/Ents: Mesa21.events@gmailcom 🏻 🕇 Mesa21 🏼 🧿 Mesatwentyon







JUMBO SHRIMP 3.25 1.50 LITTLE NECKS OYSTERS* 3.25 *ASK FOR SELECTION

PORTUGUESE SOUP

10.00

12.00

8.00

14.00

CAESAR SALAD

SUMMER SALAD

Prosciutto, Goat Cheese, Candied Walnuts, Peach Slices, Raspberry Vinaigrette

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

WEDGE SALAD 14.00 Iceberg Wedge, Bacon, Blue Cheese, Tomato, Red Onion

BYO SALAD

Ask Your Server for Salad Menu



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

DIRTY FRIES

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

MESA WINGS BONE-IN OR BONELESS

Choose from Buffalo, Asian or Bourbon Sauces

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

15.00 MESA LITTLE NECKS

Steamed with Garlic, Wine, Peppers, Onions & Chouriço

MUSSELS

Grape Tomatoes, Red Onion, Garlic, Oil, White Wine

SHRIMP MOZAMBIQUE 14.00

Garlic, Wine, Saffron Sauce

15.00 CALAMARI

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

16.00 DRAGON STEAK NACHOS

Sliced Marinated Flat Iron Steak, Nacho Cheese, Salsa & Sour Cream on Fried Colored Chips

Crispy Wonton Chips, Ahi Tuna, Citrus Salsa, Cucumber Wasabi Mayo

SEAFOOD RAVIOLI

26.00

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

16/18

Traditional Mozambique Sauce Served with Rice & Fries

18.00

ATLANTIC OVEN ROASTED COD LOIN With Little Necks, Chouriço, Onions, Peppers in a Garlic Wine Sauce, Served with Fingerling Potatoes

PORK & LITTLE NECKS

18.00

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

BLACKENED TUNA STEAK

20.00

Baby Potatoes, Salad, Garlic Sauce

22.00

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

NEW BEDFORD SEARED SCALLOPS

28.00

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

GRILLED OCTOPUS

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

Potatoes

BACALHAU GOMES DE SÁ

22.00

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

BOASTED CHICKEN

16.00

Piri Piri Marinated Chicken, Mashed Potatoes, Broccolini

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

24.00

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

Our Specialty Tips Served with Mash & Seasonal Vegetables

PORTUGUESE SURF & TURF

30.00

2 Grilled Filet Medallions, 6 Shrimp Sautéed in Mozambique Sauce, Rice, Round Chips, Egg, Peppers & Garlic

21 T-BONE

32.00

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



- Sundwiches-Burgers-Tacos -

Egg, Garlic, House Sauce, Red Papper	10.00
CHOURICO Sliced Local, with Fried Egg	10.00
TUNA WRAP Mayo, Chickpeas, Egg, Red Onion, Chopped Tomatoes. Served with Fries	12.00
BIFANA Marinated Pork Cutlet, Peppers, Garlic, Portuguese Roll	10.00

FISH SANDWICH	10.00
Battered Cod Fish, House Cole Slaw, Tarta Tomato	r Sauce, Lettuce,

TO.	ASTED ITALIA	AN				12.00
Sala	ami, Prosciutto,	Capicola.	Provolone.	Peppers.	Pesto	

PORTUGUESE BURGER	12.00
Bolo, Egg. São Jorge Cheese, Pepper, Chourico	

21 SIGNATURE BURGER	12.00
Bacon, Cheddar, LTO	

TUSCAN CHICKEN	14.00
Grilled Chicken, Lettuce, Tomato, Fresh Mozzarella,	
Gilled Chicken, Lettuce, Torriato, Fresh Mozzarena,	

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

LOBSTER TACOS	18.00
Tail & Claw Most Toesad with Ch	inotle Mayo and Mango Salsa

CRAB TACOS		18.00

Jumbo Lump Tossed with Chipotle Mayo and Mango Salsa

- Flatbreads -

CAPRESE	12.00
Sliced Tomato, Fresh Mozarella, Topped with Garlic, Oil	
& Fresh Basil	

THE MESA	12.00
Proscuitto, Caramelized Onions, Goat Cheese, Arugula,	
Balsamic Drizzle	

THE CALIFORNIA			1	3.00
Grilled Chicken, Avocado, Tomato,	Bacon,	Chipolte	Mayo	

- 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,
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Fresh Basil	& Arugula
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HALIAN	12/14/10
Capicola, Prosciutto, Salami, Roasted Red Peppers,	Banana
Penners Fresh Rasil	

VEGGIE	12/14/18
White Pizza, Roasted Pepper, Olives, Caramelized	Onions,
Description Towards & Colorado	

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, Proscuitto & Balsamic Glaze

Weekly 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



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