

Valentine's Day Menu

Appetizers

P.E.I. Mussels

Prince Edward Island Mussels sautéed with garlic, olive oil, linguica, scallions, lobster stock and white wine

Codfish Cakes

Fried Point Judith Calamari

Baby Sardines ESCABECHE ~Petinga Frita~

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

Portuguese Chourico Flambe

Wing Dings

The best wings in town!

Soups

Caldo Verde

Portuguese Vegetable

Salads

Tropical Salad

Organic Field Greens, radicchio lettuce, orange segments, mango, toasted walnuts, great hill blue cheese and raspberry vinaigrette dressing

Caesar Salad

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

Entree Selections

Baked Stuffed Lobster

With Shrimp and Scallops Stuffing

**Seabass Aqua Pazza*

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

Faroe Island Salmon

Grilled then finished in the oven with crab meat, roasted leeks and roasted red pepper aioli

Shrimp Scampi

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

**MARISCADA*

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

Chicken and Exotic Mushroom Marsala

Sautéed chicken breast with exotic mushrooms and a marsala wine sauce

Veal Mare E Monte

Sautéed veal medallions and gulf shrimp with wild mushrooms, sun dried tomatoes, pancetta, sherry wine and touch of cream

**ROASTED Long Island DUCK*

Slowly roasted 1/2 Maple Leaf Duckling, finished with a Grand Marnier sauce and served over apple raisin risotto

**RACK of LAMB*

Marinated in fresh herbs then pan roasted and served over a wild mushroom risotto and finished with a Port wine sauce

**Steak Portuguese*

Pan fried Black Angus NY sirloin topped with a slice of Portuguese prosciutto, fried egg, with a garlic and beer sauce. Served with homemade round fries