

Appetizers

Oyster <i>Blue Point Oyster served on half Shell</i>	10.	Calamari <i>Fried with Choice of Sautéed with Hot Cherry Peppers</i>	12.
Clams in Garlic <i>Sautéed in a Garlic, Cilantro and Olive Oil Sauce</i>	12.	Scallops <i>Lump Crabmeat Stuffing and Herbed Butter</i>	13.
Clams <i>On the Half Shell served with Lemon Hedges</i>	11.	Seafood Platter <i>Steamed Lobster, Clams, Jumbo Shrimp and Alaskan Crab Legs Served Hot or Cold</i>	29.
Clams Casino <i>Stuffed with Ham and Onion Topped with Smoked Bacon</i>	12.	Portuguese Sausage <i>Grilled Home Made Pork Sausage served with Cured Olives</i>	9.
Shrimp in Garlic <i>Sautéed in a Blend of Garlic, Olive Oil and Red Paprika</i>	12.	Prosciutto de Parma and Manchego Cheese	13.
Shrimp Cocktail <i>Steamed Jumbo Shrimp served with Cocktail Sauce</i>	13.		

Desserts and Coffee

Orange Repiano

Cannelli Cake

Saw Dust

Crushed Butter Cream Cookies in Custard

Flute Lemonello

Dark Chocolate Cake

Coppa Caffè

Crème Brule

Espresso

Tiramisu

Chocolate Mousse

Cappucino

Mix-berry Tart

Rice Pudding

Napolean Cake

Flan Pudding

Port Wine

Barros Tawny & Ruby

Andresen Colheita 1975 (Tawny)

Andresen Tawny & Ruby

Barros Colheita 1987 (Tawny)

Andresen 10 Years Old White

Barros Colheita 1994 (Tawny)

Andresen 10 Years Old (Tawny)

Andresen LBV 2003 (Ruby)

Barros 20 Years Old (Tawny)

What is a Colheita?

Barros 30 Years Old (Tawny)

Colheita is a superior quality Port Wine, from a single year, certificated and selected especially by the Institute of Port Wine. Colheitas are aged in wood for 7 years or more. The Colheitas have golden colors, complex aromas, and unparalleled quality!

Port Wines are an excellent compliment to any dessert, ice cream or fruit.

Fish and Seafood

Chilean Sea Bass	29.
<i>Flame Broiled Steak served with Sautéed String Beans</i>	
Norwegian Codfish	20.
<i>Grilled and served with Young Potatoes Onions and Peppers</i>	
Atlantic Salmon	19.
<i>Broiled with Herb Butter and Fresh Rosemary</i>	
Yellow Fin Tuna	19.
<i>Either Grilled or Blackened</i>	
Filet of Red Snapper Francaise	17.
<i>Sautéed Filet with Lemon and Wine Butter Sauce</i>	
Lobster	27.
<i>Prepared Broiled or Stuffed with Lump Crab Meat and Herbed Butter</i>	
	<i>With Stuffing 5.</i>
Lobster Tail	35.
<i>Two Flame Broiled Tails served with Sautéed Asparagus</i>	
Paelha Marinara or Valenciana	23.
<i>Casserole of seafood with Saffron Rice</i>	
Mariscada	23.
<i>Seafood Stew Prepared in either a Marinara Sauce or a Parsley and Garlic Wine Sauce</i>	

Meats

Veal Marsala	19.
<i>Sautéed with Portobello Mushrooms and Marsala Wine</i>	
Surf and Turf	29.
<i>Grilled Beef Tenderloin and Lobster Tail</i>	
Filet Mignon	25.
<i>Grilled Beef Tenderloin served with Sautéed Asparagus and Artichokes</i>	
Portuguese Steak	18.
<i>Pan Fried Beef Sirloin with Spanish Potatoes</i>	
Rack of Lamb	25.
<i>Oven Roasted Lamb Chops with Fresh Rosemary</i>	
Pork Chops	17.
<i>Grilled Center Cut Served with Sautéed String Beans</i>	
Chicken with Rice	16.
<i>Casserole of Sautéed Chicken and Yellow Saffron Rice</i>	
Chicken Marsala	17.
<i>Sautéed with Wild Mushrooms and Marsala Wine</i>	
Rodizio	25.

Wine List

Red Wines

Dao

Pai Americo
Quinta Cabriz
Quinta Cabriz Reserva

Douro

Quanta Terra G. Reserva
Quintas das Tecedeiras
Veedha

Bairrada

Quinta do Encontro

Ribatejo

Conde de Vimioso Reserva

Palmela

Dona Ermelinda

Alentejo

Monte Velho
Visconde de Borba Reserva
Dolium Reserva
Esporao Quatro Castas
Esporao Reserva
Vinha da Defesa

Rare Selection

Leo D'Honor, Palmela
Luis Pato Quinta do Moinho, Bairrada
Mouchao Reserva, Alentejo
Private Selection Esporao, Alentejo
A. S. Reserva Pessoas, Douro
Cabriz Touriga Nacional, Dao

White Wines

Muralhas, Vinho Verde
Fuzelo, Vinho Verde
Quinta Cabriz, Dao
Quinta da Romeira, Arinto
Soalheiro, Alvarinho
Muros Antigos, Alvarinho
Esporao Reserva, Alentejo
Dolium Antao Vaz, Alentejo
Monte Velho, Alentejo

Sparkling Wines

Murganheira Super Reserva, Bruto
Murganheira Bruto Red
Luis Pato Maria Gomes
Cabriz Bruto, Dao

White Wines By the Glass

Fuzelo Vinho Verde
Muralhas, Vinho Verde
Quinta da Romeira, Arinto
Monte Velho, Alentejo
Quinta Cabriz, Dao

Sangrias

Sangria Red, White or Rosè
With Portuguese Wine

Sangria Champagne
With California Champagne

Sangria Virgin
Non-Alcoholic

Sangria Panache
With Beer

Red Wines By the Glass

Quinta Cabriz, Dao
Veedha, Douro
Dona Ermelinda, Palmela
Esporao Reserva, Alentejo
Vinha da Defesa, Alentejo