

Lunch

Served only until 4pm Tuesday-Saturday

Aperitivos/Appetizers

*Camarão Álhinho	Shrimp sauteed in a garlic and wine sauce	15.99
*Ameijoas á “Bulhao Pato”	Littlenecks in a garlic, olive oil and wine sauce	15.99
*Ameijoas á Espanhola	Littlenecks with chourico, peppers and onions in a red sauce	16.99
*Camarão á Moçambique	Sauteed shrimp in butter, wine, garlic and spices	15.99
*Lulas Fritas	Fried calamari rings blended with hot peppers and homemade hot sauce	13.99
Chourico á Bombeiro	Flame grilled Portuguese sausage	11.99
Asas de Galinha	Fried chicken wings.	13.99
Queijo Fresco c/Pao Torrado	Fresh Portuguese cheese served w/toast.	10.99
Boom Boom Onion Rings		8.99
Boom Boom Shrimp		14.99
Boneless Buffalo Chicken Tenders	chicken tenders lightly battered and deep fried with tangy spicy buffalo sauce	13.99
Picadinho	sautéed Pieces of Beef with peppers and garlic	15.99
Codfish Cakes		12.99

Salada / Salad

Garden Salad

Fresh seasonal greens, tomatoes and cucumbers	
with choice of dressing	6.99
Salada De Galinha Grelhado (Grilled Chicken)	15.99
Salada Com Camarao Grelhado (Grilled Shrimp)	16.99
Salada De Espetada Madeirense Grelhada	
(Marinated Grill Beef Tips)	19.99
Salada Com Salmao Grelhado (Grilled Salmon)	19.99

Sopas / Soups

Caldo Verde

Kale, chourico, and potato broth	Cup 4.99	Bowl 5.99
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Sopa á Portuguesa

Fresh vegetables, beef, and chourico soup	Cup 4.99	Bowl 5.99
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Sandwiches/Sandwich

Prego No Pão c/Batata Frita	Portuguese steak sandwich w/Portuguese fries	13.99
Sandes de Chouriço c/Batata Frita	Chourico sandwich w/Portuguese fries	9.99
Sandes de Caçõila c/Batata Frita	Caçõila sandwich w/Portuguese fries	10.99
Sandes de Peixe c/Batata Frita	Fried fish sandwich w/Portuguese fries	10.99
Sandes de Galinha á Moçambique c/Batata Frita	Chicken Mozambique sandwich w/Portuguese fries	10.99
Hamburger c/Batata Frita	Angus burger w/Portuguese fries	10.99
Portuguese Burger	Angus Burger, red peppers, egg, steak sauce and round fries	13.99
	add st Jorge Cheese	1.99
Sandes de Bifana	Fried Marinated Pork steaks w/red pepper	10.99

Peixe/Fish

Camarão á Moçambique	Shrimp Mozambique	17.99
Filetes Dourados	Fried filets of scrod	16.99
Bacalhau Fresco com Cebolada	Baked scrod w/onion and tomato sauce	17.99
Gambas Recheadas	Baked jumbo stuffed shrimp	19.99
Bacalhau Fresco com Pão Ralado	Baked scrod w/bread crumbs	17.99
Fish & Chips		17.99
Fried Scallops	Local Fresh Scallops lightly battered served with fries and onion rings	20.99

Carnes/Meats

Bitoque c/Batata Frita e Arroz Jr.	Portuguese steak w/Portuguese fries & rice	18.99
Carne No Espeto á Madeirense	Shish kabob Madeira style	17.99
Picadinho	Sauteed Sirloin Beef Tips with fries & rice	17.99
Galinha á Moçambique	Chicken Mozambique style	15.99
Espetada de Galinha	Chicken kabob	19.99
Galinha Frita c/Molho Picante	Fried spicy boneless wings served with fries	16.99
Lombinhos c/Cogumelos	Pork cutlets w/mushroom sauce	16.99
Azorean Bifanas	Marinated pork steaks served with roasted potatoes & rice	15.99
Caçõila	Slowly cooked spicy pork chunks served with round fries & rice	15.99
Chourico c/Batata Frita	Chourico with fries & egg	14.99

VEGETARIAN DISHES UPON REQUEST

Dinner

Served all day Tuesday-Sunday

Aperitivos/Appetizers

*Camarão Álhinho	Shrimp sauteed in a garlic and wine sauce	15.99
*Ameijoas á “Bulhao Pato”	Littlenecks in a garlic, olive oil and wine sauce	15.99
*Ameijoas á Espanhola	Littlenecks with chourico, peppers and onions in a red sauce	16.99
*Camarão á Moçambique	Sauteed shrimp in butter, wine, garlic and spices	15.99
*Lulas Fritas	Fried calamari rings blended with hot peppers and homemade hot sauce	13.99
Chourico á Bomveiro	Flame grilled Portuguese sausage	11.99
Asas de Galinha	Fried chicken wings	13.99
Queijo Fresco c/Pao Torrado	Fresh Portuguese cheese served w/toast	10.99
Boom Boom Onion Rings or Shrimp	Onion Rings 8.99 Shrimp 14.99	
Boneless Buffalo Chicken Tenders	chicken tenders lightly battered and deep fried with tangy spicy buffalo sauce	13.99
Picadinho	sautéed Pieces of Beef with peppers and garlic	15.99
Codfish Cakes		12.99

Salada / Salad

Garden Salad	
Fresh seasonal greens, tomatoes and cucumbers	
with choice of dressing	6.99

Sopas / Soups

Caldo Verde	
Kale, chourico, and potato broth	Cup 3.99 Bowl 4.99
Sopa á Portuguesa	
Fresh vegetables, beef, pork and chourico soup	Cup 3.99 Bowl 4.99

Peixes/Seafood

*Polvo Lagareiro	Baked Octopus over potatoes, onions, peppers and olive oil (limited availability)	30.99
*Gambas Recheadas	Baked jumbo shrimp with a seafood stuffing	23.99
*Camarão Álhinho	Shrimp sauteed in a garlic and wine sauce	19.99
*Filetes Dourados	Fried filet of scrod	18.99
*Escalopes no Forno	Baked scallops in a seafood sauce topped with bread crumbs	25.99
*Bacalhau Fresco com Cebolada	Baked scrod w/onion, peppers and tomato sauce	19.99
*Bacalhau Fresco no Forno	Baked scrod w/bread crumbs and seafood sauce	19.99
*Bacalhau Cozido	Boiled bone in Codfish with potato, egg and chick peas	25.99
*Fish and Chips		17.99
*Bacalhau Assado na Brasa	Grilled dried codfish in extra virgin olive oil and garlic	25.99
*Salmão Grelhado	Grilled salmon with lemon and butter sauce	24.99
*Mariscada á Chefe	Shrimp, littlenecks, squid, scallops and fish in a spicy red sauce	32.99
*Paelha á Valenciana	Shrimp, littlenecks, scallops, chourico, pork and chicken blended with saffron rice in a mild red sauce	32.99
*Camarão á Moçambique	Sauteed shrimp in butter, wine, garlic and spices	19.99
*Linguini com Camarão e Escalopes Álhinho	Linguini with shrimp and scallops in a garlic and wine sauce	24.99
*Grilled Swordfish	Local Fresh Swordfish with lemon and butter sauce with boiled potatoes and vegetables	26.99
Fried Scallops	Local Fresh Scallops lightly battered served with Fries & Onion Rings	27.99
Baked Stuffed Scrod	with homemade house stuffing	24.99

Frango/Poultry

Galinha á Moçambique	Chicken tenders sauteed in butter, wine, garlic and spices	18.99
*Galinha á Alentejana	Sauteed chicken with potatoes and littlenecks	19.99
Peito de Galinha Grelhado	Grilled boneless chicken breast topped with lemon and butter sauce	17.99

Porco/Pork

Lombinhos com Cogumelos	Pork cutlets cooked in a creamy mushroom sauce	19.99
Lombinhos na Brasa	Grilled marinated pork cutlets	18.99
*Carne Alentejana	Marinated pork with potatoes and littlenecks	20.99

Carnes/Beef

*Bife com Cogumelos	12 oz. steak with mushroom sauce	26.99
*Bife Grelhado c/Camarão Recheado	Grilled Sirloin with 2 stuffed shrimp	29.99
Espetada á Madeirense	Madeira style shish-ka-bob served with Portuguese fries, rice and seasonal vegetables	26.99
Bife á Portuguesa	Pan-seared 10 oz. Sirloin steak topped with egg served with our house specialty sauce	21.99
Bife á Casa	Pan-seared 12 oz. Sirloin topped with ham and 2 eggs in our house specialty sauce	26.99
Bife Grelhado	Grilled Sirloin steak seasoned with mild spices	25.99
Bitoque	Pan-seared 8 oz. Sirloin steak topped with egg in our house specialty sauce	18.99
Grilled Rack of Lamb	Rack of Lamb grass fed from New Zealand with garlic mashed potatoes and vegetables	38.99
“Filet Mignon & Baked Stuffed Shrimp” Surf -n- Turf	8 oz. center cut Filet Mignon with two baked stuffed shrimp with garlic mashed potatoes and vegetables	45.99

All dinners are cooked to order. At times, meals could take up to 45 minutes to prepare. Vegetarian Dinners available. Please ask your server.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

*This item is raw or partially cooked and can increase your risk of illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked.