

SOUPS

Soup of the Day
Served Upon Request
Compliments of House
With your Entrée

Gazpacho Soup
Served Chilled
4.5

Sopa "Crème de Lagosta"
Lobster Bisque
6.5

SALADS

Salada Mista
House Salad

4.5 *Salada Arugula, Queijo, Amêndoa & Maça* **9**
Arugula Salad, Manchego Cheese, Almonds & Apple

Salada Caesars
Caesars Salad

6 *Salada Caesar com Peito de Frango Grelhado* **9**
Grilled Chicken Caesar Salad

COLD APPETIZERS

Presunto com Queijo
Prosciutto and Chef's Cheese

9 *Presunto com Melão* **9**
Prosciutto and Honeydew Melon

Amêijoas a Natural *Dozen*
Clams On The Half Shell *1/2 Doz.*

11 *Cocktail de Camarão* **13**
7 *Shrimp Cocktail*

Aspargo com molho Vinegrette
Asparagus in Vinegrette Sauce

6.5

HOT APPETIZERS

Camarão ao Alho
Shrimp in Garlic Sauce

12 *Cogumelos Recheados* **9**
Stuffed Mushrooms

Lulas Fritas
Fried Calamari

9 *Cogumelos em molho D'Alho* **8**
Mushrooms in Garlic Sauce

Amêijoas em Molho Verde ou Tomate
Clams in Green or Red Sauce

11 *Chouriço Portugues ou Espanhol* **9**
Grilled Portuguese or Spanish Sausage

Mexilhão em Molho Verde ou Tomate
Mussels In Green or Red Sauce

10 *Amêijoas Casino* **11**
Clams Casino

Rissoles de Camarao
Shrimp Cakes

9 *Bolos de Bacalhau* **9**
Codfish Cakes

CHILDREN'S MENU

Chicken Fingers
W/ Fries

7 *Popcorn Shrimp* **8**
W/ Fries

Penne Pasta

6

Choice of Marinara Sauce or Butter

Shared Entree Service \$6.00

FISH

<i>Salmão Grelhado em Molho de Limão & Vinho Branco</i>	21
<i>Grilled Salmon in Lemon & Wine Sauce w/ Rice, Spanish Potato and Vegetables</i>	
<i>Salmao Recheado</i>	26
<i>Stuffed Salmon w/Crabmeat, Shrimp and Scallops</i>	
<i>Peixe Espada Grelhado</i>	22
<i>Grilled Sword Fish w/ Rice, Spanish Potato and Vegetables</i>	
<i>Tilapia em molho de Limao e Vinho Branco</i>	19
<i>Tilapia in Lemon & Wine Sauce w/ Spanish Potato</i>	
<i>Grilled Chilean Sea Bass</i>	26
<i>Grilled Chilean Sea Bass w/ Rice, Spanish Potato and Vegetables</i>	
<i>Filete de Solha com Marisco em Salsa Verde</i>	23
<i>Filet Of Sole with Shellfish in Green Sauce</i>	

SEAFOOD

<i>Paella Marinheira</i>	<i>For 2</i>	40
<i>Shellfish in Safron Rice</i>	<i>For 1</i>	22
<i>Paella Valenciana</i>	<i>For 2</i>	42
<i>Shellfish, Chicken, Spanish Sausage in Safron Rice</i>	<i>For 1</i>	23
<i>Mariscada</i>	<i>For 2</i>	42
<i>Shellfish Casserole in a Tomato, Brandy and Wine Sauce</i>	<i>For 1</i>	23
<i>Parrilhada</i>		36
<i>Broiled Seafood Combination (Lobster, Shrimp, Scallops, Clams, Mussels & Fish)</i>		
<i>Camarão em Salsa Verde</i>		20
<i>Shrimp in Green Sauce w/ side of Rice</i>		
<i>Camarão Fra Diablo</i>		21
<i>Shrimp Fra Diablo in a Spicy Tomato Sauce with Peppers & Onions</i>		
<i>Camarão com Arroz</i>		20
<i>Shrimp with Safron Rice</i>		
<i>Camarão Empanado com Molho de Tomato Picante</i>		20
<i>Breaded Jumbo Shrimp w/ Rice, Spanish Potato and Vegetables</i>		
<i>Lagosta Fra Diablo ou em Salsa Verde</i>		24
<i>Lobster Fra Diablo or In Green Sauce w/ side of Rice</i>		
<i>Lagosta Recheada</i>		29
<i>Lobster Stuffed with Crabmeat, Shrimp and Scallops w/ Spanish Potato</i>		
<i>Lagosta Cozida ou Grelhada</i>		24
<i>Lobster Steamed or Broiled w/ side of Spanish Potato</i>		

MEATS & CHOPS

<i>Mar & Terra</i>	31
<i>Surf & Turf w/ Rice, Spanish Potato and Vegetables</i>	
<i>Filet Mignon 16 Oz. w/ Rice, Spanish Potato and Vegetables</i>	31
<i>Sirloin Steak 24 oz. w/ Rice, Spanish Potato and Vegetables</i>	29
<i>Cowboy Steak 24 oz. w/ Rice, Spanish Potato and Vegetables</i>	32
<i>Costeletas de Porco em Molho de Alho</i>	18
<i>Pork Chops in Garlic Sauce w/Rice, Spanish Potato and Vegetables</i>	
<i>Entrecosto De Porco</i>	19
<i>Baby Back Ribs w/ Rice and Fries</i>	14
<i>Fraldinha de Black Angus</i>	20
<i>Black Angus Skirt Steak w/ Rice, Spanish Potato and Vegetables</i>	
<i>Bife a Portuguesa</i>	24
<i>Shell Steak "Portuguese Style" in a Gravy Sauce, Topped with Ham & Egg</i>	

VEAL

<i>Vitela Francaise em molho de Limao e Vinho Branco</i>	21
<i>Veal Francaise in Lemon & Wine Sauce w/Rice, Spanish Potato and Vegetables</i>	
<i>Vitela Marsala em Molho de Vinho e Cogumelos</i>	21
<i>Veal Marsala, Sautee'd in Marsala Wine Sauce and Mushrooms</i>	
<i>Vitela Madrilena em molho de Vinho Branco e Manteiga</i>	21
<i>Veal Madrilena in a Butter and Wine Sauce</i>	

CHICKEN

<i>Peito de Frango estilo Atlantic Manor</i>	19
<i>Chicken Atlantic Manor w/ Rice, Spanish Potato and Vegetables</i>	
<i>Galinha Marsala, Peito de Frango em Molho de Vinho e Cogumelos</i>	17
<i>Chicken Marsala, Sautee'd in Marsala Wine Sauce and Mushrooms</i>	
<i>Galinha Piccata, Peito de Frango em Molho de Limao e Alcaparras</i>	17
<i>Chicken Piccata, Chicken Cutlet in white wine lemon sauce with Capers</i>	
<i>Galinha Francaise, Peito de Frango em Molho de Limão e Vinho Branco</i>	17
<i>Chicken Francaise, Chicken Cutlet in Lemon & Wine Sauce</i>	
<i>Peito de Frango em Molho de Alho</i>	17
<i>Chicken Breast in Garlic Sauce w/ Rice, Spanish Potato and Vegetables</i>	
<i>Frango em Molho de Alho</i>	17
<i>Chicken w/ bone in a Garlic Sauce w/ Spanish Potato</i>	
<i>Frango Churrasco</i>	14
<i>BBQ Chicken "Portuguese Style"</i>	9



<i>Thurs. - Saturday Served for Dinner Only</i>	<i>Sunday Served for Lunch & Dinner</i>
RODIZIO	
<p>ENDLESS ROTATION OF SKEWERED GRILLED MEATS!! BRAZILIAN STYLE.. <i>A parade of slow roasted and perfectly seasoned cuts of Beef, Pork, Chicken and Sausages...</i> <i>Our servers will bring and rotate sizzling skewers of Meat to your table,</i> <i>slicing them to your desired temperature onto your plate!!!</i></p>	
<p><u>Rodizio Sides</u> <i>White Rice & Black Beans, Farofa & Chimi-Churi Sauce</i> <i>Fried Yuca, Fried Banana, French Fries & Collard Greens in a Garlic Sauce</i></p>	
<p><u>Eat in Only, No Take Home!!!</u> 29</p>	
<p><i>Churrasco Misto</i> <i>Mixed Meats "Brazilian Style"</i> 24</p>	
<p><i>Picanha Top Sirloin</i> <i>"Brazilian Style"</i> 31</p>	