

# Aperitivos

## **Picadinho**

Sautéed pork cubes. 10-

## **Picadinho Misto**

Sautéed pork cubes mixed with squid, shrimp, and chouriço. 14-

## **Portuguese Sausage**

Chouriço sautéed with peppers and onions. 9-

## **Clams Casino** 10-

## **Clams a Bulhão Pato**

Clams steamed in olive oil, lemon, Chablis wine, fresh garlic and cilantro. 11-

## **Clams a Natural**

A dozen raw clams on the half shell. 10-

## **Clams Portuguese**

Clams cooked with Portuguese chouriço in a light tomato sauce. 11-

## **Fried Calamari** 9-

## **Shrimp Cocktail** 10-

## **Shrimp in Garlic**

The classic. 10-

## **New Zealand Mussels a la Catalana**

Served in a spicy red sauce. 9-

# Sopas

## **Vegetable**

A potato based puree of fresh vegetables. 2-

## **Caldo Verde**

The traditional Portuguese soup; a potato based broth accommodates minced collard greens and chouriço. 2-

## **Crab Meat**

Tomato broth accompanies real crab meat. 4-

# Da Terra

❖ Most entrées are served with Spanish Potatoes, saffron rice, and steamed vegetables ❖

## **Chicken in Garlic Sauce**

Please specify *Boneless* or on the *Bone*. 18-

## **Chicken Francaise**

The French's lemon, butter, and egg. 18-

## **Chicken Marsala**

Tender chicken breast sautéed in Marsala wine and mushrooms. 18-

## **Boneless Chicken in Rice** 17-

## **Baby Back Ribs**

A meaty rack of ribs served with a tangy Texas style barbeque sauce. 18-

## **Carne Alentejana**

Traditional Portuguese recipe of marinated pork cubes cooked with clams, cubed fried potatoes, garlic, cilantro, and other ingredients. 18-

## **Pork Chops in Garlic Sauce**

Two charbroiled pork chops topped with our house garlic sauce. 18-

## **Angus Na Casserola**

A house favorite. A sizzling cut of Black Angus served in an extremely hot clay dish; finished at the table with garlic butter. 27-

## **The Sirloin**

A hearty New York sirloin charbroiled to your liking. 22-

## **Steak Portuguese Style**

Our hearty sirloin finished with the house garlic sauce, a slice of ham, and an egg over the top. 23-

## **Filet Mignon a Portuguesa**

All Natural Grass-fed filet mignon topped with ham and garlic sauce. 29-

## **Rack of Lamb**

New Zealand baby rack of lamb charbroiled to your liking. 27-

## **Veal Chops**

Two large veal chops broiled to perfection. 29-

## **Veal Francaise**

The French's lemon, butter, and egg. 23-

## **Veal in Port Wine Sauce**

Prepared scaloppini style with Port wine and mushrooms. 23-

## **Surf and Turf**

Filet mignon and lobster tail. 33-

# Do Mar

❖ Most entrées are served with Spanish Potatoes, saffron rice, and steamed vegetables ❖

## **Broiled Salmon**

Wild-caught Atlantic salmon broiled to perfection. 20-

## **Bacalhau Assado**

Broiled Portuguese style salt cod prepared with olive oil, garlic, fresh peppers and onions. 22-

## **Bacalhau a Narcisa**

Fried Portuguese style salt cod topped with peppers, onions, tomato, and garlic. 22-

## **Broiled Whole Red Snapper** 21-

## **Filets A Portuguesa**

Filets of sole lightly battered in egg and fried. 18-

## **Monkfish Fisherman**

A house specialty. Medallions of monkfish prepared in a white wine, lemon, and caper sauce. 20-

## **The Fisherman's Platter**

A 7oz. lobster tail, scallops, and jumbo shrimp broiled to perfection. 31-

## **Seafood Combination**

Shrimp, scallops, and filets of sole.

Please specify if you would like it *Broiled* or *Fried*. 21-

## **Seafood a Fisherman**

Lobster meat, shrimp, and scallops in our house mushroom red sauce. 25-

## **Broiled Shrimp** 19-

## **Stuffed Shrimp**

Jumbo shrimp stuffed with our crab meat stuffing. 21-

## **Shrimp in Rice** 18-

## **Shrimp in Wine**

Jumbo shrimp in a white wine reduction. 20-

## **Gambas a Moçambique**

A house favorite. Whole, head-on, Giant tiger prawns served with a mild Moçambique sauce on the side. 29-

**Paelha**

A medley of ½ a lobster, shrimp, scallops, clams, and mussels simmered and served in saffron rice. 23-

**Paelha Valenciana**

A medley of ½ a lobster, shrimp, scallops, clams, mussels, chicken and chouriço simmered and served in saffron rice. 23-

**Mariscada**

A medley of ½ a lobster, shrimp, scallops, clams, and mussels served either in a light red sauce (tomato) or green sauce (fresh garlic and parsley). 23-

**Whole Lobster**

If it doesn't walk it doesn't get cooked. Steamed or broiled; Have it stuffed for 2- dollars more. Also available in a red sauce (tomato) or green sauce (fresh garlic and parsley). MP-

**King Crab Legs**

*Steamed or broiled.* MP-

**Stuffed Flounder**

Filets of flounder stuffed with our crab meat stuffing. 18-

**Zarzuela Do Mariscos**

A medley of ½ of a lobster, shrimp, mussels, scallops, clams, and squid in a saffron sauce with hot cherry peppers and Spanish onion. 25-

**Festival de Marisco for Two**

A whole stuffed lobster, shrimp, scallops, clams, mussels, and giant tiger prawns. All broiled together and served on a silver platter. 60-

## **For the Young Adults**

**Chicken Fingers and French Fries 8-**

**Grilled Chicken Sandwich 7-**

**Macaroni & Cheese 5-**

Gratuities on Parties of 5 or more *may* be included at 18%

Sorry, No Separate Checks

Split Plate Charge 6-

[www.PortugueseFisherman.com](http://www.PortugueseFisherman.com)