



JUMBO SHRIMP 3.25
LITTLE NECKS 1.50
OYSTERS* 3.25

*ASK FOR SELECTION

-Soups & Salads -

PORTUGUESE SOUP 3/5
FRENCH ONION 8.00
CAESAR SALAD
Romaine, Parmesan, Croutons

WINTER SALAD
Chicken, Candied Walnuts, Dried Cranberries,
and Goat Cheese Crumbles

CAPRESE
Sliced Tomato with Fresh Mozzarella,
Drizzled with Olive Oil & Balsamic

BYO SALAD
Ask Your Server for Salad Menu

- Starters -

MOZAMBIQUE MAC & CHEESE
Shrimp or Buffalo Chicken Tossed in our
House Made Mac & Cheese Sauce

COD CAKES
Atlantic Cod Fritters, Deep Fried and Served
with a Chipolte Aioli Sauce

DIRTY FRIES

Ground Chouriçco & Bacon in a Cheese
Sauce Finished with Sour Cream

8.00

MESA WINGS
BONE-IN OR BONELESS
Choose from Buffalo, Asian or Bourbon Sauces

MESA 21 ROLLS
Two Rolls of Chorizo or Shrimp, Rice, Cheese
with a Light Touch of Mozambique Sauce
Rolled and Deep Fried

MESA LITTLE NECKS 15.00 Steamed with Garlic, Wine, Peppers, Onions & Chouriço

SHRIMP MOZAMBIQUE
Garlic, Wine, Saffron Sauce, Rice Frie

CALAMARI
Crispy, Fried Calamari, Hot Pepper Rings,
Garlic, Grape Tomatoes & Scallions

DRAGON STEAK NACHOS

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

4 Lobster Ravioli, Sautéed Shrimp and Scallop Tossed in a Garlic
Pink Vodka Cream Sauce

CAJUN CHICKEN & SAUSAGE PENNE

Pan-seared Chicken with Mushrooms, Peppers, Spinach & Onions
Finished in a Cajun Cream Sauce - Substitute Shrimp add 3.00

CHICKEN OR SHRIMP MOZAMBIQUE

Traditional Mozambique Sauce Served with Rice & Fries

ATLANTIC OVEN ROASTED COD LOIN

With Little Necks, Chouriço, Onions, Peppers in a Garlic Wine Sauce,
Served with Fingerling Potatoes

18.00

SIMPLE CRUSTED CHICKEN

Panko Crusted chicken Breast Served with Mashed Potatoes,
Sautéed Spinach, Tomatoes & Onions in a Chardonnay Sauce

PORK & LITTLE NECKS
Tender Pork & Potatoes with Little Neck Clams in a Rich Brown
Garlic Sauce

18.00

BLACKENED TUNA STEAK
Baby Potatoes, Salad, Garlic Sauce
20.00

SEARED SALMON

Balsamic Glaze & Mango Salsa, Seasonal Vegetables & Roasted

Potatoes

22.00

NEW BEDFORD SEARED SCALLOPS

Maple Glazed Scallops Served on a Bed of Mushrooms & Asparagus
Risotto, Crumbled with Bacon

GRILLED OCTOPUS

Drizzled in Oil, Served with Roasted Peppers, Chouriço & Fingerling
Potatoes

21 POT ROAST
Braised Beef, Carrots, Celery, Onions, Baby Potatoes, Chouriço Wedge and House Aujus

BACALHAU GOMES DE SÁ

Oven Roasted salted Cod, Tossed with Chick Peas, Potatoes,
Peppers & Onions and Finished with Olive Oil and Egg



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

MESA STEAK

House Steak served with House Cut Fries, Rice, Fresh Peppers
& a Fried Egg Over our House Made Portuguese Steak Sauce

21 SIGNATURE STEAK

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 25.00

Our Specialty Tips Served with Mash & Seasonal Vegetables

PORTUGUESE SURF & TURF

2 Grilled Filet Medallions, 4 Shrimp Sautéed in Mozambique Sauce,
Rice, Round Chips, Egg, Peppers & Garlic

21 T-BONE
Grilled T-Bone with a Choice of two Sides & Our House Steak Sauce



FINGERLING POTATOES • SWEET POTATOES • TRUFFLE FRIES MASHED POTATOES • SAUTÉED SPINACH • SAUTÉED ONIONS SAUTÉED MUSHROOMS • ASPARAGUS





GRILLED/CRISPY CHICKEN

Chipotle Mayo, Lettuce, Tomatoes, Pickled Red Onions on
Prinche Pun

PORTUGUESE STEAK 10.00

Egg, Garlic, House Sauce, Red Pepper

CHOURIÇO
Sliced Local, with Fried Egg

AZOREAN TUNA WRAP
Mayo, Chickpeas, Egg, Red Onion, Chopped Tomatoes.
Served with Fries

BIFANA
Marinated Pork Cutlet, Peppers, Garlic, Portuguese Roll

FISH SANDWICH
Battered Cod Fish, House Cole Slaw, Tartar Sauce, Lettuce,
Tomato

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

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

21 SIGNATURE BURGER 12.00
Bacon, Cheddar, LTO

TURKEY CLUB

Roasted Sliced Turkey American Cheese Bacon Lettuce

18.00

Roasted Sliced Turkey, American Cheese, Bacon, Lettuce, Tomato, Onion & Mayo Served with Texas Toast

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

- Flatbreads -

CAPRESE 10.50

Sliced Tomato, Fresh Mozarella, Topped with Garlic, Oil & Fresh Basil

THE MESA 11.00

Proscuitto, Caramelized Onions, Goat Cheese, Arugula, Balsamic Drizzle

THE CALIFORNIA 12.50

Grilled Chicken, Avocado, Tomato, Bacon, Chipolte Mayo

MEDITERRANEAN 12.50

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

Proscuitto, 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

Seasoned Chicken, Caramelized Onions, Spinach, Roasted Red
Peppers & Balsamic Glaze

Meekly Specials

MONDAY - MARGARITA MONDAY

Two Apps & Two House Margaritas - 30.00

TUESDAY - TACO TUESDAY 2.00

THURSDAY - KING CUT PRIME RIB

SUNDAY - BUCK A SHUCK

1.00 Oysters & Necks



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