



LUSO

Portuguese Grille

APPETIZERS

Bolos de Bacalhau Cod fish cakes	13
Smoke Salmon Teixeira's Style In olive oil and lemon juice w/toasted bread.	16
Chouriço Flambéed Portuguese Sausage Flambéed tableside with Portuguese Aguardente.	14
Petingas Fritas /baby sardines Pan fried with garlic and olive oil.	13
P.E.I Mussels Sautéed in garlic wine sauce & Chouriço	16
Clams Luso Style Fresh Clams Sautéed in garlic wine sauce.	16
Chicken wings	14
Shrimp Mozambique Zesty shrimp in a saffron and garlic-based sauce.	17
Garlic Shrimp Sautéed in garlic wine sauce.	17

SALADS & SIDES

House Salad Lettuce, cucumbers, olives, cherry tomatoes, onions and house vinaigrette.	10
Caesar Salad w/Chicken	9 13
w/ Shrimp	14
Soup of the day	4
Side Salad	5
Veggies	4
Broccoli Rabe	5
Rice or Beans	4
Bread per piece	.50

LUNCH MENU M-F TILL 3PM

Steak Sandwich w/fries	13
Chicken Sandwich w/fries	12
Bifana Sandwich w/fries	12
Bitoque w/fries Steak in gravy sauce topped with a fried egg.	18

18% GRATUITY ON PARTIES OVER 6

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION”

SEAFOOD/ENTREES

Bacalhau 'A Porto	28
Boiled Cod Fish, boiled potatoes topped with onions and extra virgin olive oil.	
Bacalhau Lagareiro	28
Broiled Cod Fish, sautéed peppers, garlic served with baked potatoes, olives and extra virgin olive oil.	
Polvo Lagareiro	33
Spanish Octopus, roasted potatoes topped with peppers, fresh garlic, olives and extra virgin olive oil.	
Teixeira Style Linguine	29
Sautéed shrimp, mussels, clams, asparagus in garlic & Pernod white sauce with a touch of crushed red peppers.	
Shrimp Scampi	26
Pan seared gulf shrimp over linguini pasta & garlic white wine lobster stock.	
Pernod Shrimp*	29
Pan seared in Pernod liqueur sauce.	
Iberian Salmon*	LP 20 FP 28
Pan seared finished with a champagne and lobster saffron sauce.	
New Bedford Provençale	LP 19 FP 27
Fresh Cod fillet topped with tomatoes, onions, green olives, capers, & white wine.	
Valenciana Rice	LP 21 FP 29
A mix of seafood and meats in a flavorful yellow rice.	
New Bedford Fish & Chips	LP 14 FP 24

Portuguese Steak	LP 17 FP 26
steak topped with presunto, fried egg in a demi-glaze sauce. Serve with thin round fries.	
Chicken Marsala *	LP 16 FP 26
Chicken breast pan seared, exotic mushrooms finished with marsala wine.	
Veal Marsala*	28
Veal scallopini, pan seared finished with marsala wine and exotic mushrooms.	
Hot Stone Filet Mignon*	34
Picanha Steak *	31
Portuguese Bifanas	LP 15 FP 23
Sauté pork cutlets. Served with fried egg in a demi glaze sauce and thin sliced round fries.	
1/2 Grilled Chicken*	13
Whole Grilled Chicken *	23
Grilled Ribs*	24
Combo: *	24
½ Grilled Chicken and Ribs	
Family Combo *	39
Whole chicken and Ribs	

LP=Light Portion FP=Full Portion
LP only available M-F till 3pm

* Pick 2: Rice, Beans, Fries, Veggies.

Cash Discount Program

Valued customer we are now offering a cash adjustment discount. If you pay with credit card a fee will be added to your check. If you pay with cash this fee won't be charged.