

## ❧ Soups ❧

Soup of the Day  
Served Upon Request.  
Compliments of the House  
with your Entrée

Gazpacho Soup  
Served Chilled  
6.5

Sopa "Crème de Lagosta"  
Lobster Bisque  
8.5

## ❧ Salads ❧

Salada Mista  
House Salad  
6.5

Salada Arugula, Queijo, Amêndoa & Maça 11  
Arugula Salad, Manchego Cheese, Almonds & Apple

Salada Caesar  
Caesar Salad  
8

Salada Caesar com Peito de Frango Grelhado 11  
Grilled Chicken Caesar Salad

## ❧ Cold Appetizers ❧

Presunto com Queijo  
Prosciutto & Chef's Cheese  
11

Presunto com Melão  
Prosciutto & Honeydew Melon  
11

Amêijoas a Natural  
Clams on a Half Shell  
Dozen 13  
1/2 Dozen 9

Cocktail de Camarão  
Shrimp Cocktail  
15

Asparagus com Molho Vinaigrette  
Asparagus in Vinaigrette Sauce  
8.5

## ❧ Hot Appetizers ❧

Camarão ao Alho  
Shrimp in Garlic Sauce  
14

Cogumelos Recheados  
Stuffed Mushrooms  
12

Lulas Fritas  
Fried Calamari  
12

Cogumelos em Molho D'Alho  
Mushrooms in garlic sauce  
10

Amêijoas em Molho Verde ou Tomate  
Clams in Green or Red Sauce  
13

Chouriço Portugues ou Espanhol  
Grilled Portuguese or Spanish Sausage  
11

Mexilhão em Molho Verde ou Tomate  
Mussels in Green or Red Sauce  
12

Amêijoas Casino  
Clams Casino  
13

Rissoles de Camarao  
Shrimp Cakes  
11

Bolos de Bacalhau  
Codfish Cakes  
11

## ❧ Children's Menu ❧

Chicken Fingers  
with French Fries  
9

Penne Pasta  
Choice of Marinara Sauce or Butter  
8

Popcorn Shrimp  
with French Fries  
10

## **Meats & Chops**

<b>Mar &amp; Terra</b>	<b>35</b>
<i>Surf &amp; Turf with Rice, Spanish Potato and Vegetables</i>	
<b>Filet Mignon 16. oz</b>	<b>35</b>
<i>With Rice, Spanish Potato &amp; Vegetables</i>	
<b>Sirloin Steak 24. oz</b>	<b>33</b>
<i>With Rice, Spanish Potato &amp; Vegetables</i>	
<b>Cowboy Steak 30. oz</b>	<b>34</b>
<i>With Rice, Spanish Potato &amp; Vegetables</i>	
<b>Costeletas de Porco em. Molho de Alho</b>	<b>21</b>
<i>Pork Chops in Garlic Sauce with Rice, Spanish Potato &amp; Vegetables</i>	
<b>Entrecosto De Porco</b>	<b>Full Rack 21</b>
<i>Baby Back Ribs with Rice &amp; Fries</i>	
	<b>Half Rack 16</b>
<b>Fraldinha de Black Angus</b>	<b>26</b>
<i>Black Angus Skirt Steak with Rice, Spanish Potato &amp; Vegetables</i>	
<b>Bife a Portuguesa</b>	<b>26</b>
<i>Shell Steak "Portuguese Style" in a Gravy Sauce, topped with Ham &amp; Egg</i>	

## **Veal**

<b>Vitela Francaise em Molho de Limão e Vinho Branco</b>	<b>26</b>
<i>Veal Francaise in Lemon &amp; Wine Sauce with Rice, Spanish Potato &amp; Vegetables</i>	
<b>Vitela Marsala em Molho de Vinho e Cogumelos</b>	<b>26</b>
<i>Veal Marsala, Sautéed in Marsala Wine Sauce &amp; Mushrooms</i>	
<b>Vitela Madrilena em Molho de Vinho Branco e Manteiga</b>	<b>26</b>
<i>Veal Madiera in a Butter &amp; Wine Sauce</i>	

## **Chicken**

<b>Peito de Frango Estilo Atlantic Manor</b>	<b>23</b>
<i>Chicken. Atlantic Manor with Rice, Spanish Potato &amp; Vegetables</i>	
<b>Galinha Marsala, Peito de Frango em Molho de Vinho e Cogumelos</b>	<b>20</b>
<i>Chicken Marsala, Sautéed in Marsala Wine Sauce &amp; Mushrooms</i>	
<b>Galinha Piccata, Peito de Frango em Molho de Limão e Alcaparras</b>	<b>20</b>
<i>Chicken Piccata, Chicken Cutlet in White Wine Lemon Sauce with Capers</i>	
<b>Galinha Francaise em Molho de Limão e Vinho Branco</b>	<b>20</b>
<i>Chicken Francaise in Lemon &amp; Wine Sauce</i>	
<b>Peito de Frango em Molho de Alho</b>	<b>20</b>
<i>Chicken breast in a Garlic with Rice, Spanish Potato &amp; Vegetables</i>	
<b>Frango em Molho de Alho</b>	<b>19</b>
<i>Chicken Breast with the bone in a Garlic Sauce with Spanish Potato &amp; Vegetables</i>	
<b>Frango Churrasco</b>	<b>Whole Chicken 16</b>
<i>BBQ Chicken "Portuguese Style"</i>	
	<b>Half Chicken 11</b>