

Lunch

Served only until 4pm Tuesday-Saturday

Aperitivos/Appetizers

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

Salada / Salad

Garden Salad

Fresh seasonal greens, tomatoes and cucumbers	
with choice of dressing.....	6.99
Salada De Galinha Grelhado (Grilled Chicken)	14.99
Salada Com Camarao Grelhado (Grilled Shrimp).....	15.99
Salada De Espetada Madeirense Grelhada	
(Marinated Grill Beef Tips).....	17.99
Salada Com Salmao Grelhado (Grilled Salmon)	18.99

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.	11.99
Sandes de Chouriço c/Batata Frita	Chourico sandwich w/Portuguese fries.	8.99
Sandes de Caçoila c/Batata Frita	Caçoila sandwich w/Portuguese fries	9.99
Sandes de Peixe c/Batata Frita	Fried fish sandwich w/Portuguese fries.	9.99
Sandes de Galinha á Moçambique c/Batata Frita	Chicken Mozambique sandwich w/Portuguese fries	9.99
Hamburger c/Batata Frita	Angus burger w/Portuguese fries	9.99
Portuguese Burger	Angus Burger, red peppers, egg, steak sauce and round fries	12.99
	add st Jorge Cheese	1.49
Sandes de Bifana	Fried Marinated Pork steaks w/red pepper	9.99

Peixe/Fish

Camarão á Moçambique	Shrimp Mozambique	16.99
Filetes Dourados	Fried filets of scrod	15.99
Bacalhau Fresco com Cebolada	Baked scrod w/onion and tomato sauce	16.99
Gambas Recheadas	Baked jumbo stuffed shrimp	18.99
Bacalhau Fresco com Pão Ralado	Baked scrod w/bread crumbs.	15.99
Fish & Chips		15.99
Fried Scallops	Local Fresh Scallops lightly battered served with fries and onion rings	19.99

Carnes/Meats

Bitoque c/Batata Frita e Arroz Jr.	Portuguese steak w/Portuguese fries & rice.	16.99
Carne No Espeto á Madeirense	Shish kabob Madeira style.	15.99
Picadinho	Sauteed Sirloin Beef Tips with fries & rice	15.99
Galinha á Moçambique	Chicken Mozambique style.	14.99
Espetada de Galinha	Chicken kabob	15.99
Galinha Frita c/Molho Picante	Fried spicy boneless wings served with fries	14.99
Lombinhos c/Cogumelos	Pork cutlets w/mushroom sauce	14.99
Azorean Bifanas	Marinated pork steaks served with roasted potatoes & rice.	14.99
Caçoila	Slowly cooked spicy pork chucks served with round fries & rice	14.99
Chourico c/Batata Frita	Chourico with Fries & Egg.	13.99

VEGETARIAN DISHES UPON REQUEST

Dinner

Served all day Tuesday-Sunday

Aperitivos / Appetizers

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

Salada / Salad

Garden Salad

Fresh seasonal greens, tomatoes and cucumbers
with choice of dressing6.99

Sopas / Soups

Caldo Verde

Kale, chourico, and potato broth.....Cup 4.99 Bowl 5.99

Sopa á Portuguesa

Fresh vegetables, beef, pork and chourico soup Cup 4.99 Bowl 5.99

Peixes / Seafood

*Polvo Lagareiro	Baked Octopus over potatoes, onions, peppers and olive oil (limited availability)	27.99
*Gambas Recheadas	Baked jumbo shrimp with a seafood stuffing	23.99
*Camarão Álhinho	Shrimp sauteed in a garlic and wine sauce.	18.99
*Filetes Dourados	Fried filet of scrod	17.99
*Escalopes no Forno	Baked scallops in a seafood sauce topped with bread crumbs	24.99
*Bacalhau Fresco com Cebolada	Baked scrod w/onion, peppers and tomato sauce	18.99
*Bacalhau Fresco no Forno	Baked scrod w/bread crumbs and seafood sauce.	18.99
*Bacalhau Cozido	Boiled bone in Codfish with potato, egg and chick peas	23.99
*Fish and Chips		15.99
*Bacalhau Assado na Brasa	Bone-in grilled dried codfish in extra virgin olive oil and garlic	23.99
*Salmão Grelhado	Grilled salmon with lemon and butter sauce	23.99
*Mariscada á Chefe	Shrimp, little necks, squid, scallops and fish in a spicy red sauce.	31.99
*Paelha á Valenciana	Shrimp, little necks, scallops, chourico, pork and chicken blended with saffron rice in a mild red sauce	31.99
*Camarão á Moçambique	Sauteed shrimp in butter, wine, garlic and spices.	18.99
*Linguini com Camarão e Escalopes Álhinho	Linguini with shrimp and scallops in a garlic and wine sauce.	23.99
*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	26.99
Baked Stuffed Scrod	with homemade house stuffing	23.99

Franco / Poultry

Galinha á Moçambique	Chicken tenders sauteed in butter, wine, garlic and spices	17.99
*Galinha á Alentejana	Sauteed chicken with potatoes and little necks	18.99
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	18.99
Lombinhos na Brasa	Grilled marinated pork cutlets	17.99
*Carne Alentejana	Marinated pork with potatoes and little necks	19.99

Carnes / Beef

*Bife com Cogumelos	12 oz. steak with mushroom sauce	22.99
*Bife Grelhado c/Camarão Recheado	Grilled Sirloin with 2 stuffed shrimp	25.99
Espetada á Madeirense	Madeira style shish-ka-bob served with Portuguese fries, rice and seasonal vegetables	24.99
Bife á Portuguesa	Pan-seared 10 oz. Sirloin steak topped with egg served with our house specialty sauce	18.99
Bife á Casa	Pan-seared 12 oz. Sirloin topped with ham and 2 eggs in our house specialty sauce	22.99
Bife Grelhado	Grilled Sirloin steak seasoned with mild spices.	21.99
Bitoque	Pan-seared 8 oz. Sirloin topped with egg in our house specialty sauce	16.99
Grilled Rack of Lamb	Rack of Lamb grass fed from New Zealand with garlic mashed potatoes and vegetables	37.99
"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	44.99

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.