Perry's
RESTAURANT

ROUTE 7, 1080 SHELBURNE ROAD
SOUTH BURLINGTON, VERMONT 05403

DINNER SERVED
Monday-Thursday 5-10 p.m.
Friday & Saturday 4:30-11 p.m.
Sunday 3-10 p.m.

PHONE AHEAD SEATING
CALL 802-862-1300

Voted Best Seafood In Vermont!
Sample Monthly Specials

Appetizers

FARM RAISED OYSTERS Oysters have been cultivated for over 2,000 years, and have been a favorite since Roman times. They are an excellent source of protein.
OYSTERS ON THE HALF SHELL ........................................ 7.50
BROILED OYSTERS .................................................. 7.50
Topped with bacon, bread crumbs, and seasoned butter.
FRIED OYSTERS ......................................................... 6.95
CULTIVATED MUSSELS ............................................. 4.95

Pasta & Entrées

ALASKAN SNOW CRAB & TOP SIRLOIN STEAK ........... 18.95
TROUT WITH PECAN BUTTER ....................................... 12.95
Served with Meunière sauce.
PENNE PASTA WITH FRESH TUNA ................................. 12.95
Tossed with roasted red pepper and a pesto cream.
WOOD-GRILLED SPICED RUBBED SHRIMP
WITH FRESH TOMATO SALSA ....................................... 13.95
Shrimp spiced with three peppers, star anise cloves and cinnamon.
FISH TACO ................................................................ 10.95
The current culinary rage of California—fresh cod lightly coated, and fried, enveloped in a soft corn tortilla.
Served with Mexican garnishes.

Dinner includes salad, choice of red potatoes, French fries or rice pilaf.

Heart Healthy

We are pleased to participate in the Creative Cuisine Program of the Vermont Department of Health and the Vermont Affiliate of the American Heart Association. Items marked with this symbol have been reviewed by a registered dietitian and are lower in fat, cholesterol, and sodium than other menu items.

* PAN-ROASTED VERMONT-RAISED TRout WITH
  CHARDONNAY AND FINE HERBS .................................. 12.95
180 Calories. 10 g. protein. 40 mg. cholesterol, 3.5 g.
unsaturated fat, 115 mg. sodium.

* ROSEMARY SKEWERED SCALLOPS, WOOD-GRILLED
  ON WILTED SPINACH, MISKELL TOMATOES AND
  FRESH BASIL ........................................................... 12.95
167 calories, 24 g. protein, 19 g. carbohydrates, 42 mg.
cholesterol, 1 g. unsaturated fat, 192 mg. sodium.

Appetizers

CLAMS ON THE HALF SHELL ........................................... 4.95
CLAMS CASINO ......................................................... 5.95
STEAMED LITTLENECKS .............................................. 5.95
JUMBO SHRIMP COCKTAIL ......................................... 6.95
FRIED CALAMARI ....................................................... 4.95
DEEP-FRIED MOZZARELLA .......................................... 4.95
SMOKED SEAFOOD COMBINATION ......................... 7.50
From Duck Trap River Farms of Maine. Your choice of smoked salmon, trout, or mussels; or some of each.
ESCARGOT ................................................................. 5.95
Baked in mushrooms with a flavorful garlic wine butter sauce.
BARBECUED SHRIMP, LOUISIANA STYLE .................. 5.95
BARBECUED BABYBACK RIBS ..................................... 5.95

PERRY’S CHOWDER
A classic New England chowder made with chopped clams, shrimp, potatoes, herbs, and cream.
cup ........................................ 1.95  bowl ......................... 2.95

Beverages

Fresh brewed coffee, tea, or decaf .................................. .75
Brewed iced coffee or tea ............................................... .75
Orangina ................................................................. 1.75
Perrier ................................................................. 1.75
Clearly Canadian Raspberry Sparkling Water .................. 1.75

Desserts

PERRY’S HOMEMADE KEY-LIME PIE ............................ 2.95
PREMIUM ICE CREAM OR FROZEN YOGURT .............. 1.95
Two scoops (Ask your server for today’s brands and flavors!)
VERMONT CHEESECAKE .............................................. 2.95
WITH STRAWBERRIES ................................................. 3.25
CHOCOLATE VELVET CAKE .......................................... 3.50
1989 Winner, Taste of Vermont
Entrees
All of our entrées are served with fresh warm bread; your choice of a Garden salad (traditional greens with seasonal vegetables) or a House Salad (greens with chopped mushrooms, chopped egg, and baby shrimp); and your choice of French fries, baby red potatoes, rice or coleslaw, unless otherwise noted.

Seafood Dinners
BROILED COMBINATION PLATTER .......................... 13.95
Jumbo shrimp, sea scallops, and a fish fillet brushed lightly with butter and herbs then broiled.
PERRY'S SEAFOOD STEW ................................ 16.95
A house favorite for hearty appetites! Half lobster, sea scallops, mussels, clams, shrimp, and white fish in a lightly seasoned broth.
SHRIMP AND SCALLOP SCAMPI .......................... 13.95
Served with linguine.
PERRY'S SHORE DINNER .................................. 15.50
Fried shrimp, clams, scallops, and a fish fillet.
SEAFOOD LINGUINE MARIANA .......................... 12.95
Large shrimp, sea scallops, and mussels, lightly tossed with linguine.

Fresh Fish Specials—Every Night!
We offer at least eight varieties of fresh fish nightly!

Chicken
CHICKEN PARMIGIANA .................................. 10.95
Served with linguine.
TWO CHICKEN BREASTS ................................. 10.95
Wood-grilled, blackened or deep fried.

Surf & Turf
The best of both worlds! All Surf and Turf dinners come with your choice of BAKED STUFFED SHRIMP, SEA SCALLOPS, or WOOD-GRILLED SHRIMP.
PRIME RIB, 8 oz...14.95 12 oz...16.95 16 oz...18.95
TOP Sirloin, 7 1/2 oz...13.95 10 oz...15.95
CHICKEN BREAST ........................................ 11.95
BARBECUED RIBS ........................................ 12.95
PRIME RIB & BAKED STUFFED SHRIMP .............. 14.95
Juicy prime rib and jumbo shrimp stuffed with our clam and herb stuffing.

Prime Rib
Our prime rib is oven roasted daily. (While it lasts!)
CAPTAIN'S CUT, 16 oz .................................. 15.95
MATE'S CUT, 12 oz ..................................... 13.95

Blackened Rib
CAPTAIN'S CUT, 16 oz .................................. 15.95
MATE'S CUT, 12 oz ..................................... 13.95

Lobster & Crab
LIVE MAINE LOBSTER—1/2-1 lb (Mkt. price)
Pick your own or from the lobster tank
STEAMED, BAKED STUFFED, or BROILED
ALASKAN SNOW CRAB ................................ 1.0 lb (Mkt.)
ALASKAN KING CRAB ................................ 1.0 lb (Mkt.)
1/2 lb (Mkt.)

Shrimp
WOOD-GRILLED SHRIMP .............................. 13.95
BAKED STUFFED SHRIMP ............................ 14.95
LOUISIANA-STYLE BARBECUED SHRIMP .......... 13.95
SHRIMP SCAMPI ....................................... 14.95
OUR FAMOUS SHRIMP SAMPLER ................. 14.95
22 Shrimp, 10 fried shrimp, 4 wood-grilled shrimp, and 8 scampi style.

Barbecue
We smoke our ribs and chicken slowly right here. Baste them with our own barbecue sauce, then finish them on the grill.

BARBECUED CHICKEN .................................. 9.95
A half chicken, smoked and basted with our barbecue sauce and grilled.

CHICKEN AND RIBS ..................................... 12.95
A tasty combination of our slow-smoked barbecue chicken and ribs.

BARBECUED BABYBACK RIBS ......................... 13.95
One slab!
TONY'S BARBECUE COMBINATION ................. 15.95
Wood-grilled shrimp, barbecue chicken and babyback ribs.

Fried Favorites
All of our fried dinners are fresh, hand-butted to order here, and fried in cholesterol-free oil.

BASKETS—served with French fries and coleslaw.
DINNERS—served with all the trimmings.

Wine List
Domestic
WHITE
Chardonnay, Sonoma Cutrer .................................. 21.50
Russian River Ranches ..................................... 21.00
Chardonnay, Kendall Jackson ................................ 11.50
Vintners' Reserve ........................................... 8.95
Charbonin, Round Hill ........................................ 12.50
Pümé Blanc, Robert Mondavi ................................ 18.85

RED
Cabernet Sauvignon, Beaulieu, Rutherford ................. 21.50
Cabernet Sauvignon, Fetzer, Valley Oak ................. 14.95
Merlot, Glen Ellen ........................................... 12.50
Pinot Noir, Wild Horse ....................................... 22.95

Imported
WHITE
Pouilly Fuissé, Duboeuf ..................................... 28.50
Graves, Château Millet ....................................... 20.95
Mâcon-Villages, Duboeuf ................................... 17.60
Muscadel, Loire ................................................. 9.95
Black Marlin, Semillon/Chardonnay (Australia) ....... 12.95
Blue Nun ......................................................... 10.95

RED
Bordeaux, Haut Medoc, Larose-Trintaudon ............... 18.95
Beaujolais Villages, Georges Duboeuf ................... 12.95
Merlot, Walnut Crest (Chile) ................................ 10.85

SPARKLING
Freixenet, Cordon Negro .................................... 19.95
Moët Chandon Brut .......................................... 44.95
Dom Perignon ............................................... 94.95
Welcome to Perry's!

The fish and seafood must be absolutely fresh. We have our own seafood buyer who selects from the ocean docks and aquaculture farms and delivers straight to our restaurant. The only fish fresher is the one at the end of your hook!

The chefs at Perry's believe in simple preparation to complement the naturally delicate flavors of seafood. Enjoy!

A Little on the Perry's Philosophy

We believe that fresh is best. Whenever available, we purchase Vermont grown organic produce to provide you with the healthiest and the highest quality.

We also purchase farm-raised salmon, catfish, oysters, mussels, and trout, and carefully check all tagged shellfish for proper documentation. We're proud to be known as one of the 'toughest' companies to deal with because of our rigid quality standards. We recycle in all of our restaurants whenever possible. We also donate foods which we have prepared, but have not served, to our local foodshelves and shelters.

Finally, as a Vermont company, we are committed to supporting our local communities. Each year, between 6 and 10% of our profits are returned to the communities in which we have restaurants, and many of our employees are involved in community service.

Sample Monthly Specials

Appetizers

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- CLAMS CASINO
- STEAMED LITTLENECKS
- JUMBO SHRIMP COCKTAIL
- FRIED CALAMARI
- DEEP-FRIED MOZZARELLA
- SMOKED SEAFOOD COMBINATION
- ESCARGOT
- Baked in mushrooms with a flavorful garlic wine butter sauce.
- BARBECUED SHRIMP, LOUISIANA STYLE
- BARBECUED BABYBACK RIBS

Pasta & Entrées

- ALASKAN SNOW CRAB & TOP SIRLOIN STEAK
- TROUT WITH PECAN BUTTER
- PENNE PASTA WITH FRESH TUNA
- TOASTED WITH ROASTED RED PEPPER AND A PESTO CREAM
- WOOD-GRILLED SPICED RUBBED SHRIMP WITH FRESH TOMATO SALSA
- FISH TACO
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- The current culinary rage of California—fresh cod lightly coated, and fried, enveloped in a soft corn tortilla. Served with Mexican garnishes. Dinner includes salad, choice of red potatoes, French fries or rice pilaf.

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- ROSEMARY SKEWERED SCALLOPS, WOOD-GRILLED ON WILTED SPINACH, MISELL TOMATOES AND FRESH BASIL

Beverages

- Fresh brewed coffee, tea, or decaf
- Breasticed coffee or tea
- Orangina
- Perrier
- Clearly Canadian Raspberry Sparkling Water

Desserts

- PERRY'S HOMEMADE KEY-LIME PIE
- PREMIUM ICE CREAM OR FROZEN YOGURT
- VERMONT CHEESECAKE
- WITH STRAWBERRIES

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