

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)	18.99
Salada Com Salmao Grelhado (Grilled Salmon)	19.99

Sopas / Soups

Caldo Verde

Kale, chourico, and potato brothCup 4.99 Bowl 5.99

Sopa á Portuguesa

Fresh vegetables, beef, and chourico soupCup 4.99 Bowl 5.99

Sandwiches/Sandwich

Prego No Pão c/Batata Frita Portuguese steak sandwich w/Portuguese fries	12.99
Sandes de Chouriço c/Batata Frita Chourico sandwich w/Portuguese fries	9.99
Sandes de Caçoila c/Batata Frita Caçoila 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
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	16.99
Fish & Chips	16.99
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	17.99
Carne No Espeto á Madeirense Shish kabob Madeira style	16.99
Picadinho Sauteed Sirloin Beef Tips with fries & rice	16.99
Galinha á Moçambique Chicken Mozambique style	15.99
Espetada de Galinha Chicken kabob	17.99
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
Caçoila 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

Daily Dinner

Pasta

Special 26.99

Inquire with your Server

*Camarão Alinho 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 5.99

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)	29.99
*Gambas Recheadas Baked jumbo shrimp with a seafood stuffing	23.99
*Camarão Alinho 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	24.99
*Fish and Chips	16.99
*Bacalhau Assado na Brasa Grilled dried codfish in extra virgin olive oil and garlic	24.99
*Salmão Grelhado Grilled salmon with lemon and butter sauce	24.99
*Mariscada á Chefe Lobster, shrimp, littlenecks, squid, scallops and fish in a spicy red sauce	32.99
*Paelha á Valenciana Lobster, 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	17.99
*Linguini com Camarão e Escalopes Alinho 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	18.99
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	24.99
*Bife Grelhado c/Camarão Recheado Grilled Sirloin with 2 stuffed shrimp	27.99
Espetada á Madeirense Madeira style shish-ka-bob served with Portuguese fries, rice and seasonal vegetables	25.99
Bife á Portuguesa Pan-seared 10 oz. Sirloin steak topped with egg served with our house specialty sauce	19.99
Bife á Casa Pan-seared 12 oz. Sirloin topped with ham and 2 eggs in our house specialty sauce	24.99
Bife Grelhado Grilled Sirloin steak seasoned with mild spices	23.99
Bitoque Pan-seared 8 oz. Sirloin steak topped with egg in our house specialty sauce	17.99
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.