

Ementa

Menu



COMIDA TRADICIONAL PORTUGUÉSA TRADITIONAL PORTUGUESE CUISINE

508-674-4004

Aperitivos/Appetizers

*Camarão Alhinho	15.99
<i>Shrimp sauteed in a garlic and wine sauce</i>	
*Ameijoas á “Bulhao Pato”	15.99
<i>Little necks in a garlic, olive oil and wine sauce</i>	
*Ameijoas á Espanhola	16.99
<i>Little necks with chourico, peppers and onions in a red sauce.</i>	
*Camarão á Moçambique	15.99
<i>Sauteed shrimp in butter, wine, garlic and spices</i>	
*Lulas Fritas	13.99
<i>Fried calamari rings blended with hot peppers and homemade hot sauce</i>	
Chourico á Bombeiro	11.99
<i>Flame grilled Portuguese sausage</i>	
Asas de Galinha	13.99
<i>Fried chicken wings</i>	
Queijo Fresco c/Pao Torrado	10.99
<i>Fresh Portuguese cheese served w/toast</i>	
Boom Boom Onion Rings or Shrimp8.99 Onion 14.99 Shrimp
Boneless Buffalo Chicken Tenders	13.99
<i>chicken tenders lightly battered and deep fried with tangy spicy buffalo sauce</i>	
Picadinho sautéed Pieces of Beef with peppers and garlic	15.99
Codfish Cakes	12.99

Sopas / Soups

Caldo Verde	
<i>Kale, chourico, and potato broth.....Cup 4.99 Bowl 5.99</i>	
Sopa á Portuguesa	
<i>Fresh vegetables, beef, and chourico soupCup 4.99 Bowl 5.99</i>	

Salada / Salad

Garden Salad	
<i>Fresh seasonal greens, tomatoes and cucumbers with choice of dressing6.99</i>	

All dinners are cooked to order. At times, meals could take up to 45 minutes to prepare.

***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.*

Peixes/Seafood

*Polvo Lagareiro	29.99
<i>Baked Octopus over potatoes, onions, peppers and olive oil</i>	
*Gambas Recheadas	23.99
<i>Baked jumbo shrimp with a seafood stuffing</i>	
*Camarão Alinho	19.99
<i>Shrimp sauteed in a garlic and wine sauce</i>	
*Filetes Dourados	18.99
<i>Fried filet of scrod</i>	
*Escalopes no Forno	25.99
<i>Baked scallops in a seafood sauce topped with bread crumbs</i>	
*Bacalhau Fresco com Cebolada	19.99
<i>Baked scrod w/onion, peppers and tomato sauce</i>	
*Bacalhau Fresco no Forno	19.99
<i>Baked scrod w/bread crumbs and seafood sauce</i>	
*Bacalhau Cozido	24.99
<i>Boiled bone in Codfish with potato, egg and chick peas</i>	
*Fish and Chips	16.99
*Bacalhau Assado na Brasa	24.99
<i>Bone-in grilled dried codfish in extra virgin olive oil and garlic</i>	
*Salmão Grelhado	24.99
<i>Grilled salmon with lemon and butter sauce</i>	
*Mariscada á Chefe	32.99
<i>Shrimp, littlenecks, squid, scallops and fish in a spicy red sauce</i>	
*Paelha á Valenciana	32.99
<i>Shrimp, littlenecks, scallops, chourico, pork and chicken blended with saffron rice in a mild red sauce</i>	
*Camarão á Moçambique	19.99
<i>Sauteed shrimp in butter, wine, garlic and spices</i>	
*Linguini com Camarão e Escalopes Alinho	24.99
<i>Linguini with shrimp and scallops in a garlic and wine sauce</i>	
*Grilled Swordfish	26.99
<i>Local fresh Swordfish with lemon and butter sauce with boiled potatoes and vegetables</i>	
Fried Scallops	27.99
<i>Local Fresh Scallops lightly battered served with Fries & Onion Rings</i>	
Baked Stuffed Scrod	24.99
<i>with homemade house stuffing</i>	

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Frango/Poultry

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

Porco/Pork

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

Carnes/Beef

*Bife com Cogumelos	24.99
<i>12 oz. steak with mushroom sauce</i>	
*Bife Grelhado c/Camarão Recheado	27.99
<i>Grilled Sirloin with 2 stuffed shrimp</i>	
Espetada á Madeirense	25.99
<i>Madeira style shish-ka-bob served with Portuguese fries, rice and seasonal vegetables</i>	
Bife á Portuguesa	19.99
<i>Pan-seared 10 oz. Sirloin steak topped with egg served with our house specialty sauce</i>	
Bife á Casa	24.99
<i>Pan-seared 12 oz. Sirloin topped with ham and 2 eggs in our house specialty sauce</i>	
Bife Grelhado	23.99
<i>Grilled Sirloin steak seasoned with mild spices</i>	
Bitoque	17.99
<i>Pan-seared 8 oz. Sirloin topped with egg in our house specialty sauce</i>	
Grilled Rack of Lamb	38.99
<i>Rack of Lamb grass fed from New Zealand with garlic mashed potatoes and vegetables</i>	
"Filet Mignon & Baked Stuffed Shrimp" Surf-n-Turf	45.99
<i>8 oz. center cut Filet Mignon with two baked stuffed shrimp with garlic mashed potatoes and vegetables</i>	

Vegetarian Dinners available. Please ask your server.

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Drink Menu

Sangria (By the glass or pitcher)

Traditional Red, White Peach, & Seasonal

Wine By the Glass

Red: House Merlot, House Cabernet, House Pinot Noir, House Portuguese, Montaria, & Borba Reserve

White: House Moscato, House Pino Grigio, House Chardonnay, House White Zinfandel,
House Sauvignon Blanc & Casal Mendes Vinho Verde

Beers

Domestics

*Bud Light, Budweiser, Coors Light, Michelob Ultra,
Sam Adams Boston Lager, Downeast Hard Cider, Super Bock & Miller Lite*

Imports

Corona, Corona Light, Heineken, Amstel Light, Guinness

Draft

*Bud Light, Blue Moon, Sam Seasonal, Buzzards Bay Golden Flounder,
Whalers Rise APA, & Stella Artois*

Cocktails

Margarita

Flavor Choice of Traditional, Strawberry, Watermelon or Melon

Spiked Lemonade

Flavor Choice of Traditional, Strawberry, Raspberry, or Watermelon

Moscow Mule

Choice of Traditional, Titos, Raspberry, or Ruby Red

Martinis

Cosmopolitan, Watermelon, Lemon Drop, Passion Fruit, Sour Apple, Pomegranate

Coffee's

*All can be made Decaf or Regular, Espresso Single or Double
Cappuccino, Galo, Meite Leite, Regular Coffee, Hot Chocolate, Tea*

After Dinner Cocktails

Espresso Martini

Freshly Brewed Espresso, Vanilla Vodka, Bailey's, Frangelico, and Kahlua

French Toast Martini

Jack Daniels Fire, Butterscotch Liquor, and Baileys

Pistachio Martini

Bailey's, Blue Curaçao, and Amaretto

Three Best Friends

Fireball, Bailey's, and Rumchata on Rocks

Chocolate Covered Strawberry Martini

Chocolate Liquor, Vanilla Vodka, Strawberry Liquor

Peanut Butter Chocolate Martini

Screwball, Chocolate Liquor, Vanilla Vodka