



- Raw Bar -

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	10.00
WINTER SALAD Chicken, Candied Walnuts, Dried Cranberries, and Goat Cheese Crumbles	16.00
CAPRESE Sliced Tomato with Fresh Mozzarella, Drizzled with Olive Oil & Balsamic	12.00
BYO SALAD Ask Your Server for Salad Menu	

- Starters -

MOZAMBIQUE MAC & CHEESE Shrimp or Buffalo Chicken Tossed in our House Made Mac & Cheese Sauce	15.00
COD CAKES Atlantic Cod Fritters, Deep Fried and Served with a Chipolte Aioli Sauce	8.00
DIRTY FRIES Ground Chouriço & Bacon in a Cheese Sauce Finished with Sour Cream	8.00
MESA WINGS BONE-IN OR BONELESS Choose from Buffalo, Asian or Bourbon Sauces	14.00
MESA 21 ROLLS Two Rolls of Chorizo or Shrimp, Rice, Cheese with a Light Touch of Mozambique Sauce Rolled and Deep Fried	10.00
MESA LITTLE NECKS Steamed with Garlic, Wine, Peppers, Onions & Chouriço	15.00
SHRIMP MOZAMBIQUE Garlic, Wine, Saffron Sauce, Chips & Fries	14.00
CALAMARI Crispy, Fried Calamari, Hot Pepper Rings, Garlic, Grape Tomatoes & Scallions	15.00
DRAGON STEAK NACHOS Sliced Marinated Flat Iron Steak, Nacho Cheese, Salsa & Sour Cream on Fried Colored Chips	16.00
PRETZEL & CHEESE BOARD Salted Jumbo Pretzel Served Along Side of Spicy Mustard, House Made Cheese Sauce, Artisan Meat & Cheese	16.00

- Main Plates -

SEAFOOD RAVIOLI 4 Lobster Ravioli, Sautéed Shrimp and Scallop Tossed in a Garlic Pink Vodka Cream Sauce	22.00
CAJUN CHICKEN & SAUSAGE PENNE Pan-seared Chicken with Mushrooms, Peppers, Spinach & Onions Finished in a Cajun Cream Sauce - Substitute Shrimp add 3.00	18.00
CHICKEN OR SHRIMP MOZAMBIQUE Traditional Mozambique Sauce Served with Rice & Fries	16/18
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	18.00
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	28.00
GRILLED OCTOPUS Drizzled in Oil, Served with Roasted Peppers, Chouriço & Fingerling Potatoes	22.00
21 POT ROAST Braised Beef, Carrots, Celery, Onions, Baby Potatoes, Chouriço Wedge and House Ajuis	22.00
BACALHAU GOMES DE SÁ Oven Roasted salted Cod, Tossed with Chick Peas, Potatoes, Peppers & Onions and Finished with Olive Oil and Egg	22.00

- Steaks -

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	21.00
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	24.00
BOURBON STEAK TIPS Our Specialty Tips Served with Mash & Seasonal Vegetables	25.00
PORTUGUESE SURF & TURF 2 Grilled Filet Medallions, 4 Shrimp Sautéed in Mozambique Sauce, Rice, Round Chips, Egg, Peppers & Garlic	30.00
21 T-BONE Grilled T-Bone with a Choice of two Sides & Our House Steak Sauce	32.00

Sides -

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