

perrone's

restaurant • bar



“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,

eileen perrone • rachel tomovski

steve perrone •

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

sous-chef de cuisine • jim sharp *chef de partie (appetizers) • david deemer*

grillardin/friturier • steve perrone *garde manger • vanessa romo*

mixologists • chris driggers • russell sutton



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!

starters



• caviar service & oysters •



to protect the wild populations, sturgeon are now sustainably farm-raised by many producers across the globe. the caviar we use here was raised originally from russian brood stock but now uses stock from multiple generations of osetra and beluga sturgeon ensuring sustainability and creating an even better flavor than was possible before due to extremely high-quality proprietary feed and strictly monitored water quality.

oysters on the half shell • (6) • 25

fresh oysters • opened to order • ask server for tonight's selection and preparation

caviar & oysters on the half shell • (6) • 89

fresh oysters • opened to order • champagne mignonette foam • golden osetra caviar

broiled oysters • oyster of the day • (5) • 25

*• truffle butter • parmesan-butter-panko topping
• garlic and cognac butter • parmesan-butter-panko topping*

oysters rockefeller • (4) • 22

spinach • garlic • shallots • berkshire bacon • havarti • pernod • parmesan-butter-panko topping

smoked trout roe and chips • 19

pappy van winkle bourbon barrel smoked trout roe • crème fraiche • chives • potato chips

caviar 'eggs' • 19

*(2) crème fraiche and chive egg salad stuffed eggs
american hackleback sturgeon caviar • pappy van winkle bourbon barrel smoked trout roe*

• silver service • 1 oz. golden osetra caviar • 140

*warm blinis • cape cod sea salt kettle potato chips
crème fraiche • sieved farm egg • chives • chilled caviar server*

• gold service • 1 oz. royal beluga caviar • 182

*warm blinis • cape cod sea salt kettle potato chips
crème fraiche • sieved farm egg • chives • chilled caviar server*

platinum service • vodka & caviar • 1 oz. golden osetra caviar • 170

(6) 1 oz chilled shots of 'russian standard' platinum vodka

*warm blinis • cape cod sea salt kettle potato chips • crème fraiche
sieved farm egg • chives • chilled silver-plated vodka and caviar server set*

baller service • upgrade to 1 oz. royal beluga caviar • 208

• starters • (cont.)

- **smoked fish dip** • (a touch spicy, contains chives)
north carolina trout, mascarpone, horseradish, chives, lemon zest, hot smoked paprika, served with hot sauce and butter-baked old bay saltines • **17**
- **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 • **19**
- **razor clams** (df, spicy, contains shellfish, garlic)
poached and tossed with thai chili, fresh lime, cilantro, e.v.o., garlic and sea salt served with old bay seasoned, baked saltines • **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 • **17**
- **mousse truffee** • (contains garlic, onion, dairy)
chicken liver, pork, duck fat, truffles, sherry, pinot des charentes, accompanied by cornichons, coarse mustard, quickled onions, sliced radishes and toasted baguette • **16**
- **iberico paleta de bellota ham & cheese** • (dubbed the 'best ham in the world') • (contains nuts)
1 oz. acorn-finished cured shoulder from spain's black footed pig, assorted olives 1 yr-old manchego cheese, fig jam, marcona almonds, candied walnuts, crusty bread • **25**
(add an extra ounce of ham for an additional) • **20**
- **escargot** • (contains garlic, shallots, can be made gf)
imported snails, fresh garlic, shallots, white wine, cognac, parsley and butter served au gratin • **16**
- **pork and kimchi eggrolls** • (spicy, df, contains shellfish, garlic)
fresh ground, berkshire pork collar, ginger, kimchi, korean bbq dipping sauce • **12.5**
- **steak tartar** • (df, contains red onions)
australian 9+ wagyu new york strip, served classic french bistro style, topped with a fresh, local quail egg yolk and toasted french baguette slices • **25**
- **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 • **25**
- **seared moulard duck foie gras** • (df, can be made gf)
grade a hudson valley duck foie gras pan seared, brioche toast, port reduction, sour cherries • **25**

"fish is the only food that is considered spoiled once it smells like itself." - p.j. o'rouke

• soup and salad •

- **mulligatawny soup** • (mildly spicy, contains onion)
our own east indian curry spice blend, coconut milk, vegetable stock. onions, celery, potatoes, carrots, and tomatoes. pureed and thickened with crimson lentils, finished with yogurt, cilantro and garam masala • **10.5**
- **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 • **16.5**
- **caesar** (can be made gf, contains garlic, anchovies)
chopped romaine hearts, house-made anchovy, garlic and pasteurized egg dressing, grated parmigiano reggiano, spanish white anchovies, panko crunch • **15.5**
- **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 • **16**
- **octopus carpaccio** (gf, df, contains shallots)
thin slices of poached, spanish octopus, arugula, oven-dried tomatoes, scallions, e.v.o., lemon-shalot-caper vinaigrette, fried capers and shaved pecorino romano • **18**
- **bltc** • (can be made gf)
romaine hearts, crumbled, apple wood smoked bacon, sharp cheddar cheese, diced tomatoes and our bacon-tomato dressing, toasted panko crunch • **16**

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

— julia child



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• **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 • 45

• **crab cake** • (contains shellfish)

fresh, local jumbo lump crabmeat, pan seared, served on spinach and roasted butternut squash puree, white port and mustard-cream sauce, micro green garnish • 39

• **scallop souffle** • (contains shellfish, green onion, garlic)

northeastern dry pack fresh scallops, local eggs, panko, celery, green and red peppers, pan sautéed, baked golden, topped with grilled corn, oven roasted tomatoes, chopped romas, green onions and a garlic, fresh lemon, butter and white wine sauce • 39

⚠️ • **dry aged salmon** • (df, spicy, contains shellfish, sesame, soy, garlic, onion, green onion)

pan seared med rare, finished with a korean apple and pear bbq sauce, served on fried rice, kimchi and pickled cucumber • 39

• **land** •

• *** elk tenderloin** • (df, contains garlic and onion)

certified cervena, pasture raised, cooked sous vide to med rare, (slightly warm red to pink center) seared at 550°, lingonberry and port sauce, organic grain medley and grilled vegetable • 58*

• **pasta** •

• **wild boar and berkshire pork ragu alla bolognese** • (contains garlic, red, onion)

wild boar shoulder, berkshire pork collar, pancetta and guanciale, garlic, carrots, red onions, white wine and san marzano tomatoes finished with a touch of cream, orecchiette pasta with ricotta and a gremolata (fresh garlic, parsley, and lemon zest) • 39

• **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 • 39

• **chitarra all 'aragosta** • (contains shellfish, garlic, shallots)

fresh chitarra pasta, butter poached maine lobster tail, imported dop cherry tomatoes, garlic, shallots, parmigiano reggiano, pecorino romano, fresh ground pepper, red prawn essence, finished with bottarga, lemon zest, parsley and toasted breadcrumbs • 48

• **berkshire ribeye pork chop** • (mildly spicy, contains garlic and onion)

100% heritage breed berkshire, boneless, sous vide medium, pan seared, served with two-potato mash and grilled vegetable. finished with a maque choux • 40

• **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 • 35

⚠️ • chop house menu • (served à la carte)

only about 2% of beef in the u.s. is graded prime • dry aged in-house • steaks are iron seared at 650°

rare: 115°
cool, dark-red center

med-rare: 125°
warm red center

medium: 135°
hot red center

med-well: 140°-150°
hot, pink center

well done: 155°+
no color, no soul

• 8 oz. prime filet mignon • 63

usda prime, barrel-cut, certified angus beef
(r, mr, m and mw are an option. w will be butterflied)

• 16 oz. prime ny strip • 72

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

• 16 oz. prime ribeye • 63

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

• 16 oz. prime dry-aged ribeye • 82

usda prime, certified angus beef - check with server for age and price
(steaks will be seared to medium rare)

• 16 oz. bone-in veal chop • 68

sous vide to medium rare (134 degrees), seared,
finished with a marsala, porcini mushroom, and veal demi-glace

• 12 oz. australian wagyu new york strip (9+) bms • 156

full-blooded japanese black, 100% trim
(steaks will be seared medium rare)

• 4 oz. A-5 japanese wagyu filet mignon (12) bms • 125

certified japanese black wagyu, nakatsu city, oita prefecture, japan
(steaks will be seared medium rare)

• 4 oz. A-5 japanese wagyu ribeye (12) bms • 130

certified japanese black wagyu, nakatsu city, oita prefecture, japan
(steaks will be seared rare to medium rare)

• embellishments •

2 oz. seared foie gras • 22

port, raspberry, and veal demi-glace • 5.25

truffle butter • 6.25 imported sheep's milk roquefort bleu cheese • 6.25

• enhancements •

• **grilled vegetable • (gf) fleur de sel, evo, lemon zest • 13.5**

• **hand cut, twice fried french fries • (gf) house-made, white truffle aioli • 10.5**

• **roasted butternut squash • (gf) whipped maple butter, fresh grated nutmeg • 11.5**

• **corn souffle • (gf) fresh white corn, local eggs, heavy cream, and sugar. baked golden • 10.5**

• **creamed spinach • fresh spinach, onions, garlic, nutmeg, parmesan and havarti cheese • 13.5**

• **two potato mash • (gf) yukon gold with a touch of sweet potato, sour cream and butter • 11.5**

• **mushrooms and onions • (gf) cremini mushrooms, onions, thyme, pinot noir, demi, butter • 13.5**

• **bacon mac and cheese • cavatappi, cheddar, provolone, asiago, gruyere, parmesan, mascarpone • 13.5**

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