

We do not
offer Refill
on Soft Drinks

Soup of the Day:

Grão-de-Bico (Chick Peas)

APPETIZERS

Specials of the Day

<i>Berbigão (1/2) à "Bulhão Pato"</i>	
Cockles Stewed (1/2) w/ Garlic & Cilantro	\$ 13.75
<i>Ostras (8) (Bluepoint) L. Island Large ao Natural, c/ molho de Cocktail</i>	
L. Island Large Bluepoint Oysters in half shell (8), w/ Cocktail Sauce	\$ 18.75
<i>Mozzarella Fresco c/ Tomate & Presunto, m. Balsâmico</i>	
Fresh Mozzarella w/ Tomato/Prosciuto & Balsamic Glaze Sauce	\$ 14.75
<i>Gambas XL "Mozambique"</i>	
Sauteed XL Prawns, w/ Garlic/Hot Sauce	\$ 35.75
<i>Vieiras "Large" (5) Ladeadas c/ Bacon, ao molho de Alho</i>	
Broiled Fresh Large Sea Scallops (5) wrapped in Bacon, w/ Garlic Sauce	\$ 17.75
<i>Mexilhão (1/2) Nova Zelândia à "Espanhola"</i>	
Sauteed New Zealand Mussels (1/2), w/ Onions, Sausage, Bacon, Wine & Tomato sauce	\$ 10.75

Fish & Seafood

<i>Bife de Atum (14oz) c/ Gergelim, sobre Caponata de Legumes</i>	
Grilled Yellowfin Tuna Steak (14oz) w/ Sesame Seeds Crust, over Sauteed Mixed Vegetables	\$ 26.00
<i>Robalinho Português na Braza c/ Vegetais Salteados, Azeite & Alho</i>	
Grilled Whole European Sea Bass, w/ Sauteed Mixed Vegetables, Olive Oil & Garlic	\$ 25.00
<i>Filete de Mahimahi à "Pizzaiolla"</i>	
Sauteed Mahimahi Filet, w/ Shiitake Mushrooms, Dried Tomato, Capers & Shrimp	\$ 27.00
<i>Lulas Frescas Grelhadas, c/ Chouriço, Azeite & Alho</i>	
Grilled Fresh Calamari, w/ Sausage, Olive Oil & Garlic	\$ 23.00
<i>Pargo Inteiro (1 1/2 lb) ao Forno, c/ Cebola, Pimentos & molho de Manteiga/Limão</i>	
Baked Whole Red Snapper (1 1/2 Lb), w/ Onions, Peppers, Butter/Lemon Sauce	\$ 26.00
<i>Filete de Bacalhau Fresco no Forno à "Montanhosa" c/ Grelos Salteados</i>	
Baked Fresh Atlantic Cod Fish Filet, in Garlic, Parsley & Olive Oil Over w/ Sauteed Broccoli Rabe	\$ 26.00
<i>Tamboril (Rape) à "Fra Diavolo", c/ Camarão & Ameijoas</i>	
Sauteed Monkfish in Red Hot Sauce, w/ Shrimp & Clams	\$ 26.00
<i>Espadarte (14oz) Grelhado c/ Pisto Manchego</i>	
Grilled Sword Fish (14oz), w/ Onions, Peppers & Zucchini	\$ 26.00
<i>Filete de Alabote (14oz) Grelhado, ao molho de Champanhe, c/ Vieiras</i>	
Grilled Halibut Filet (14oz), w/ Champagne Sauce & Sea Scallops	\$ 38.50
<i>Raia Cozida à Galega c/ Vegetais</i>	
Boiled Skate (Ray) w/ Olive Oil, Fried Garlic & Onions, & Sauteed Vegetables	\$ 23.00
<i>Filete de Salmão Orgânico, ao molho "Cantábrica"</i>	
Grilled Organic Salmon Filet, w/ White Sauce, Heavy Cream, Peppers, Mushrooms & Shrimp	\$ 35.75
<i>Lagosta de 2 lb Grelhada ou Cozida</i>	
Broiled or Steamed 2 lb Lobster	\$ 48.00

Meat & Poultry

<i>Filet Mignon (12oz) ao molho de Queijo c/ Camarão</i>	
Grilled Filet Mignon (12oz) w/ Cheese Sauce & Shrimp	\$ 34.00
<i>Lombinho de Porco ao Alho c/ Camarão</i>	
Sauteed Pork Tenderloin (Filet Mignon), w/ Garlic Sauce & Shrimp	\$ 23.00
<i>Costela de Vaca na Braza à "Churrasqueiro" c/ Batata Assada</i>	
BBQ Short Ribs, w/ Peppers, Onions, Sausage & Bacon & Oven Roasted Potatoes	\$ 26.00
<i>Peito de Frango "Sorrentino"</i>	
Sauteed Chicken Breast, w/ Egg Plant & Mozzarella, in Light Tomato Sauce	\$ 22.00
<i>Bife da Vazia (12oz) à "Portuguesa"</i>	
Barbecued Shell Steak (12oz) w/ Fried Eggs, Ham, Spanish Potatoes & Garlic Sauce	\$ 22.00
<i>"Fraldinha" de Vaca (12oz) Laminada ao m. Alho, sobre Caponata de Legumes</i>	
BBQ Laminated Skirt Steak (Bottom Sirloin Steak) (12oz), w/ Garlic Sauce, over Sauteed Vegetables	\$ 22.00
<i>"Rib Eye" (12oz) na Braza, à "Sevilhana"</i>	
BBQ Rib Eye Steak (12oz), w/ Sauteed Onions, Txistorra & Shiitake Mushrooms	\$ 22.00
<i>Carré de Borrego (16oz) ao m. Alho/Alecrim, Batata Assada & Asparagos/Presunto</i>	
BBQ Rack of Lamb (16oz) w/ Garlic/Rosemary Sauce, Oven Roasted Potatoes & Asparagus wrapped in Prosciuto	\$ 37.75
<i>Escalopes de Vitela à "S. Jacob"</i>	
Sauteed Veal, w/ Prosciuto, Asparagus, & Spanish Cheese/Mushrooms Sauce	\$ 27.75
<i>Prime Rib (24oz) ao molho "Montréal" c/ Batata-Palha</i>	
Barbecued Prime Rib (24oz), w/ Spices, Brown Sauce & Sauteed Potato Sticks	\$ 38.00