

# *New Year's Eve Menu*

## *Appetizers*

### *Shrimp Piri-Piri*

Gulf Shrimp Sautéed with Garlic, Jindungo Chilis, Tomatoes, Green Onions and Beer.

### *Codfish Cakes*

### *Fried Point Judith Calamari*

### *Clams Mediterranean*

Clams sautéed with garlic, olive oil, capers, olives, vine ripe tomatoes and white wine

### *Oysters Rockefeller*

Baked fresh oysters, topped with baby spinach, swiss cheese, cherry wine and touch of cream

### *Baby Sardines ESCABECHE ~Petinga Frita~*

Pan fried baby sardines with garlic, olive oil, bay leaf, and vinegar

### *Portuguese Chourico Flambe*

## *Soups*

### *Caldo Verde*

### *Portuguese Vegetable*

## *Salads*

### *Mediterranean Salad*

Romaine lettuce, roasted peppers, Kalamata olives, sun dried tomatoes, artichokes, feta cheese and a house vinaigrette dressing

### *Caesar Salad*

Hearts of Romaine lettuce, parmesan reggiano, house croutons and homemade dressing

# *Entree Selections*

## Seabass Aqua Pazza

Pan roasted with garlic, olive oil, tomatoes, vidalia onions, basil and saffron in a white wine sauce

## Salmon Mediterranean

Grilled then finished in the oven with crab meat and roasted leeks aioli, lobster saffron sauce

## Polvo Lagareiro (Grilled Octopus)

Grilled octopus served with baked potatoes, roasted peppers, onions, olives, garlic and extra virgin Portuguese olive oil.

## \*MARISCADA

Fresh Maine lobster, gulf shrimp, mussels, littlenecks, calamari with zesty tomato garlic, olive oil, white wine sauce. Served over linguini

## Shrimp Scampi

Sautéed Shrimp with Garlic, olive oil, tomatoes, scallions, lobster stock and white wine

## \*Baked Stuffed Lobster\*

With Shrimp and Crabmeat Stuffing

## \*ROASTED Long Island DUCK

Slowly roasted 1/2 Maple Leaf Duckling "Semi-Deboned". Served over apple and raisin risotto, Finished with Porto wine Rosemary sauce

## \*RACK of LAMB

Fresh herbs marinated, pan roasted, served over wild mushroom couscous, finished with Porto wine Rosemary sauce

## Chicken Mare E Monte

Sautéed chicken breast and Gulf shrimp with mushrooms, sun dried tomatoes, pancetta, sherry wine and touch of cream

## \*Osso Bucco Siciliana\*

Oven roasted veal shank with roasted vegetable, tomato and white wine. Served over saffron risotto.

## Steak Portuguese

Pan Fried Black Angus NY Sirloin Topped with a slice of Portuguese Prosciutto, Fried Egg, Garlic, and Beer Sauce, Served with Homemade Round Fries

## Veal Portofino

Sautéed topped with prosciutto and muenster cheese finished with a mushroom marsala wine sauce