

Dinner Specials

Date: 04/28/2024



APPETIZERS

We do not offer Refill on Soft Drinks

Soup of the Day:

- ◆ Berbigão à "Bulhão Pato"
Cockles Stewed w/ Garlic & Cilantro \$ 22.75
- ◆ Torre de Mariscos Frios" à Fernandes
Cold Seafood Tower (½ Lobster of 1lb, 2 Oysters, 2 Clams, 2 Jumbo Shrimp) w/ Cocktail Sauce \$ 26.75
- ◆ Presunto/Mozzarella Fresco c/ Salada Mista & Balsâmico
Prosciuto & Fresh Mozzarella, w/ Mixed Salad & Balsamic Glaze \$ 18.75
- ◆ Polvo à "Feira"
Boiled Octopus w/ Olive Oil, Salt & Paprika \$ 28.75
- ◆ Salmão Defumado sobre Salada Tropical c/ Abacate
Smoked Salmon (Raw & Cold) over Mixed Tropical Salad w/ Avocado \$ 16.75
- ◆ Cigalas (3) "A la Planchet" à "Matozinhos"
Grilled Butterflied Langoustine (3) (Norway Lobster) w/ Spicy Sauce \$ 53.75

Fish & Seafood

- ◆ "Festival" de Mariscos à "Fernandes" (2 Ps)
Broiled Seafood Combo-2P (1Lobster 1lb, 2 XL Prawns, 2 Lobster Tails (3oz), 1 Stuffed Rock Crab, 2 pc King Crab Legs, 2 Stuffed Mushrooms, Clams, Scallops & Mussels) \$ 168.75
- ◆ Filete de Alabote (14oz) Grelhado, ao molho de Champanhe, c/ Vieiras
Grilled Halibut Filet (14oz), w/ Champagne Sauce & Sea Scallops \$ 49.75
- ◆ Bacalhau à "Abadia" (24oz) c/ Purê de Batata
Fried Atlantic Cod Fish (24oz) w/ Fried Onions & Mashed Potatoes \$ 39.75
- ◆ Filete de Salmão Recheado c/ Carne de Caranguejo, molho Limão/Manteiga
Broiled Salmon Filet, Stuffed w/ Crab Meat & Lemon/Butter Sauce \$ 39.75
- ◆ Bife de Atum (14oz) c/ Gergelim, ao molho de Soja, c/ Vegetais
Grilled Yellowfin Tuna Steak (14oz) w/ Sesame Seeds Crust & Soy Sauce, over Sautéed Mixed Vegetables \$ 41.75
- ◆ "Sea Bass" do Chile (Merluza Negra) à "Delicia"
Grilled Chilean Sea Bass, w/ Pineapple, Banana & Butter/Lemon Sauce \$ 58.75
- ◆ Espadarte (14oz) Grelhado c/ Camarão Enchilado
Grilled Sword Fish (14oz), w/ Shrimp in Red Sauce, Tomato, Onions & Peppers \$ 39.75
- ◆ Robalinho Português na Braza c/ Vegetais Salteados, Azeite & Alho
Grilled Whole European Sea Bass, w/ Sautéed Mixed Vegetables, Olive Oil & Garlic \$ 35.50
- ◆ Salmão "Truta" à Posta, m. Mango/Chili Doce, c/ Camarão Frito
Grilled Salmon Trout Chunk, w/ Mango/Sweet Chili Sauce & Fried Shrimp \$ 41.75
- ◆ "Triologia do Mar" ao molho de Alho, c/ Fettuccini
Sautéed Combo of 1 Lobster Tail 7oz, 3 Jumbo Shrimp & 3 Sea Scallops, w/ Garlic Sauce & Fettuccini \$ 57.50
- ◆ Gambas Tigre (2) Grelhadas, à "Mozambique"
2 Grilled Tiger Shrimp (Tiger Prawns), w/ Garlic/Hot Sauce & Shrimp \$ 66.00
- ◆ Lagosta de 2 lb Grelhada ou Cozida
Broiled or Steamed 2 lb Lobster \$ M.P.

Meat & Poultry

- ◆ Leitão à "Bairrada"
Roasted Suckling Pig "Bairrada" style \$ 32.75
- ◆ "Porterhouse" Steak (2 lb) à "Delmonico"
BBQ 2 lb Porterhouse (Short Loin/Tenderloin) Steak, w/ Sautéed Onions & Cherry Peppers \$ 54.75
- ◆ Bife da Vazia (24oz) na Telha, à "Toureiro"
BBQ Shell Steak (24oz), on the Tile, w/ Chicken Breast & Shrimp Shish kebabs \$ 49.75
- ◆ Peito de Pato ao molho de Laranja, c/ Purê de Batata & Aspargos
Sautéed Duck Breast, w/ Orange Sauce, Mashed Potatoes & Sautéed Asparagus \$ 48.75
- ◆ "Rib Eye" (J.B.P.-24oz) na Braza, ao molho de Pimenta c/ Aspargos
Grilled Rib Eye Steak (L.B.P.-24oz) w/ Pepper Sauce & Sautéed Asparagus \$ 52.75
- ◆ Carré de Borrego (16oz) na Braza, ao molho de Menta Gel c/ Batata Assada
BBQ Rack of Lamb (16oz), w/ Menthe Gel Sauce & Oven Roasted Potatoes \$ 49.75
- ◆ "Fraldinha" de Vaca (16oz) na Braza, c/ 1 Rabo de Lagosta 3oz m. Manteiga
BBQ Skirt Steak (Bottom Sirloin Steak) (16oz), w/ 1 Lobster Tail of 3oz in Butter Sauce \$ 49.75
- ◆ Costeletas de Vitela (FC-24oz) na Braza, c/ molho de Citrus/Chipotle/Churrasco
BBQ Frenched Cut Veal Chops (24oz), w/ Citrus/Chipotle/BBQ Sauce \$ 77.75
- ◆ Filet Mignon (16oz) ao molho de Brandy, Chalotas & 2 Camarões Jumbo
BBQ Filet Mignon (16oz), w/ Brandy Sauce, Shallots & 2 Jumbo Shrimp \$ 63.75
- ◆ T. Bone Steak (24oz) c/ Camarão ao Alho/Picante, no Topo
Barbecued T. Bone Steak (24oz), w/ Sautéed Shrimp in Garlic/Hot Sauce, on Top \$ 43.75
- ◆ "Frenched Center Cut Pork Chop" Recheada c/ Presunto & Mozzarella
Grilled Frenched Center Cut Rib Pork Chop, Stuffed w/ Prosciuto & Mozzarella Cheese \$ 35.75
- ◆ Peito de Frango Saltimboca
Sautéed Chicken Breast, w/ Lemon Juice, Spinach & Mozzarella Cheese \$ 29.75