11/05/2026

Daily Specials

Tomahawk Steak no Churrasco — M.P.
Grilled tomahawk steak

Cowboy Steak no Churrasco — M.P.
Grilled cowboy steak

Porterhouse Pork Chops no Churrasco — 28.95
Grilled porterhouse pork chops

Bife a Milanesa — 26.95
Steak Milanesa

Bife no Forno com Queijo Mozarela Gratinado — 36.95
Oven Baked Steak with Gratin Mozzerela Cheese

Chipalada a Portuguesa — 19.00
Portuguese Style Chipalada

Charutos de Repolho Recheados com Carne e Cenoura Moida e Repolho — 18.75
Cabbage Rolls Stuffed with Ground Meta & Cabbage

Favas Guisadas a Portuguesa — 19.00
Stewed Portuguese Fava Beans

Bifes de Frango de Cebolada com Ovo e Batata assada e Arroz de Cogumelos — 19.00
Chicken Steak with Onions, Eggs, Roasted Potatoes & Mushroom Rice

Musculos de Vaca na Panela Lentamente Cozidas com Legumes Care Deliciosa — 25.95
Slow Cooked Beef Shanks with Vegetables -A Delicious Treat

M.P. = Preço de mercado / Market price

Hoje se Pagar CASH Tem Desconto no Total da Conta
If you Pay CASH Today you will get a Discount on Total Bill
Hoy si Pagas en EFECTIVO Obtendras un Descuento en el Total de tu Factura

11/05/2026

Daily Specials

SOPAS / SOUPS

Sopa Creme Legumes Verdes — $5.00
Creamy Green Vegatable Soup

Sopa de Mariscos — $17.95
Seafood soup

APERITIVOS / APPETIZERS

Bolos de Caranguejo — $19.95
Crab cakes

Salada de Polvo — $27.95
Octopus salad

Camarão Cozido — $23.95
Boiled shrimp

Bolinhos de Bacalhau Caseiros — $3.75 each
Homemade salt cod fritters

Rissóis de Camarão Caseiros — $3.75 each
Homemade shrimp turnovers

Petingas Fritas — $16.95
Fried Small Sardines

Cabeças de Lulas Fritas — $16.95
Fried squid heads

Sapateira à Portuguesa — M.P.
Portuguese-style crab

Lagosta de 3 lb Recheada — M.P.
Stuffed 3 lb lobster

Berbigão à Bulhão Pato — $21.95
Cockles with garlic, cilantro and white wine

Service Charge Included
On the Bill

Credit card & Debit use
requires an additional 3% fee

O uso de cartão de crédito ou débito
requer uma taxa adicional de 3%.

PEIXE E MARISCO / SEAFOOD

Halibut Grelhado a Maitre d'Hotel — M.P.
Grilled Halibut with Butter & Lemon Sauce

Polvo Frito com Arroz do Mesmo — $46.95
Fried Octopus with Same Rice

Atum a Bras com Camarao — $28.95
Tuna a "Bras" with Shrimp

Lagosta com Ameijoas , Vinho, Coentros e Pasta — $35.95
Lobster with Clams, Wine, Cilntros & Pasta

Sopa de Bacalhau a Ribatejana — $29.95
Codfish Soup Ribatejana Style

Feijao de Azeite com Jaquininhos Fritos — $18.95
Beans in Olive Oil with Fried Jaquinzinhos

Caril de Camarao Salvagem com Lentilhas Torradas — $26.95
Wild Shrimp Caril with Toasted Lentils

Salmao Salvagem em Molho Tomate Laranja com Alhos — $34.95
Savage Salmon with Tomato, Orange & Garlic Sauce

Medalhoes de Pescada de Escabeche com Limao — $34.95
Hake Medallions in Escabeche Sauce with Lemon

Vierras Jumbo Recheadas com Recheio de Sapateira — $18.95
Jumbo Scallops Stuffed with Crab Meat

Filetes de Robalo ao Sal com Arroz de Coentros e Cogumelos — $24.95
Salt Baked Sea Bass with Cilantro & Mushroom Rice

Pernas de Sapateira do Alaska — $152.00
Alaska king crab legs

Parrilhada de Mariscos para 2 Pessoas — $87.00
Seafood platter for two people

Gambas Grelhadas à Moçambique — $51.95
Grilled prawns Mozambique style

M.P. = Market price / Preço de mercado

Twin Lobster Special
Every Thursday
$39.95
Especial de Duas Lagostas
Todas as quintas-feiras