



Dinner Menu

Petiscos

Oysters

w/ Shallot Mignonette & Horseradish

\$3 each /minimum 3

Petisco Sampler

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

20

Azorean style Morçela

Spicy Blood Sausage with grilled Pineapple

15

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

Peak Tomato, Nectarine & Arugula Salad

w/ Red Onion, Whipped Burrata, Garden Basil & Almonds

18

Romaine & Radicchio Salad

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

16

w/ Shrimp + 7



Dinner Menu

Pratos

Arroz de Tamboril e Marisco

Spicy Monkfish Rice Stew with Mussels & Jumbo Shrimp

2 ppl/60

Garden Pesto Linguine

w/ Zucchini, Shallots, Chilies, Lemon & Sheep's Milk Feta

22

Beer Steamed Mussels

w/ Chouriço, Chickpeas, Tomato, Piri Piri & Cilantro

24

Arctic Char Filet

w/ with Caper Butter Sauce, Roasted Cauliflower & Tuscan Kale

28

Whole European Seabass

w/ Molho Vilão & Grilled Rapini

26

Bitoque

10 oz Striploin topped w/ Crispy Prosciutto & Fried Egg w/ Green Salad & Sweet Potato Chips

28

Maple Chipotle Baby Back Ribs

w/ Red Cabbage Slaw, Currants, Almonds & Pancetta

28

Polvo a Lagareiro

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

35