



Appetizers

Shrimp in Garlic	\$12
Sautéed in spicy garlic sauce	
Fried Calamari	\$11
Served with marinara sauce	
Stuffed Mushrooms	\$10
Topped with a blend of spices and crabmeat	
Spanish Sausage	\$11
Served sizzling, with pickles and olives	
Pulpo	\$16
Octopus Vinaigrette or Gallega style	
Jumbo Shrimp Cocktail	\$12
Steamed and served chilled with cocktail sauce	
Jumbo Shrimp	\$12
Fried or Grilled	
Stuffed Scallops	\$11
Crabmeat and scallops au gratin	
Mussels Diablo	\$10
Cooked in spicy red sauce	
Clams in Garlic	\$12
Simmered in garlic and olive oil with cilantro	
Clams on the Half Shell	\$11
One dozen raw clams	
Clams Casino	\$11
Stuffed clamshell and topped with bacon	
Combo Platter	\$21
Hot wings, chicken fingers, mozzarella sticks, shrimp in garlic, fried calamari and fried jumbo shrimp	

15% gratuity will be added to tables of four or more
Notice: consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.





Salads

Garden Salad	\$6
Mixed Greens	
Caeser Salad	\$6
Romaine lettuce, croutons, parmesan cheese and served with caeser dressing	
Healthy Chef Choice	\$9
Garden salad with walnuts, orange, apple, avocado, goat or feta cheese	

Vegetarian

Vegetables in Garlic	\$12
Broccoli, carrots, peppers, peas and mushrooms sautéed in olive oil and garlic	
Vegetable Quesadilla	\$11
Grilled tortilla stuffed with peppers, onions, zucchini, tomatoes, cilantro and mozzarella cheese	
Vegetable Paella	\$14
Mushrooms, spinach, eggplant, zucchini, squash, peppers, green beans and onions cooked in saffron rice	
Vegetable Fajita	\$14
Grilled zucchini, spinach, squash, eggplant, portabella mushroom, roasted peppers tomatoes and onions served with black beans and white rice	
Roasted Vegetables	\$13
Zucchini, squash, spinach, red peppers and tomatoes, sautéed with whole wheat penne topped with goat or feta cheese	
Eggplant Parmagiana	\$11
Breaded and served over linguine with parmigiana sauce and melted mozzarella cheese	

Spanish Tortillas

Tortilla Espanola	\$11
Spanish omelet with sausage, peppers, onions and potatoes	
Tortilla de Camarones	\$11
Spanish omelet with shrimp, onions and potatoes	

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Fish

Salmon Filet	\$20
Broiled in light garlic sauce	
Stuffed Filet of Sole	\$22
Broiled with our delicious crabmeat stuffing	
Filet of Sole	\$19
Baked with a choice of lemon, garlic or madrid sauce	
Tilapia Filet	\$19
Baked with a choice of lemon, garlic or madrid sauce	
Portuguese Filet	\$22
Filet of Sole, scallops and jumbo shrimp combo lightly battered and fried	

Chicken

Chicken Cutlet Garlic	\$19
Sautéed in garlic sauce	
Chicken Cutlet Madrid	\$19
Battered and sautéed in brandy and lemon sauce	
Chicken Cutlet Lemon	\$19
Sautéed in butter and lemon	
Chicken Cutlet Marsala	\$19
Sautéed in marsala wine and mushrooms sauce	
Chicken Alfredo	\$19
Char-grilled cutlet sautéed with penne in alfredo sauce	
Chicken Parmagiana	\$19
Breaded and served over linguine with parmagiana sauce and melted mozzarella cheese	
Chicken Quesadilla	\$16
Grilled tortilla stuffed with chicken, cheese, peppers and onions	
Chicken in Saffron Rice	\$19
On the bone cooked in saffron rice	
Chicken in Garlic Sauce	\$19
On the bone sautéed in garlic sauce	

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Seafood

Shrimp in Garlic	\$20
Sautéed in spicy garlic sauce	
Shrimp Marbella	\$20
Sautéed with wine and lemon sauce	
Shrimp Enchilados	\$20
Sautéed with peppers, onions and spicy red sauce	
Shrimp Chateau	\$20
Sautéed with mushrooms in cream sauce	
Shrimp in Saffron Rice	\$20
Cooked in saffron rice	
Stuffed Jumbo Shrimp	\$24
Broiled with our delicious crabmeat stuffing	
Jumbo Shrimp	\$23
Your choice of grilled or fried	
Jumbo Shrimp Scampi Sauce	\$23
Sautéed in our creamy garlic sauce	
Jumbo Shrimp Alfredo	\$23
Sautéed with penne in alfredo sauce	
Jumbo Shrimp Parmagiana	\$23
Breaded and served over linguine with parmagiana sauce and melted mozzarella cheese	
Seafood Rice	\$23
Simmered combo of clams, mussels, shrimp, scallops and squid in saffron rice	
Mariscada	\$26
Simmered combo of clams, mussels, shrimp, scallops and lobster in your choice of red or green sauce	
Seafood Paella	\$26
Simmered combo of clams, mussels, shrimp, scallops and lobster in saffron rice	
Paella Valenciana	\$28
Simmered combo of clams, mussels, shrimp, scallops, lobster, chicken and pork in saffron rice	
Snow Crabs Legs	\$25
Steamed	
Alaskan King Crab Legs	\$33
Steamed	
Surf and Turf	\$35
Filet mignon and lobster tail	
Lobster Tail	\$25.. \$29
Choice broiled or stuffed with crabmeat	
Lobster	MKT
Stuffed or broiled	

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Meats

Sirloin Steak	\$25
20 ounce char-broiled to your taste	
Steak Chateau	\$18
Sirloin served with cream mushroom sauce	
Portuguese Steak	\$25
Char-broiled served with sliced ham and eggs	
T-Bone Steak	\$27
Char-broiled to your taste with mushroom sauté	
Filet Mignon	\$30
Char-broiled to your taste and served with mushroom sauce on the side	
Veal Scaloppini	\$22
Sautéed in wine, brandy and mushrooms	
Veal Extremena	\$22
Sautéed in sherry wine with peppers, onions and spanish sausage	
Veal Madrid	\$22
Battered and sautéed in brandy and lemon sauce	
Veal Marsala	\$22
Sautéed in marsala wine and mushrooms	
Veal Parmagiana	\$22
Breaded and served over linguine with parmagiana sauce and melted mozzarella cheese	
Lamb Chops	\$30
Char-broiled to your taste	
Picadinho	\$18
Pork cubes marinated in wine and garlic, grilled and served over fried cubed potatoes	
Pork and Clams	\$19
Marinated and sautéed in wine, garlic, cilantro and clams served over fried cubed potatoes	
Pork Chops	\$21
Char-broiled or sautéed in garlic	

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