11/20/2026

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

Costeletas de Borrego no Churrasco — 46.95
Grilled Lamb Chops

Escalopes de Vitela a Francesa — 28.95
French Style Veal Scalopes

Peito de Frango no Forno Recheado com Mussarela e Spinach — 23.00
Oven Baked Chicken Breast Stuffed with Mozzarella & Spinach

Miudos de Frango com Esparguete — 18.75
Chicken Giblets with Spaghetti

Porco Tenderloin a Parmesan — 22.00
Parmesan Crusted Pork Tenderloin

Lombinhos de Vitela a Madeira — 28.95
Veal Medallions in Madeira Sauce

Rancho a Portuguesa — 19.00
Portuguese Style Stew

Arroz a Valenciana — 19.95
Rice Valenciana Style

Cubinhos de Lombo de Porco Fritos a Portuguesa com Arroz de Feijao — 19.95
Portuguese Style Fried Pork Loin Cubes with Bean Rice

Chambao de Borrego no Forno — 29.95
Oven Roasted Lamb Shank

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

11/20/2026

Daily Specials

SOPAS / SOUPS

Sopa de Mariscos $17.95
Seafood soup

Sopa de Legumes $5.00
Vegatable 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

Cabeças de Lulas Fritas $16.95
Fried squid heads

Petingas Fritas $16.95
Fried Small Sardines

Sapateira à Portuguesa M.P.
Portuguese-style crab

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

Lagosta 3 lbs Recheada M.P.
Stuffed 3lbs Lobster

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

Bacalhau Fresco a Marinheiro $25.95
Sailor Style Fresh Codfish

Espadarte Grelhado com Azeite e Alho $29.95
Grilled Swordfish with Olive Oil & Garlic

Douradinha Portuguesa na Grelha com Sal e Limao $28.95
Grilled Portuguese Bream with Salt & Lemon

Sopa Rica de Peixes e Mariscos $19.95
Rich Fish & Seafood Soup

Filetes de Halibut Panados com Camarao Panado $32.95
Breaded Halibut Filets with Breaded Shrimp

Polvo a Lagareiro M.P.
Octopus Lagareiro Style

Robalo do Chile a Pescador M.P.
Chilian Sea Bass Fisherman Style

Bacalhau a Braga $39.95
Codfish Braga Style

Gambas Grelhadas à Moçambique $51.95
Grilled prawns Mozambique style

Pernas de Sapateira do Alaska $152.00
Alaska king crab legs

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

M.P. = Market price / Preço de mercado

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