aguachiles Rojos, Verdes, o Negros \$20 Whole shrimp marinated in fresh lime juice with your choice of green, red, or black sauce.	Pulpo Asado \$MP Grilled octopus marinated in our Zarandeado sauce.
CEVICHE	Ceviche Rolls (4) \$10 Ceviche de Pescado rolled in a cucumber topped with tajin & salsa huichol.	Empanadas (4) \$12 Deep fried pastry stuffed with cheese & shrimp.
Ceviche Pocho (M) \$14 / (L) \$22 Shrimp, cucumber, onion, cilantro, tomato, light serrano sauce, salt & pepper.	Ostiones* (Oysters) Regular 1/2 Dozen \$12 Dozen \$20	Alitas de Pollo (8) \$9 Fried then grilled chicken wings topped with your choice of Nayarit, Zarandeado, & Cucaracha sauce.
Ceviche de Pescado (M) \$14 / (L) \$22 Tilapia, cucumber, onion, tomato, carrots, cilantro & fresh lime juice.	Ostiones Especiales* 1/2 Dozen \$16 Dozen \$26 Oysters topped with shrimp, octopus, lemon, salt, cucumber, onion, & tomato.	Fish Tacos (3) \$12 Tilapia fish tacos on corn tortilla topped with pineapple pico de gallo.
Ceviche Tropical (M) \$16 / (L) \$25 Shrimp, jicama, mango, pineapple, fresh orange juice and oranges, cucumber, onion, tomato, fresh lime juice, cilantro, & light habanero.	Ostiones Perla Negra 1/2 Dozen \$18 Dozen \$28 Oysters topped with our Ceviche Tropical.	Langostinos \$15 (3) full Langostinos in our Famous Estilo Nayarit sauce.
Aguachiles la Bandera \$23 Whole shrimp marinated in fresh lime juice in our specialty green, white, red sauce.		Tostadas Ceviche Pescado \$6 Ceviche Pocho \$7 Ceviche Tropical \$8 Mixta \$12

COCTELES | COCKTAILS

Vuelve a la Vida \$20 Shrimp, octopus, crab, scallops, chopped clams, fish ceviche, and oyster mixed in our house cocktail.	Coctel de Pulpo \$18 Octopus mixed in our house cocktail.	Campechana \$19 Shrimp, octopus, crab, scallops, and chopped clams mixed in our house cocktail juice.
Coctel de Camaron \$16 Shrimp mixed in our house cocktail.	Camaron y Pulpo \$19 Shrimp and octopus in our house cocktail juice.	Molcajete De los Reyes (Cold) \$24 Shrimp, octopus, crab, pineapple, and scallops served in a molcajete with our house cocktail juice.

PLATILLOS | DISHES

(COMES WITH FRIES, RICE, & SALAD)

Pescado Zarandeado \$45 Red Snapper fileted and topped with our famous zarandeado sauce and then smoked on the grill. <i>(Comes with salad, rice, & tortillas)</i>	Pescado Huachinango \$28 Red Snapper seasoned and fried and topped off with any choice of nayarit, diabla, ajo/ajillo, cucaracha, or mantequilla sauce.
Camarones Zarandeado \$35 Jumbo butterfly shrimp grilled and topped with our famous zarandeado sauce. <i>(Comes with salad & rice)</i>	Pescado Mojarra \$16 Mojarra seasoned and fried and topped off with your choice of nayarit, diabla, ajo/ajillo, cucaracha, or mantequilla sauce.
Pina Rellena \$24 Shrimp, octopus, scallops, chopped clams, crab, bell peppers mixed in a creamy mushroom sauce.	Carne Asada \$24 10oz grilled skirt steak seasoned with our house seasoning. <i>(Comes with frijole charros, rice, & tortillas)</i>
Camarones \$18 Camarones cooked with choice of nayarit, diabla, ajo/ajillo, cucaracha, or mantequilla sauce.	Lobster Tail \$MP Lobster tail topped with octopus, shrimp, imitation crab, scallops, and chopped clams with the choice of any of our homemade sauces.
Filete de Pescado \$18 Swai Fish seasoned	Pollo Asado (1/2) \$18 Half chicken grilled and topped off with our zarandeado sauce. <i>(Comes with frijoles charros, rice, & tortillas)</i>
Pasta La Perla \$20 Creamy linguine pasta, poblano peppers, cilantro, garlic, mixed with shrimp, mussels, & clams <i>(This item does not come with sides)</i>	

A LA CARTE | SIDES

Elote (Mexican Corn) \$5 Corn with mayonnaise, cotija cheese, & cayenne pepper on top.
Fries \$4 French Fries with our seasoning.
Arroz Poblano \$4 Rice simmered in poblano peppers, garlic, & salt.
Frijoles Charros \$4 Beans cooked with chorizo & bacon.

SAUCES

Ajo - Garlic
Ajillo - Garlic and Chile Guajillo
Estilo Nayarit - Sazon de La Casa
Cucaracha - Spicy
Diabla - Xtra Spicy

Groups of 4+ will be charged an 18% Gratuity Fee.

Maximum check split on all tables: 2 | Each Table has a time reservation: 2 Hours Max

Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain Health Conditions may be at a higher risk if these foods are consumed raw or undercooked.



CALDOS | SOUPS

Caldo de Camaron \$16 Our delicious shrimp soup with bell pepper, celery, potato, carrots, & squash.	Caldo de Pescado \$14 Our delicious fish soup with bell pepper, celery, potato, carrots, & squash.	Caldo de 7 Mares \$20 Our delicious 7 mares with shrimp, fish, crab legs, clams, bell pepper, celery, potato, carrots, & squash.
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COMPARTIBLES | SHAREABLES

Langostinos Charola \$48 Jumbo \$90 Prawns	Mejillones Charola \$20 Jumbo \$38 Mussels	Chicharron de Camaron Charola \$20 Jumbo \$40 Breaded & lightly fried shrimp with your choice of corn or flour tortillas. <i>(Does not come with sauce.)</i>
Camarones Cucaracha Charola \$28 Jumbo \$50 Shell-less shrimp +\$6	Chapuzon Charola \$32 Jumbo \$60 Comes with Octopus, shrimp, and oysters cooked in our famous Nayarit Sauce.	Chicharron de Pescado Charola \$18 Jumbo \$30 Deep fried & lightly battered fish with your choice of corn or flour tortillas. <i>(Does not come with sauce.)</i>
Camarones Cora Charola \$28 Jumbo \$50 Shell-less shrimp +\$6	Levanta Muertos Charola \$55 Jumbo \$100 Comes with crab meat, octopus, shrimp, chopped clams, mussels, crab meat, scallops, & shelled shrimp cooked in our famous Nayarit Sauce.	Charola Perla Charola \$55 Jumbo \$100 Our charola perla is a mix of crab legs, prawns, mussels, shelled shrimp, & clam cooked in our homemade Cucaracha Sauce.
Patas De Jaiba Charola \$MP Jumbo \$MP Crab Legs		

Drink Menu

SPECIALTY COCKTAILS

Perla Buchanans \$12 Buchanans 12 Scotch, Fresh Lemon, Pineapple Juice, & Mint	Perla Mezcal Mule \$10 Banhez Mezcal, Ginger, Fresh Lime, Squirt, & Tajin
Spicy Perla \$11 (Your Choice of Tequila Libélula or Banhez Mezcal) Tequila or Mezcal, Triple Sec, Fresh Lime, Jalapeno, Cucumber, & Rosemary	Perla Negra Old Fashioned \$12 Herradura Resposado Tequila, Old Fashioned syrup, Amargo Vallet Angostura, & Orange
Guavecito \$11 Banhez Mezcal, Coco Real Crème, Guava Puree, Fresh Lemon, & Mint	Watermelon Perla \$10 Perla Vodka, Passion Fruit Liqueur, Watermelon, Ginger, Grapefruit, Lime, & Bitters
Dinero \$11 Banhez Mezcal, Cilantro, Fresh Lime, Pineapple Juice, & Muddled Cucumber	Pina Perla \$10 Perla Gin, Peach Liqueur, Pineapple, Lime, Cucumber, Mint, & Jarrito Pina

MARGARITAS

House Margaritas Flavors: Classic Lime, Cucumber, Guava, Jamaica (Jamaica Salt Rim), Mango, Pineapple, Strawberry, or Tamarindo	Libélula Tequila \$10 Triple Sec, Fresh Lime, & Tajin Rim
	Banhez Mezcal \$11 Triple Sec, Fresh Lime, & Tajin Rim

**Make your Margarita spicy if you like it*

CLASSIC COCKTAILS

Classic Paloma \$10 Libélula Tequila, Grapefruit, Fresh Lime, Simple Syrup, Squirt, Salt	Cantarito \$10 Libélula Tequila, Orange, Grapefruit, Fresh Lime, Squirt, Mix Fruit, Tajin
Mojito \$10 Perla White Rum, Fresh Lime, Simple Syrup, Mint, Soda	Batanga \$9 Tequila, Fresh Lime, Mexican Coca Cola, Salt
Daiquiri \$9 Perla White Rum, Fresh Lime, Simple Syrup	White Sangria Glass \$7 Pitcher \$25
	Red Sangria Glass \$7 Pitcher \$25





Beer Menu

MEXICAN		DOMESTIC/CRAFT		MICHELADAS	
Modelo	BTL \$5	5 Rabbit Brewery (Chicago) Selection:		Choose your beer	
Modelo Negra	BTL \$5	Ironica IPA	12oz CAN \$6	Chelada	\$1
Corona Familiar	BTL \$5	Super PILS	12oz CAN \$6	Fresh Lime Juice, Salt	
Corona Premier	BTL \$5	Xicago Lager	16oz CAN \$7	<i>*Do it with Topochico or Non Alcoholic Beer</i>	
Corona	BTL \$5	Las Pinas de	16oz CAN \$8	House Michelada	\$2
Sol	BTL \$5	Mis Ojos SOUR		House Michelada Mix, Cucumbers	
Tecate	CAN \$4	Revolution IPA (Chicago)	12oz CAN \$6	Mango Michelada	\$2
Dos Equis Lager	BTL \$5	Goose 312 Wheat	BTL \$5	House Michelada Mix, Mango Puree, Mangoes	
Dos Equis Amber	BTL \$5	Blue Moon	BTL \$5	Clamato	\$2
Pacifico	BTL \$5	Angry Orchard	BTL \$5	House Clamato Mix	
Victoria	BTL \$5	Hard Apple Cider			
		El Chavo Mango-Habanero Cider	BTL \$6		
		Coors Light	BTL \$4		
		Bud Light	BTL \$4		
		Miller Lite	BTL \$4		
		Budweiser	BTL \$4		
		White Claw	CAN \$5		

Wine List

WHITE/ROSÉ/SPARKLING			RED		
	6oz Glass	Bottle		6oz Glass	Bottle
Borsao, ROSÉ Campo de Borja, Spain 2018 <i>(Appetizers, Salads, Vegetables, Seafood, Fish tacos)</i>	\$8	\$30	Borsao, GARNACHA, Campo de Borja, Spain 2018 <i>(Appetizers, Pasta, Rice, Poultry, Red Meats)</i>	\$8	\$30
Dibon Brut Reserva, CAVA, Marrugat, Spain <i>(Oysters, Seafood)</i>	\$9	\$34	Buenas, TEMPRANILLO, Castilla-La Mancha, Spain 2017 <i>(Fish in sauce, Red Meat & Poultry)</i>	\$9	\$34
Terranoble, SAUVIGNON BLANC, Valle Central, Chile 2018 <i>(Seafood/fish)</i>	\$9	\$34	Tilia, MALBEC, Mendoza, Argentina 2018 <i>(Red Meat & Poultry, Octopus, Fish)</i>	\$10	\$38
Clean Slate, RIESLING, Mosel, Germany <i>(Spicy food, Chicken, Seafood)</i>	\$9	\$34	Hacienda, CABERNET SAUVIGNON, California, USA <i>(Red Meat & Poultry, Fish)</i>	\$7	\$26
Borsao, MACABEO-CHARDONNAY, Campo de Borja, Spain 2018 <i>(Fish, Chicken, Seafood)</i>	\$8	\$30			

NON-ALCOHOLIC DRINKS

Aquafresca (No Refills)	\$2.50	Cranberry	\$2.50	Squirt	BTL \$3	Non Alcoholic Sangria	BTL \$3
Pepsi Products (1 Refill)	\$2.50	Orange Juice	\$2.50	Mexican Coke	BTL \$3	Jarrito	BTL \$3
		Topo Chico Sparkling Mineral Water	BTL \$3	Sidral	BTL \$3	Fruit Punch, Mandarina, Lime, Pineapple, Tamarindo	