



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

A detailed illustration of a large, cooked red lobster is shown, split diagonally. The top half of the lobster is on the left, and the bottom half is on the right. The lobster is a vibrant red color, indicating it is cooked. The background is white, and the lobster is the central focus of the lower half of the advertisement.

**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



## Entrées

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.

## Fried Favorites

All of our fried dinners are fresh, hand-battered to order here, and fried in cholesterol-free oil!

BASKETS—served with French fries and coleslaw.

DINNERS—served with all the trimmings.

	Basket	Dinner
WHOLE BELLY CLAMS	10.95	12.50
CLAM STRIPS	8.95	10.50
FISH and CHIPS	8.95	10.50
MEDIUM SHRIMP	11.95	13.50
JUMBO SHRIMP	12.50	13.95
SEA SCALLOPS	10.95	12.50
COMBINATIONS—Your choice of SHRIMP, SCALLOPS, SCROD, or CLAMS		
Any two	11.50	12.95
Any three	13.50	14.95

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

## Seafood Dinners

BROILED COMBINATION PLATTER	13.50	SHRIMP AND SCALLOP SCAMPI	13.95
Jumbo shrimp, sea scallops, and a fish fillet brushed lightly with butter and herbs then broiled.		Served with linguine.	
PERRY'S SEAFOOD STEW	16.95	PERRY'S SHORE DINNER	15.50
A house favorite for hearty appetites! Half lobster, sea scallops, mussels, clams, shrimp, and white fish in a lightly seasoned broth.		Fried shrimp, clams, scallops, and a fish fillet.	
		SEAFOOD LINGUINE MARINARA	12.95
		Large shrimp, sea scallops, and mussels, lightly tossed with linguine.	

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## 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

## Great Steaks

Western grain-fed beef, aged and hand-cut in-house then charbroiled, blackened, or wood-grilled to order.

### ORDERING GUIDE

RARE ...red, cool center	MEDIUM RARE...red, warm center
MEDIUM...pink, hot center	MEDIUM-WELL...cooked throughout
WELL DONE...charred (we can't take it back—sorry!)	
TOP SIRLOIN, 10 oz	13.95
PETITE TOP SIRLOIN, 7 1/2 oz	10.95
RIB EYE, 12 oz	13.95

## Lobster & Crab

LIVE MAINE LOBSTER—1 1/2-6 lbs. (Mkt. price)

Pick your own from the lobster tank!

STEAMED, BAKED STUFFED, or BROILED

ALASKAN SNOW CRAB	1 lb. (Mkt.)
	1 1/2 lbs. (Mkt.)
ALASKAN KING CRAB	1 lb. (Mkt.)
	1 1/2 lbs. (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.	

## Wine List

### Domestic

#### WHITE

Chardonnay, Sonoma Cutrer	
Russian River Ranches	21.50
Chardonnay, Kendall Jackson, Vintners' Reserve	21.00
1/2 bottle	11.50
Chardonnay, Round Hill	12.50
Fumé Blanc, Robert Mondavi	16.95
1/2 bottle	8.95
Sauvignon Blanc, St. Andrews	11.95

#### RED

Cabernet Sauvignon, Beaulieu, Rutherford	21.50
1/2 bottle	12.50
Cabernet Sauvignon, Fetzer, Valley Oak	14.95
Merlot, Glen Ellen	12.50
Pinot Noir, Wild Horse	22.95

#### SPARKLING

Korbel	19.95
1/2 bottle	11.95

#### BLUSH

White Zinfandel, Sutter Home	10.95
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### Imported

#### WHITE

Pouilly Fuissé, Duboeuf	28.50
Graves, Château Millet	20.95
Mâcon-Villages, Duboeuf	17.50
1/2 bottle	9.95
Muscadet, Loire	13.95
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
1/2 bottle	7.95
Merlot, Walnut Crest (Chile)	10.95

#### 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.



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

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