

# Appetizers

Shrimp in Garlic Sauce: Fresh succulent shrimp sautéed in a delicious garlic sauce  
15.95

Stuffed Mushrooms : Large Mushroom caps stuffed with our crabmeat stuffing and  
baked in a Garlic, marsala wine. 15.95

Chorizo Flambiado : Portuguese sausage flambéed in brandy tableside. 16.95

Clams Bulhao Pato: Fresh local clams steamed in Portuguese olive oil, garlic, white  
wine and fresh cilantro 15.95

## Spanish Potatoes a Casa

Our famous homemade freshly cut potato slices deep fried and topped with chorizo sauce  
and melted blend of cheese. 14.95

Fried Calamari Balsamic Piri Piri: Fresh Calamari breaded and deep fried to perfection,  
topped with our famous Balsamic piri piri sauce. 15.95

## Sides

Sauteed Broccoli Rabe.	8	Garlic Mashed Potato	6
Sauteed Spinach.	7	Bolos de Bacalhau. (5)	7
Share Plate Charge	\$10.00	SPG Salad	8

## New Addition

Bife na Pedra: 14oz filet mignon on a granite stone topped with our homemade maître  
d' hotel bar butter sauce, served with rice and Spanish potatoes. 58

Flank Steak / Fraldinha: Marinated for 24hrs and grilled, served with chimichurri sauce, rice, beans and fried plantains.

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# Entrees

Paella: Delightful seafood combination cooked with saffron rice  
39.00 for 2 73.00

Mariscada: Seafood combination cooked in red sauce or salsa verde  
39.00 for 2 73.00

Surf & Turf: Filet mignon and lobster tail. 56

Carne Alentejo: Marinated Pork Loin cubes, cooked with clams. 29  
potatoes and fresh cilantro, Portuguese olives and pickled vegetables.

Pollo Agilho: Chicken breast sautéed in Portuguese olive oil, garlic, white wine and light  
tomato sauce with a touch of piri piri. 29

Camarao Salsa Verde: Jumbo Shrimp sautéed in garlic. white wine,  
parsley. 31

Salmon Marnier: Filet of Salmon broiled in a lemon, butter sauce. 34

Mezzi RigatoniVodka: Chicken w/rigatoni pasta in vodka sauce 26

Mar & Terra: Black Angus Strip Steak with sautéed dayboat scallops, garlic butter white  
wine sauce. 37

Veal Chop Algarve: Veal chop, garlic mashed potato and asparagus. 39

Bacalhao A Lagareiro: Baked Codfish steak with onions,  
Portuguese Olive oil, potatoes, vegetable. 31

Picanha Brasileira: Brazilian sirloin, with beans and collard greens.

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