

perrone's

restaurant • bar

“world cuisine with a mediterranean focus



“great restaurants are, of course, nothing but mouth-brothels. there is no point in going to them if one intends to keep one's belt buckled”

- frederic raphael

welcome to perrone's

our restaurant and menu will always be a work in progress, continuously evolving and changing with the goal of creating one of the area's most unique, exciting and delicious food experiences

so relax, have a cocktail, peruse our offerings, be adventurous and embrace your dining experience

"changing lives one dish at a time"

thank you,

rachel tomovski • eileen perrone

steve perrone •

executive chef/food whisperer/mixologist/janitor/giver/mentor

sous-chef de cuisine • **rob larobardiere** *chef de partie (appetizers)* • **kenneth gainey**

grillardin/friturier • **this could be you!** *garde manger* • **joshua villano**

mixologists • **joshua keck • chris driggers**



raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions please alert management to any life threatening allergies!

dinner

• soup and salad •

• lobster tomato bisque

classic bisque with our tomato twist, finished with fresh chives and lobster oil • 12

• crab soup • (gf, contains garlic)

fresh, north carolina jumbo lump and lump blue crab, aromatic broth, sautéed leeks, oven roasted roma tomatoes, a touch of heavy cream • 12

• caesar (can be made gf)

chopped romaine hearts, house-made anchovy, garlic and pasteurized egg dressing, grated parmigiano reggiano, spanish white anchovies, panko crunch • 12

• anti wedge salad (contains chives, can be made gf) ⚠

slab of chilled iceberg, (better dressing to lettuce ratio) house-made raw milk 'buttermilk blue' dressing, diced roma tomatoes, smokey nueske's bacon, toasted pork panko crunch • 12

• beet and arugula (gf, vegetarian)

poached organic red and golden beets, local organic baby arugula, vermont goat cheese, pickled mustard seed, house made fig and aged sherry dressing, e.v.o • 12

• octopus carpaccio (gf, df, contains shallots)

thin slices of poached, spanish octopus, arugula, oven-dried tomatoes, scallions, e.v.o., lemon-shallot-caper vinaigrette, fried capers and shaved pecorino romano • 16

**“it’s so beautifully arranged on the plate you know
someone’s fingers have been all over it.”**

— julia child

• starters •

- **scallops and spanish chorizo** • (mildly spicy, gf, contains shallots, shellfish)
seared georges banks u-10 dry packed scallops over creamed corn with smoked, spanish chorizo, garlic, green onions, chilies, cilantro fresh lime • **18**
- **tuna crudo** (gf, df)
fresh yellowfin tuna, fresh lime juice, mizunara oak whisky barrel aged shoyu, sriracha, small batch bourbon barrel aged fish sauce, garlic, black sesame oil, black and white sesame seeds, honey, local radish microgreens, shrimp crisp • **18**
- **gambas al ajillo** • (a-hee-yo) (slightly spicy, contains garlic, shellfish)
pan seared local shrimp, e.v.o., garlic, fino sherry, butter, lemon, hot chilies, sweet smoked paprika, fresh thyme, italian parsley, fleur de sel, grilled bread • **16**
- **pulpo y chorizo** • (gf, df,)
spanish octopus poached in virgin olive oil and herbs, cured chorizo sausage cooked in isastegi basque natural cider, white bean puree, aromatic broth, e.v.o., smoked paprika • **18**
- **bangkok mussels** • (spicy, gf, df, contains garlic, shellfish)
prince edward island mussels, garlic, white wine, coconut milk, lime, thai chilies, lemon grass, ginger, cilantro, kaffir lime leaf • **14**
- **escargot** • (contains garlic, shallots, can be made gf)
imported snails, fresh garlic, shallots, white wine, cognac, parsley and butter served au gratin in a classic escargot baking dish • **14**
- **pork and kimchi eggrolls** • (contains shellfish, garlic)
ground pork loin, fresh ginger, kimchi, korean bbq dipping sauce • **9**
- **steak tartar** • (df, contains red onions)
usda graded prime new york strip, served classic french bistro style, topped with a fresh local, quail egg yolk and toasted french baguette slices • **21**
- **torchon of moulard duck foie gras** • (df, can be made gf)
fresh, grade a hudson valley duck foie gras cured with salt, white pepper cognac, and sauternes wine, poached, chilled. brioche toast, port wine reduction, sour cherries • **21**

“fish is the only food that is considered spoiled once it smells like itself.”

- p.j. o’rourke

• sea •

• fresh catch • (gf, contains shellfish)

*(from the boats of seven seas seafood out of murrells inlet)
our signature pan seared grouper served over black forbidden
rice with a sauce of saffron, preserved lemon, shallots, white wine,
shrimp stock and cream. topped with local shrimp • 38*

• vietnamese caramel salmon • (gf, spicy, contains garlic, green onion, sesame)

*fresh salmon, garlic, ginger, palm sugar, barrel aged fish sauce, chilies, cilantro,
green onions, coconut jasmine rice, grilled bok choy with sesame and ginger dressing • 30*

• crab cake • (contains green onion, shellfish)

*jumbo lump fresh crabmeat, pan seared, served on roasted butternut
squash puree, wilted spinach, whole grain mustard sauce, micro green garnish • 28*

lobster and butternut squash risotto • (gf, contains shellfish, shallots)

*butter poached maine lobster tail, shallots, roasted butternut squash and
squash puree, parmigiano reggiano, baby peas, fried sage • 38*

• pasta •

• spicy crab spaghetti • (spicy, contains garlic, shallots, red, green onion, shellfish)

*jumbo lump and lump fresh crabmeat, garlic, chilies, shallots, red onion, wilted arugula,
roasted roma tomatoes, scallions, preserved lemon, shrimp stock, butter • 32*

• spaghetti with cockles • (contains garlic, shellfish)

*sweet, tender, spanish cockles, e.v.o., garlic, white wine,
spanish fino sherry, butter, chilies, toasted panko, lemon zest • 24*

• vegetarian/vegan •

• spicy spaghetti • (spicy, can be made vegan, contains garlic, shallots, red, green onions)

*mushrooms, asparagus, artichoke, wilted arugula, oven semi-dried tomatoes, red pepper,
garlic, chilies, shallots, red onion, scallions, preserved lemon, vegetable stock, butter • 26*

“i won’t be impressed with technology until i can download food.”

— anonymous

• land •

• lamb chops • (gf, df)

all natural, grass-fed 1/2 rack of lamb marinated with onion, garlic, molasses, orange zest, cilantro, fresh mint, toasted fennel, sous vide* **med rare, (slightly warm red center)**, grilled, yukon warm potato salad with grilled corn, green onions, piquillo pepper and smoked paprika aioli, north african harisa • **32**
(due to the cooking style and quality of the meat, medium through well is not an option)

• elk rib chops • (gf, df)

certified cervena, double cut, bone in, pasture raised, cooked sous vide* to med rare, **(slightly warm red center)**, seared at 550°, lingonberry and port sauce, a grain medley of organic brown rice, black barley and mustard seeds, grilled asparagus • **48**
(due to the cooking style and quality of the meat, medium through well is not an option)

• no substitutions please • (each entree is carefully paired with a complimenting side)

• chop house menu •

only about 2% of beef is graded prime in the u.s. • dry aged in-house • steaks are iron-seared at 550°

• 6 oz. petite filet mignon • 28

center cut, upper choice certified angus beef
(r, mr, m are an option. mw and w will be butterflied)

• 20 oz. ribeye lollipop • 68

45-day dry aged, prime, bone-in, certified angus beef
(steaks will be seared to medium rare)

• 8 oz. filet mignon • 36

center cut, upper choice certified angus beef
(r, mr, m are an option. mw and w will be butterflied)

• 14 oz. rib eye • 120

150-day dry aged, prime, boneless, certified angus beef
(steaks will be seared to medium rare)

• 16 oz. new york strip • 48

usda prime, certified angus beef
(steaks will be seared to medium rare)

house steak sauce upon request • additional toppings and sides are below

• accompaniments •

truffle butter • 8 - hudson valley grade 'a' foie gras butter • 12

port, raspberry, and veal demi-glace • 5 - 'buttermilk blue' cheese cream sauce • 6

• imported sheep's milk roquefort bleu cheese • 6

• butter poached maine lobster tail • 18 - • seared grade 'a' foie gras • 18

• shareable side orders •

• hand cut, twice fried french fries • idaho potatoes, white truffle aioli • 8

• grilled, jumbo asparagus • fleur de sel, red pepper flakes, evo, lemon zest • 10

• two potato mash • yukon gold with a touch of sweet potato, sour cream and butter • 8

• slab o' bacon • 6 oz. of smoky nueske's bacon, brown sugar, maple and balsamic glaze • 14

• charred kung pao brussels sprouts • garlic, fresh ginger, dried arbol chilies, smoked soy, peanuts • 10

• bacon mac and cheese • cavatappi, cheddar, provolone, asiago, gruyere, parmesan, mascarpone • 10

• mushrooms and onions • cremini mushrooms, onions, garlic, thyme, pinot noir, demi, butter • 10