



Lunch



Starters • Soups • Salads

(Choice of Soup of the Day or House Salad with Main Course)

- Chilled Jumbo Shrimp with Cocktail Sauce 16.75
- Lump Crab Cakes with Orange Mayonaise 18.75
- Portuguese Cod Fish Cakes with Herbal Tomato Sauce 12.75
- Little Neck Clams on a Broth of White Wine, Garlic and Cilantro 14.75
- Mussels Steamed in Sweet Peppers, Tomato and White Wine 13.75
- Creamy Lobster Soup with Herbed Croûtons 8.75
- Clam Chowder 7.75
- Purée of Potato with Collard Greens and Chouriço (Caldo Verde) 5.75
- Mesclun Greens with Toasted Almonds, Feta Cheese and Croûtons 8.75
- Ceaser Salad with Croûtons and Parmesan Cheese 7.75
- Salad Greens with Tomato, Cucumber, Red Onions and Carrot Shavings 5.75



• Main-Courses •

- Ceaser Salad with Grilled Chicken 17.75 with Shrimp 24.75
- Fillet of Sole, Lemon-White Wine Sauce 21.75
- Grilled Salmon over Julienned Vegetables, Dijonnaise 24.75
- Stuffed Jumbo Shrimp with Crabmeat, Champagne Sauce 25.75
- Lobster Ravioli over Julienned Vegetables, Lobster Sauce 23.75
- Farfalle Pasta with Tomato Sauce 14.75 with Chicken 17.75
- Fettuccine Alfredo 16.75 with Shrimp 24.75
- Breast of Chicken with Wild Mushroom Sauce 18.75
- Pork Tenderloin and Clams, Sautéed "Alentejana" 25.75
- Medallions of Pork Tenderloin Wrapped in Bacon 24.75
- New York Steak and French Fries 28.75