



Dinner Menu
Petiscos/Sharing Plates

Oysters

w/ Shallot Mignonette & Horseradish

\$3.50 each /minimum 3

Fresh Portuguese Goat's Cheese w/ Sourdough Bread

12

Fire Roasted Okra

w/ Chipotle Mayo

12

Sauteed Greens

w/Garlic, Chilies, Pecorino & Anchovies (optional)

12

Sweet Harissa Eggplant

w/Feta Yogourt Sauce, Crispy Shallots & Naan Bread

15

Roasted Cauliflower

w/Harissa, Onion, Fresh Herbs, Hummus & Naan bread

15

Spicy Portuguese Jumbo Shrimp

w/ Garlic, Cilantro & Pimenta

15

Petisco Sampler

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

20

Beet & Orange Salad

w/ Arugula, Endive, Red Onion, Feta & Pistachios w/ shallot Honey Vinaigrette

(Vegan Version available)

20

Romaine & Radicchio Salad

w/Lemon Anchovy Dressing, Crispy Shallots, Prosciutto & Pecorino

(Vegan Version available)

16

w/ Shrimp + 7



Dinner Menu

Larger Shareable Dishes

Arroz de Tamboril e Marisco
Spicy Monkfish Rice Stew with Mussels & Jumbo Shrimp
2ppl/65

Wild Mushrooms Risotto
w/ Shallots, Fresh Thyme, Pecorino & Truffle Oil
26

Beer Steamed Mussels
w/Chouriço, Chickpeas, Tomato, Piri Piri & Cilantro
26

Whole European Seabass
w/ Molho Vilão & Grilled Rapini
30

Pan-seared Wild Caught Striped Bass
w/Roasted Cauliflower, Black Kale in a brown butter Caper sauce
32

Bitoque.
10 oz Striploin topped w/Crispy Prosciutto & Fried Egg w/Sweet Potato Mash
32

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

Polvo a Lagareiro
Grilled Portuguese Octopus with Black-eyed Peas, Sautéed Greens & Garlic Herb Pesto
38