

MESA 21



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MESA 21 MESATWENTYONE

RAW BAR

JUMBO SHRIMP	3.00
LITTLE NECKS	1.25
OYSTERS*	3.00
*ASK FOR SELECTION	

SOUP & SALADS

PORTUGUESE SOUP	3/5
FRENCH ONION	8.00
BLACK BEAN CHILI	8.00
CAESAR SALAD	10.00
Romaine, Parmesan, Croutons	
CAPRESE	10.00
Sliced Tomato with Fresh Mozzarella. Drizzled with Olive Oil & Balsamic	

STARTERS

ZUCCHINI FRIES	8.00
Battered zucchini sticks, seasoned salt & pepper, honey ginger sauce	
COD CAKES	8.00
Atlantic Cod Fritters, Deep Fried and Served with a Chipotle Aioli Sauce	
DIRTY FRIES	8.00
Ground Chourico & Bacon in a Cheese Sauce finished with Sour Cream	
MESA WINGS	12.00
BONE-IN OR BONELESS	
Choose from Buffalo or Asian Sauces	

MOZAMBIQUE MESA21 ROLLS	10.00
Two Rolls of Chorizo or Shrimp, Rice, Cheese with a Light Touch of Mozambique Sauce Rolled and Deep Fried	

MESA LITTLE NECKS	14.00
Steamed with Garlic, Wine, Peppers, Onions & Chourico	
SHRIMP MOZAMBIQUE	13.00
Garlic, Wine, Saffron Sauce	
CALAMARI	12.00
Crispy, Fried Calamari, Hot Pepper Rings, Garlic Grape Tomatoes & Scallions	
DRAGON STEAK NACHOS	12.00
Sliced Marinated Flat Iron Steak, Nacho Cheese Salsa & Sour Cream on Fried Colored Chips	
PRETZEL CHEESE BOARD	16.00
Salted Jumbo Pretzel Served along Side of Spicy Mustard, House Made Cheese Sauce, Artisan Meat & Cheese	

MAIN PLATES

SEAFOOD RAVIOLI	26.00
4 Lobster Raviolis, Sautéed Shrimp and Scallop Tossed in a Garlic Pink Vodka Cream Sauce	
CAJUN CHICKEN & SAUSAGE PENNE	18.00
Pan-seared Chicken with Mushrooms, Peppers, Spinach & Onions Finished in a Cajun Cream Sauce - Substitute Shrimp add 3.00	
CHICKEN OR SHRIMP MOZAMBIQUE	16/18
Traditional Mozambique Sauce served with Rice & Fries	
ATLANTIC OVEN ROASTED COD LOIN	18.00
With Little Necks, Chourico, Onions, Peppers in a Garlic Wine Sauce, Served with Fingerling Potatoes	
SIMPLE CRUSTED CHICKEN	18.00
Panko Crusted Chicken Breast served with Mashed Potatoes Sautéed Spinach, Tomatoes & Onions in a Chardonnay Sauce	
PORK & LITTLE NECKS	18.00
Tender Pork & Potatoes with Little Neck Clams in a Rich Brown Garlic Sauce	
SEASAME TUNA STEAK	20.00
Baby Potatoes, Asian Slaw, Asparagus with Wasabi Cucumber Aioli	

SEARED SALMON	20.00
Balsamic Glaze & Mango Salsa, Seasonal Vegetables & Roasted Potatoes	

NEW BEDFORD SEARED SCALLOPS	24.00
Maple Glazed Scallops served on a Bed of Mushrooms & Asparagus Risotto, Crumbled with Bacon	
GRILLED OCTOPUS	18.00
Drizzled in Oil, Served with Roasted Peppers, Chourico & Fingerling Potatoes	
21 POT ROAST	22.00
Braised beef, carrots, celery, onions, baby potatoes, chourico wedge and house aujus	

STEAKS

ADD SURF TO YOUR TURF - SHRIMP 6.00 - LUMP CRAB 8.00
PAN SEARED SCALLOPS 8.00 - LOBSTER 10.00

MESA STEAK	18.00
House Steak served with House Cut Fries, Rice, Fresh Peppers & a Fried Egg over our House Made Portuguese Steak Sauce	
21 SIGNATURE STEAK	22.00
12 oz. Grilled Choice Grade Sirloin served with Round Cut Potatoes, Rice a Fried Egg in our House Made Portuguese Steak Sauce	
BOURBON STEAK TIPS	20.00
Our Specialty Tips served with Mash & Seasonal Vegetables	

21 T-BONE	28.00
Grilled T-Bone with a choice of Two Sides & Our House Steak Sauce	

SAUCES - HOUSE, DEMI GLAZE, BOURBON

SIDES

FINGERLING POTATOES - SWEET POTATO FRIES - TRUFFLE FRIES
MASHED POTATOES - SAUTEED SPINACH - SAUTEED ONIONS
SAUTEED MUSHROOMS - ASPARAGUS

MESA 21

SANDWICHES/BURGERS/TACOS

GRILLED/CRISPY CHICKEN	10.00
Chipotle Mayo, Lettuce, Tomatoes, Pickled Red Onions on Brioche Bun	
PORTUGUESE STEAK	10.00
Egg, Garlic, House Sauce, Red Pepper	
CHOURICO	10.00
Sliced Local, Fried Egg & Pepper Relish	
BIFANA	10.00
Marinated grilled pork cutlet, peppers, garlic, Portuguese roll	
FISH SANDWICH	10.00
Battered Cod Fish, House Cole Slaw, Tartar Sauce Lettuce, Tomato	

TOASTED ITALIAN	12.00
Salami, Prosciutto, Capicola, Provolone, Peppers Pesto	

COWBOY BURGER	12.00
American Cheese, Caramelized Onions, Bacon Jam Lettuce, Tomato, Topped with BBQ Sauce	

21 SIGNATURE BURGER	12.00
Bacon, Cheddar, LTO	

TURKEY CLUB	12.00
Roasted Sliced Turkey, American Cheese, Bacon Lettuce, Tomato, Onion & Mayo served on Texas Toast	

DRAGON STEAK TACOS	18.00
Flat Iron Steak, Corn Salsa & Sour Cream	

WEEKLY

MONDAY

MARGARITA MONDAY

Two Apps & Two House Margaritas \$25.00

TUESDAY

TACO TUESDAY \$2.00

THURSDAY

KING CUT PRIME RIB

SUNDAY

BUCK A SHUCK

\$1.00 OYSTERS & NECK

FLATBREADS

CAPRESE	10.00
Sliced Tomato, Fresh Mozzarella, Topped with Garlic, Oil & Fresh Basil	

THE MESA	10.00
Prosciutto, Caramelized Onions, Goat Cheese, Arugula Balsamic Drizzle	

THE CALIFORNIA	12.00
Grilled Chicken, Avocado, Tomato, Bacon, Chipotle Mayo	

MEDITERRANEAN	12.00
Grilled Chicken, Red Onion, Kalamata Olives, Diced Cucumber Feta & Arugula	

PIZZA

MESA 21	12/14/18
Everything you love about Portuguese Steak on Pizza	

HIGHLAND	12/14/18
Prosciutto, Goat Cheese, Onions, Topped with Truffle Oil Fresh Basil & Arugula	

ITALIAN	12/14/18
Capicola, Prosciutto, Salami, Roasted Red Peppers Banana Peppers, Fresh Basil	

VEGGIE	12/14/18
White Pizza, Roasted Pepper, Olives, Caramelized Onions Roasted Mushroom, Tomato & Spinach	

MARGHERITA	10/12/16
White Pizza, Sliced Tomato, Fresh Mozzarella & Fresh Basil	

BUFFALO CHICKEN	10/12/16
Shredded Chicken, Scallions, House Buffalo Sauce Blue Cheese	

BALSAMIC CHICKEN	12/14/18
Seasoned Chicken, Caramelized Onions, Spinach Roasted Red Peppers & Balsamic Glaze	

MAKE YOUR OWN

INDIVIDUAL	10.00
SMALL	12.00
LARGE	16.00

Roasted Pepper - Caramelized Onions
 Roasted Mushrooms - Olives - Sliced Tomato - Spinach
 Red Onion - Fresh Mozzarella - Feta - Blue Cheese
 Goat Cheese - Pineapple - Banana Peppers

\$1.00 / Topping

Chourico - Prosciutto - Shredded Chicken - Crispy Chicken
 Pepperoni - Italian Sausage - Bacon

\$1.50 / Topping