



Dinner Menu
Petiscos/Sharing Plates

Oysters

w/ Shallot Mignonette & Horseradish

\$3.50 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

Fire Roasted Okra

w/ Chipotle Mayo

12

Roasted Cauliflower

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

14

Grilled Asparagus

w/ Bernaise Aioli

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

Chopped Salad

w/ Kale, Radicchio, Pickled shallot, Chickpeas, Grape Tomato, Cucumber, Avocado & Feta

w/ Green Goddess Dressing

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/60

Pasta Alla Norma
w/Eggplant, Fire Roasted Tomato Sauce, Chilies, Basil & Goat's Cheese
22

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

Whole European Seabass
w/ Molho Vilão & Grilled Rapini
28

Pan Seared Pickerel
Asparagus & Mushroom w/ Shallot Tarragon Butter Sauce
28

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

Grilled Flat Iron
12 oz Flat Iron w/ Arugula Chimichurri
30

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