



STARTERS

Little Necks (Spanish or Bulhao Pato)	17.
Shrimp Mozambique	15.
Fried Calamari	14.
Grilled Chourico	14.
Codfish Cakes (4)	10.
Queijo Branco (Fresh Cow Cheese)	8.
Sao Jorge Cheese w/ Olives	9.
Soup of the Day	7.
Mixed Green Salad	7.

CARNES

CLIPPER STEAK (BIFE A CASA) <i>Served Medium To Well Done</i>	17.
A 1lb pan seared top round sautéed in a dark pilsner and blush wine reduction, served with the traditional homemade salted Portuguese Pepper. Don't Forget the egg!	
SIRLOIN STEAK	
A Sirloin steak pan fried or grilled to your liking sautéed in a garlic and white wine sauce.	
12oz sirloin steak	25.
8oz sirloin steak	19.
CARNE DE ESPETO	24.
Grilled Sirloin tips sauteed with red Holland peppers, Banana peppers, garlic, and Spanish onion in beef stock and beer broth.	
SURF & TURF	29.
A 12oz sirloin steak pan fried or grilled to your liking served w/ 16/20 shrimp, sautéed in a garlic and white wine sauce.	
GRILLED CHICKEN MOZAMBIQUE WITH SHRIMP	23.
Grilled chicken strips and pan seared 16/20 shrimp sautéed in the house's famous Mozambique sauce.	
PORK STEAKS (LOMBINHOS)	19.
Grilled and then pan seared with crushed garlic cloves, red peppers, & an assortment of dried pepper spices.	
CHICKEN OR PORK ALENTEJANA	22.
Pan fried, chicken or pork loin, in virgin olive oil, marinated w/ fresh ground red pepper and blush wine, and tossed with an assortment of peppers, garlic, and cubed fried potatoes.	

TWO SIDES PER ENTRÉE

Hand cut fries, boiled potato, house salad, white rice, and vegetable of the day!

PEIXE E MARISCOS

GRILLED SWORDFISH (ESPARDARTE)	22.
Grilled 10-12oz swordfish garnished with a lemon wedge and yellow finger pepper.	
SWORDFISH CHEF	30.
Fried or Grilled 10-12oz fillet sautéed in the chef's own winery sauce creation.	
CLIPPER SHRIMP (CAMARAO)	21.
The house's classic Mozambique sauce. A house favorite.	
TUNA STEAK (ALBACORIA)	19.
Pan fried 10-12oz albacore fillet sautéed in a tweaked version of the traditional "Molho de Vilao"	
CHICHARROS (STICKLEBACKS)	18.
Pan fried sticklebacks from the Azorean islands served plain or with the house "Molho de Vilao"	
NORWEGIAN BACALHAU (SALTED COD)	26.
Grilled or fried. If grilled, olive oil and garlic is what you desire, but if fried enjoy the house fish stock winery sauce, which can awaken most dormant taste buds!	
GRILLED SALMON	22.
A grilled 10oz Atlantic Salmon plainly served or sautéed in the house Mozambique for the adventurous types!	
BACALHAU A BRAZ	21.
Shredded Cod in virgin olive oil and egg yolk tossed with onions and thinly sliced potatoes.	
SPANISH OCTOPUS (POLVO)	27.
Indonesian octopus pan-seared in olive oil and tossed with peppers, sliced garlic, and onions sautéed in a white wine and tomato base sauce.	
GRILLED OCTOPUS (POLVO)	28.
Grilled pronges sautéed w/ a red pepper relish including banana pepper, holland pepper, and diced garlic.	

KIDS MENU

CHICKEN TENDERS WITH FRIES	8.
Five boneless chicken tenders with your choice of Sweet & Sour or BBQ sauce.	
CHICKEN NUGGETS WITH FRIES	8.
Eight chicken nuggets with your choice of Sweet & Sour or BBQ sauce.	



SANDWICHES

(Served Mon-Thurs all day. Fri-Sun till 4)

PREGO NO PAO 13.

Portugesse steak sandwich with peppers and whole garlic served on a Portugesse viana roll

BIFANA 11.

Marinated Pork loin in a white white, port, and smoked paparika w/garlic and Portugesse peppers.

CHOURICO 12.

Fried Smoked Chourico served w/ fries on Viana roll.

RED WINES

	gl	.5	BTL
ADEGA DE BORBA	6.	11.	22.
ADEGA DE BORBA CORK LABEL			35.
ADEGA DE BORBA PREMIUM			32.
ASSOBIO			25.
CABRIZ	6.	11.	22.
CABRIZ RESERVA			33.
CARM			26.
CASA DE SANTAO RESERVA			35.
CISTUS			25.
CONFIDENCIAL RESERVA			30.
DUAS QUINTAS			30.
ESPORÃO RESERVA			42.
HERDADE DE SERVAS			28.
HERDADE DO PESO	7.		27.
MIMOSA			42.
MONTE VELHO	5.50	10.	20.
MONTERIA	5.	11.	20.
MONTERIA RESERVA			24.
QUARTO CASTAS			33.
ROMEIRA RESERVA			28.
SILK AND SPICE			25.
GRAO VASCO	5.50	10.	20.

WHITE WINES/VINHO VERDE

	Glass	.5	BTL.
AVELEDA			21.
CABRIZ	6.		22.
CASAL GARCIA	5.5	10.	20.
DFJ			24.
FREI GIGANTE			22.
MONTE VELHO	5.5	10.	20.
PORTA DE RAVEZZA			20.

NON ALCOHOLIC

- SUMOL (PINEAPPLE, ORANGE, PASSION FRUIT)
- LARANJADA
- KIMA (PASSION FRUIT)
- CASTELO (CARBONATED MINERAL WATER)
- PERRIER (CARBONATED MINERAL WATER)
- LUSO (MINERAL WATER)

BEER LIST

BOTTLE

- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- AMSTEL LIGHT
- CORONA
- CORONA LIGHT
- STELLA
- MILLER LIGHT
- MICHELOB ULTRA
- ESPECIAL
- SAGRES
- HEINKEN
- HEINKEN LIGHT
- BECKS

DRAFT

- CARLSBERG
- NEWCASTLE
- SAM ADAMS
- NARRAGANSETT