

Specials of the Day



We do not
offer Refill
on Soft Drinks

Soup of the Day:

Lentilhas (Lentils)

APPETIZERS

Berbigão à "Bulhão Pato"

Cockles Stewed w/ Garlic & Cilantro \$ 17.75

Ostras (8) (Bluepoint) L. Island Large ao Natural, c/ molho de Cocktail
 L. Island Large Bluepoint Oysters in half shell (8), w/ Cocktail Sauce \$ 18.75

Presunto/Mozzarella Fresco c/ Tomate/Manjeriçã/Balsâmico
 Prosciutto & Fresh Mozzarella w/ Tomato, Basil & Balsamic Glaze \$ 14.75

Vieiras "Large" (5) c/ Bacon, sobre trio de Cogumelos Balsâmicos
 Broiled Sea Scallops (5) wrapped in Bacon, over Balsamic Mushrooms Trio . \$ 17.75

Gambas XL "Mozambique"
 Sautéed XL Prawns, w/ Garlic/Hot Sauce \$ 35.75

Salmão Defumado c/ Salada de Abacate
 Smoked Salmon w/ Avocado Salad \$ 14.75

Fish & Seafood

"Festival" de Mariscos à "Fernandes" (2 Ps)

Broiled Seafood Combo 2P (1Lobster 1lb, 2 XL Prawns, 1 Stuffed Rock Crab, 2 pc King Crab Legs, 2 Stuffed Mushrooms, Clams, Scallops & Mussels) \$ 106.00

Filete de Alabote (14oz) à "Provençal" c/ Vieiras
 Grilled Halibut Filet (14oz), w/ Fresh Tomato Sauce & Basil, w/ Sea Scallops \$ 37.75

Filete de Salmão Recheado c/ Carne de Caranguejo
 Broiled Salmon Filet, Stuffed w/ Crab Meat \$ 32.75

"Sea Bass" do Chile (Merluza Negra) "Montanhosa"
 Grilled Chilean Sea Bass, in Garlic, Parsley & Olive Oil Over \$ 39.75

Espadarte (14oz) Grelhado, ao molho de Maracujá, c/ Abacate
 Grilled Sword Fish (14oz), w/ Maracuya (Passion Fruit) Sauce & Avocado \$ 32.75

Filete de Bacalhau Fresco ao Forno à "Putanesca"
 Baked Fresh Atlantic Cod Fish Filet, w/ Tomato sauce, Olives & Anchovies \$ 32.75

Tamboril (Rape) à Marinheira, c/ Camarão, Ameijoas & Mexilhão
 Sautéed Monkfish Marinara Sauce, w/ Shrimp, Clams & Mussels \$ 29.75

Salmão "Truta" Grelhado à Posta, c/ Camarão ao Alho & Aspargos
 Grilled Salmon Trout Chunk, w/ Shrimp in Garlic Sauce & Sautéed Asparagus \$ 32.75

Bife de Atum (14oz) c/ Cajun, sobre Caponata de Legumes
 Grilled Yellowfin Tuna Steak (14oz), w/ Cajun Spice, over Sautéed Mixed Vegetables \$ 32.75

Robalinho Português na Braza c/ Vegetais Salteados, Azeite & Alho
 Grilled Whole European Sea Bass, w/ Sautéed Mixed Vegetables, Olive Oil & Garlic \$ 29.75

"Triologia do Mar" ao molho de Champagne
 Sautéed Combination of 1 Lobster Tail 7oz, 3 Jumbo Shrimp & 3 Sea Scallops, w/ Champagne Sauce \$ 40.75

2 Camarões "Tigre" Abertos "A la Planchet", ao molho de Brandy
 2 Grilled Butterflied Tiger Shrimp (Jumbo Prawn) w/ Brandy Sauce \$ 44.75

Lagosta de 2 ou 2 1/2 lb Grelhada ou Cozida
 Grilled or Steamed Lobster of 2Lb or 2 1/2 lb (2lb) \$ 48.00 2 1/2 lb \$ 60.00

Meat & Poultry

"Tomahawk" Steak Angus (32oz) ao molho "Tropical" c/ Batata-Palha
 BBQ Certified Angus Beef® Tomahawk Steak (32oz) w/ Spanish Sauce, Shrimp & Pineapple & Potato Sticks \$ 80.75

Filet Mignon (16oz) ao molho de Brandy, c/ Portobelos & Camarão
 Grilled Filet Mignon (16oz) w/ Brandy Sauce, Portobelo & Shrimp \$ 44.75

"Certified Black Angus Beef® Shell Steak" (18 oz) na Braza, c/ Camarão ao Alho
 BBQ Certified Angus Beef® Shell Steak (18 oz), w/ Sautéed Shrimp in Garlic Sauce, on Top \$ 49.75

Peito de Frango ao molho Marsala, c/ Cogumelos
 Sautéed Chicken Breast, w/ Marsala Wine Sauce & Mushrooms \$ 25.75

"Fraldinha" de Vaca (16oz) ao molho "Bourbon" c/ Ananaz Grelhado
 Grilled Skirt Steak (Bottom Sirloin Steak) (16oz) w/ Bourbon Sauce & Grilled Pineapple \$ 31.75

Costeletas de Vitela (FC-24oz) na Braza, ao molho de Framboesa
 BBQ Frenched Cut Veal Chops (24oz), w/ Raspberry sauce \$ 55.75

"Frenched Center Cut Pork Chop" na Braza à "Sevilhana"
 BBQ Frenched Center Cut Rib Pork Chop, w/ Sautéed Onions, Txistorra & Shiitake Mushrooms \$ 33.75

Carré de Borrego (16oz) m. de Pimenta c/ Endivias Ladeadas c/ Presunto
 BBQ Rack of Lamb (16oz), w/ Pepper Sauce & Endives wrapped in Prosciutto \$ 39.75

"Certified Angus Beef® T. Bone Steak (24oz) à "Delmonico"
 BBQ Certified Angus Beef® T. Bone Steak (24oz) w/ Sautéed Onions & Cherry Peppers \$ 48.75

Escalopes de Vitela Estremeña
 Sautéed Veal, w/ Tomato Sauce, Peppers, Onions, Txistorra & Green Peas \$ 27.75

"Rib Eye" (24oz) à "Maitre d'Hotel" na Telha, c/ 2 Camarões Jumbo
 Barbecued Rib Eye Steak (24oz) on the Tile, w/ Butter, Lemon, Parsley & Garlic, w/ 2 Jumbo Shrimp \$ 43.75