



Dinner Menu

Petiscos

East Coast Oysters

w/ Shallot Mignonette & Horseradish

\$3 each /minimum 3

Soup

8

Crispy Okra

w/ Chipotle Mayo

12

Spicy Portuguese Jumbo Shrimp

w/ Garlic, Cilantro & Pimenta

15

Blackened Chicken Livers

Azorean style chicken livers w/ Sourdough Cornbread

15

Azorean style Morçela

Spicy Blood Sausage with grilled Pineapple

15

Petisco Sampler

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

20

Fig & Arugula Salad

w/ Radicchio, Red Onion, Blue cheese & candied Pecans

18

Bitter Greens Salad

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

16

w/ Shrimp + 6



Dinner Menu

Pratos

Arroz de Tamboril e Marisco

Spicy Monkfish Rice Stew with Mussels & Jumbo Shrimp
2 ppl/60

Wild Mushroom Risotto

w/ Shallots, Thyme, Pecorino & Lemon Gremolata
26

Beer Steamed Mussels

w/Chouriço, Chick Peas, Tomato, Sweet Onion, Chilies & Cilantro
24

Squid Ink Linguine

w/ Mussels & Shrimp ala Puttanesca
24

Bitoque

10 oz Striploin topped w/Crispy Prosciutto & Fried Egg w/ French
Beans & Sweet Potato Chips
26

Maple Chipotle Baby Back Ribs

w/ Crispy Kale & Mashed Sweet Potatoes
26

Polvo a Lagareiro

Grilled Portuguese Octopus with Black-eyed Peas, Sauteed Greens & Garlic Herb Pesto
32

Whole European Seabass

w/ Molho Vilão & Grilled Rapini
26