



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 Seasonal Greens

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

12

Blackened Chicken Livers

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

15

Sweet Harissa Eggplant

w/Feta Yogourt Sauce, Crispy Shallots & 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

Seasonal Salad Special

MP

Romaine & Radicchio Salad

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

(Vegan Version available)

16

w/ Shrimp + 8



Dinner Menu

Larger Shareable Dishes

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

Pasta w/ Roasted Cherry Tomato, Sweet Onion, Garlic, Fresh Basil, Chilies & Pecorino
24

Beer Steamed Mussels
w/Chouriço, Chickpeas, Tomato, Piri Piri & Cilantro
28

Whole European Seabass
w/ Molho Vilão & Grilled Rapini
30

Mixed Fish Caldeirada
Açorean Seafood Stew w/ Mixed fish, Mussels, Roasted Tomato-pepper Sauce,
Potatoes & Chouriço (optional)
35

Maple Chipotle Baby Back Ribs
w/ Red Cabbage Slaw w/ Currants, Almonds & Pancetta
30

Bitoque.
10 oz Striploin topped w/Crispy Prosciutto & Fried Egg w/ grilled seasonal veggies
32

Polvo a Lagareiro
Grilled Portuguese Octopus with Black-eyed Peas, Sauteed Greens & Garlic Herb Pesto
38/8 oz
(Priced accordingly if larger)