3/5

22.00



**JUMBO SHRIMP** 3.25 LITTLE NECKS 1.50 OYSTERS\* 3.25

\*ASK FOR SELECTION

Soups & Salads –

**PORTUGUESE SOUP** 

**CAESAR SALAD** 10.00 Romaine, Parmesan, Croutons

WINTER SALAD 16.00 Dried Cranberries, Goat Cheese, Arugula, Candied Walnuts

12.00 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

COD CAKES 8.00

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

**DIRTY FRIES** 8.00 Ground Chouriço & Bacon in a Cheese Sauce Finished with Sour Cream

**MESA WINGS** 14.00 **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

MUSSELS 14.00 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, Peppers, Onions, Jalapeños on Fried Colored Chips

## - Main Plates

SEAFOOD RAVIOLI
4 Lobster Ravioli, Sautéed Shrimp and Scallop Tossed in a Garlic 26.00 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 18.00

CHICKEN OR SHRIMP MOZAMBIQUE
Traditional Mozambique Sauce Served with Rice & Fries 16/18

ATLANTIC OVEN ROASTED COD LOIN 18.00 With Little Necks, Chouriço, Onions, Peppers in a Garlic Wine Sauce, Served with Fingerling Potatoes

PORK & LITTLE NECKS
Tender Pork & Potatoes with Little Neck Clams in a Rich Brown 18.00

**BLACKENED TUNA STEAK** 20.00 Baby Potatoes, Salad, Garlic Sauce

**SEARED SALMON**2
Balsamic Glaze & Mango Salsa, Seasonal Vegetables & Roasted Potatoes

NEW BEDFORD SEARED SCALLOPS 28.0
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

BACALHAU GOMES DE SÁ 22 00 Oven Roasted Salted Cod, Tossed with Chick Peas, Potatoes, Peppers & Onions and Finished with Olive Oil and Egg

**ROASTED CHICKEN** 16.00 Piri Piri Marinated Chicken, Mashed Potatoes, Broccolini

**PORTUGUESE STEAK TIPS** 24.00 Sautéed Onions, Peppers, Mushrooms, Rice and French Fries, Served with our House Made Steak Sauce

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

**MESA STEAK** 21.00 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, 6 Shrimp Sautéed in Mozambique Sauce, 30.00 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 FRIES
TRUFFLE FRIES • MASHED POTATOES • SAUTÉED SPINACH SAUTÉED ONIONS · SAUTÉED MUSHROOMS · ASPARAGUS

## - Sandwiches-Burgers- Tacos -

PORTUGUESE STEAK
Egg, Garlic, House Sauce, Red Pepper
CHOURICO
Sliced Local, with Fried Egg

BIFANA 10.00 Marinated Pork Cutlet, Peppers, Garlic, Portuguese Roll

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

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

PORTUGUESE BURGER
Bolo, Egg, São Jorge Cheese, Pepper, Chouriço

21 SIGNATURE BURGER 12.00 Bacon, Cheddar, LTO

TUSCAN CHICKEN
Grilled Chicken, Lettuce, Tomato, Fresh Mozzarella,
Prosciutto, Balsamic Glaze

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

LOBSTER TACOS 20.00
Tail & Claw Meat Tossed with Chipotle Mayo and Mango Salsa

CRAB TACOS
18.00
Jumbo Lump Tossed with Chipotle Mayo and Mango Salsa

- Flatbreads -

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

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

THE CALIFORNIA 13.00
Grilled Chicken, Avocado, Tomato, Bacon, Chipolte Mayo

- Pizza -

MESA 21
Everything you Love About Portuguese Steak on Pizza

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

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

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

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

BUFFALO CHICKEN
Shredded Chicken, Scallions, House Buffalo Sauce & Blue
Cheese

BALSAMIC CHICKEN
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