



ENTRADAS

- **Paella:** Delightful seafood combination cooked with saffron rice. 39 / 73
- **Mariscada:** Seafood combination red or Verde. 39 / 73
- **Lobster Bordalaise:** lobster, shrimp and clams in a cognac, tarragon, tomato cream sauce. 51
- **Fisherman's Turf:** Filet Mignon and Octopus on granite stone with chimichurri sauce. 44
- **Polvo Grilhado:** Grilled Octopus with roasted peppers and potatoes. 34
- **Alabote Assado:** Filet of Alaskan Halibut served with mashed potatoes and sauteed spinach. 36
- **Salmon Marnier:** Filet of Salmon broiled in a lemon, butter sauce. 34
- **Bacalhao A Lagareiro:** Baked Codfish steak with onions, Portuguese Olive oil, potatoes, vegetable. 31
- **Tropical Shrimp:** Shrimp and rice flavored with saffron, pineapple, scallions, and peas. Served in a pineapple bowl. 31
- **Camarao Salsa Verde:** Jumbo Shrimp sautéed in garlic, white wine, parsley. 29
- **Carne Alentejo:** Marinated Pork cubes, cooked with clams, potatoes and cilantro, olives and pickled vegetables. 29
- **Chuletas de Porco:** Pork chops, prosciutto sauteed in garlic sauce. Served with rice and Spanish potatoes. 27
- **Frango a Portuguesa:** Chicken breast and choriço sautéed in olive oil, garlic, white wine and light tomato sauce with a touch of piri piri. 29
- **Frango bebado:** mezza rigatoni vodka sauce with chicken / shrimp 26 / 31



PETISCOS

- **Shrimp in Garlic Sauce:** Fresh succulent shrimp sautéed in a delicious garlic sauce 15.95
- **Stuffed Mushrooms :** Mushroom caps stuffed with our crabmeat stuffing and baked in a Garlic, marsala wine. 13.95
- **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. 12.95
- **Fried Calamari Balsamic Piri Piri:** Fresh Calamari breaded and deep fried to perfection, topped with our famous Balsamic piri piri sauce. 15.95
- **Salada de Polvo:** Octopus salad 16.00
- **Escargot:** Baked in a Maitre d` Hotel butter sauce. 15

Sauteed Broccoli Rabe 8

Share Plate Charge 10

Garlic Mashed Potato 6

- **Bife na Pedra:** 14oz filet mignon on a granite stone, maître d` hotel bar butter sauce, rice Spanish potatoes. 58
- **Flank Steak / Fraldinha:** Marinated and grilled, chimichurri sauce, rice, beans and fried plantains. 34
- **Bife a Portuguesa:** N.Y. strip steak topped with prosciutto and fried egg, served with potato and vegetables. 33