

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