



# LUSO

*Portuguese Grille*

## APPETIZERS

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

## SALADS & SIDES

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

### LUNCH MENU M-F TILL 3PM

<b>Steak Sandwich w/fries</b>	13
<b>Chicken Sandwich w/fries</b>	12
<b>Bifana Sandwich w/fries</b>	12
<b>Bitoque w/fries</b> 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

<b>Bacalhau 'A Porto</b>	38
Boiled Cod Fish, boiled potatoes topped with onions and extra virgin olive oil.	
<b>Bacalhau Lagareiro</b>	38
Broiled Cod Fish, sautéed peppers, garlic served with baked potatoes, olives and extra virgin olive oil.	
<b>Polvo Lagareiro</b>	43
Spanish Octopus, roasted potatoes topped with peppers, fresh garlic, olives and extra virgin olive oil.	
<b>Teixeira Style Linguine</b>	32
Sautéed shrimp, mussels, clams, asparagus in garlic & Pernod white sauce with a touch of crushed red peppers.	
<b>Shrimp Scampi</b>	26
Pan seared gulf shrimp over linguini pasta & garlic white wine lobster stock.	
<b>Pernod Shrimp*</b>	29
Pan seared in Pernod liqueur sauce.	
<b>Iberian Salmon*</b>	LP 20   FP 28
Pan seared finished with a champagne and lobster saffron sauce.	
<b>New Bedford Provençale</b>	LP 19   FP 27
Fresh Cod fillet topped with tomatoes, onions, green olives, capers, & white wine.	
<b>Valenciana Rice</b>	LP 21   FP 29
A mix of seafood and meats in a flavorful yellow rice.	
<b>New Bedford Fish &amp; Chips</b>	LP 14   FP 24

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

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

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

### 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.