

Tapas Menu

Smoked Salmon Caprese Salad

Smoked salmon salad with tomato, fresh mozzarella and drizzled with balsamic reduction \$9

Mexican Tuna Tartar

Minced sushi grade tuna with avocado, cilantro, jalapeno, lime, mango and corona \$8

Rissóis de Camarão

Crispy fried stuffed shrimp ravioli \$7

Shrimp Crostini

Vermicelli, cilantro, lemon grass, peppers and shredded green onion \$7

Shrimp and Beer

Sautéed shrimp w/ lime juice & finished with lager type beer \$9

Roasted Red Pepper Hummus

Smooth red pepper & tahini chickpea puree served w/pita \$7

Zucchini Gratin

Diced zucchini in a rich tomato sauce topped with browned provolone cheese \$6

Scallops Santa Clara

Scallops on a bed of cannellini beans and chorizo topped with cilantro and a drop of sriracha sauce \$7

Mussels Mediterranean

Mussels in a spicy tomato sauce and feta cheese gratin \$8

Blackened Tuna Sashimi

Seared raw tuna served w/pineapple & citrus vinaigrette \$8

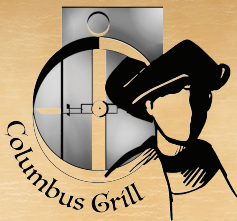
Beef & Bacon Roulade

Beef stuffed w/green onions & mozzarella cheese wrapped in bacon & topped w/a demi glace \$8

Spicy Tuna Cocktail

Sashimi tuna chunks, cucumber and orange tobiko in our spicy thai sauce an garnished with lemon \$8

Happy Hour Monday - Friday 4pm - 8pm
All Tapas \$5.00 (bar and patio only)



Appetizer Menu

Calamari Frito

Buttermilk marinated calamari, lightly breaded and fried with sweet chili aioli \$9

Shrimp Santa Maria

Breaded shrimp in a creamy chili aioli sauce \$9

Chouriço Assado

Flame broiled Portuguese sausage \$9

Camarones al Ajillo

Sautéed tiger shrimp in a rich garlic glaze \$8

Oysters

On the half shell with a sweet and spicy pepper sauce \$9

Chicken Wings

Choose how spicy you like them \$8

Chicken Tenders

Tender strips of white meat chicken \$8

Escargot

Basil fed snails baked in a Hotel Maitre D' butter. \$9

Pastéis de Bacalhau

Fried codfish cake pastry \$8

Bruschetta

Grilled baguette with fresh tomatoes, basil, garlic and a drizzle of balsamic reduction \$8

Calamari a la Plancha

Grilled calamari with fresh garlic sauce \$9

Amêijoas à Bulhão Pato

Pan steamed clams in a garlic parsley vin blanc \$9

Mejillones a la Española

Sautéed mussels with Portuguese sausage, peppers and onions in a warm fresh diced tomato sauce \$9

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