

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. 14.95

Chorizo Flambiado : Portuguese sausage flambéed in brandy tableside. 14.95

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. 12.95

Fried Calamari Balsamic Piri Piri: Fresh Calamari breaded and deep fried to
perfection, topped with our famous Balsamic piri piri sauce. 14.95

Sides

Sauteed Broccoli Rabe.	7.50	Garlic Mashed Potato	6.00
Sauteed Spinach.	6.50	Bolos de Bacalhau. (5)	7.00
Share Plate Charge	\$10.00	Cake cutting Charge	\$2.00/P.P.

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. 56

Flank Steak / Fraldinha: Marinated for 24hrs and grilled, served with chimichurri
sauce, rice, beans and fried plantains. 32

Entrees

Paella: Delightful seafood combination cooked with saffron rice
Add \$5 for lobster due to market price. 37.00 for 2 69.00

Mariscada: Seafood combination cooked in red sauce or salsa verde
Add \$5 for lobster due to market price. 37.00 for 2 69.00

Surf & Turf: Filet mignon and lobster tail. 52

Carne Alentejo: Marinated Pork Loin cubes, cooked with clams. 27
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. 27

Camarao Salsa Verde: Jumbo Shrimp sautéed in garlic. white wine,
parsley. 26

Salmon Marnier: Filet of Salmon broiled in a lemon, butter sauce. 29

Penne Vodka: Chicken and penne pasta in vodka sauce 23

Mar & Terra: Black Angus Strip Steak with sautéed dayboat scallops, garlic butter
white wine sauce. 36

Veal Chop Algarve: Veal chop, garlic mashed potato and asparagus. 34.50

Bacalhao A Lagareiro: Baked Codfish steak with onions,
Portuguese Olive oil, potatoes, vegetable. 28.50

Picanha Brasileira: Brazilian sirloin, with beans and collard greens. 28.50

King Crab Legs: Jumbo King Crab Legs served with rice and potatoes 85/lb