



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

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

Blackened Chicken Livers

Azorean style chicken livers w/ Piri- Piri & Blackening Spice w/ garlic crostini

15

Petisco Sampler

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

20

Portuguese Sardine & Roasted Pepper Crostini

w/ Garlic Aioli

20

Artichoke & Feta Salad

w/ Greens, Grilled Artichokes, Radish, Cucumber, Grape Tomato, Red Onion, & Feta

w/ Green Goddess Dressing ( Vegan Version available )

22

w/ Shrimp + 7

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

Vegetarian Pasta Special (vegan option available)  
26

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

Whole European Seabass  
w/ Molho Vitão & Grilled Rapini  
30

Bitoque.  
10 oz Striploin topped w/Crispy Prosciutto, Fried Egg & Wedge Salad  
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, Sauteed Greens & Garlic Herb Pesto  
38

### Sides

Sauteed Greens  
w/Garlic, Chilies, Pecorino & Anchovies (optional)  
12