



We do not
offer Refill
on Soft Drinks

Soup of the Day:
Lentilhas (Lentils)

APPETIZERS

Berbigão (1/2) à "Bulhão Pato"

Cockles Stewed (1/2) w/ Garlic & Cilantro \$ 13.75

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

Filete de Alabote (14oz) à "Provençal" c/ Vieiras

Grilled Halibut Filet (14oz), w/ Fresh Tomato Sauce & Basil, w/ Sea Scallops \$ 35.00

Feijoada de Marisco

Seafood Combo Stewed w/ Beans, Carrots & Spices \$ 24.00

Filete de Salmão Recheado c/ Carne de Caranguejo

Broiled Salmon Filet, Stuffed w/ Crab Meat \$ 27.00

Robalinho Português na Braza c/ Vegetais Salteados, Azeite & Alho

Grilled Whole European Sea Bass, w/ Sautéed Mixed Vegetables, Olive Oil & Garlic \$ 29.75

Espadarte (14oz) Grelhado, ao molho de Maracujá, c/ Abacate

Grilled Sword Fish (14oz), w/ Maracuya (Passion Fruit) Sauce & Avocado \$ 26.00

Filete de Bacalhau Fresco ao Forno à "Putanesca"

Baked Fresh Atlantic Cod Fish Filet, w/ Tomato sauce, Olives & Anchovies \$ 26.00

Lulas Frescas Grelhadas, c/ Chouriço, Azeite & Alho

Grilled Fresh Calamari, w/ Sausage, Olive Oil & Garlic \$ 23.00

Raia Cozida à Galega c/ Vegetais

Boiled Skate (Ray) w/ Olive Oil, Fried Garlic & Onions, & Sautéed Vegetables \$ 23.00

Bife de Atum (14oz) c/ Cajun, sobre Caponata de Legumes

Grilled Yellowfin Tuna Steak (14oz), w/ Cajun Spice, over Sautéed Mixed Vegetables \$ 26.00

Tamboril (Rape) à Marinheira, c/ Camarão, Ameijoas & Mexilhão

Sautéed Monkfish Marinara Sauce, w/ Shrimp, Clams & Mussels \$ 26.00

Salmão "Truta" Grelhado à Posta, c/ Camarão ao Alho & Aspargos

Grilled Salmon Trout Chunk, w/ Shrimp in Garlic Sauce & Sautéed Asparagus \$ 28.00

Lagosta de 2 1/2 lb Grelhada ou Cozida

Grilled or Steamed Lobster of 2 1/2 lb \$ 52.00

Meat & Poultry

Carré de Porco Assado ao Forno, c/ Vegetais Salteados & Puré de Batata

Oven Roasted Rack of Pork, w/ Mashed Potatoes & Sautéed Vegetables \$ 23.00

Filet Mignon (12oz) ao molho de Brandy, c/ Portobelos & Camarão

Grilled Filet Mignon (12oz) w/ Brandy Sauce, Portobelo & Shrimp \$ 34.00

Peito de Frango ao molho Marsala, c/ Cogumelos

Sautéed Chicken Breast, w/ Marsala Wine Sauce & Mushrooms \$ 22.00

"Fraldinha" de Vaca (12oz) ao molho "Bourbon" c/ Ananaz Grelhado

Grilled Skirt Steak (Bottom Sirloin Steak) (12oz) w/ Bourbon Sauce & Grilled Pineapple \$ 23.00

Costela de Vaca Grelhada à "Montréal" c/ Batata Assada

Grilled Short Ribs w/ Spices/Brown Sauce & Oven Roasted Potatoes \$ 26.00

Bife da Vazia (12oz) à "Portuguesa"

Barbecued Shell Steak (12oz) w/ Fried Eggs, Ham, Spanish Potatoes & Garlic Sauce \$ 22.00

Carré de Borrego (16oz) m. de Pimenta c/ Endívias Ladeadas c/ Presunto

BBQ Rack of Lamb (16oz), w/ Pepper Sauce & Endives wrapped in Prosciutto \$ 37.75

Escalopes de Vitela Estremeña

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

"Rib Eye" (12oz) c/ Cebola & Presunto Salteados

BBQ Rib Eye Steak (12oz), w/ Sautéed Onions & Prosciutto \$ 24.00

T. Bone Steak (24oz) na Braza, ao molho Gorgonzola

Barbecued T. Bone Steak (24oz), w/ Gorgonzola Cheese Sauce \$ 35.00