



Dinner Menu
Petiscos/Sharing Plates

Oysters
w/ Shallot Mignonette & Horseradish
\$3 each /minimum 3

Petisco Sampler
w/ Grilled Chouriço, Fresh Portuguese Goat's Cheese, Olives, Lupini beans & Sourdough Bread
20

Sauteed Rapini
w/Garlic, Chilies, Pecorino & Anchovies (optional)
10

Crispy Potatoes
w/ Smoky Tomato Aioli
12

Fire Roasted Okra
w/ Chipotle Mayo
12

Roasted Cauliflower
w/Hummus, Chili oil, Fresh Herbs & Flat bread
14

Spicy Portuguese Jumbo Shrimp
w/ Garlic, Cilantro & Pimenta
15

Blackened Chicken Livers
Azorean style chicken livers w/ Piri Piri & Blackening Spice w/ garlic crostini
15

Roasted Beet & Orange Salad
w/ Arugula, Endive, Red Onion, Almonds & goat's Cheese
18

Romaine & Radicchio Salad
w/Lemon Anchovy Dressing, Crispy Shallots, Prosciutto & Pecorino
(Vegan Version available)

16
w/ Shrimp + 7



Dinner Menu

Pratos/Larger Dishes

Arroz de Tamboril e Marisco
Spicy Monkfish Rice Stew with Mussels & Jumbo Shrimp
2 ppl/60

Mushroom Linguine
w/ Mixed Mushroom, Shallots, Lemon, Parsley & Pecorino
22

Squid Ink Linguine
w/ Mussels & Shrimp ala Puttanesca
24

Beer Steamed Mussels
w/ Chouriço, Chickpeas, Tomato, Piri Piri & Cilantro
24

Whole European Seabass
w/ Molho Vilão & Grilled Rapini
26

Pan Seared Arctic Char
w/ Cauliflower, Kale, Onion & Lemon Caper sauce
28

Maple Chipotle Baby Back Ribs
w/ Red Cabbage Slaw w/ Currants, Almonds & Pancetta
28

Bitoque.

10 oz Striploin topped w/ Crispy Prosciutto & Fried Egg w/ Green Salad & Roast Potatoes w/ Aioli
30

Polvo a Lagareiro
Grilled Portuguese Octopus with Black-eyed Peas, Sautéed Greens & Garlic Herb Pesto
35