

JUMBO SHRIMP LITTLE NECKS 1 50 OYSTERS* 3.25

*ASK FOR SELECTION

Soups & Salads

PORTUGUESE SOUP 4/6 FRENCH ONION 8.00 CAESAR SALAD 10.00 Romaine, Parmesan, Croutons CAPRESE 13.00 Sliced Tomato with Fresh Mozzarella.

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

Drizzled with Olive Oil & Balsamic

ADDITIONAL TOPPINGS Seared Salmon 8.00 Scallops Sesame Tuna 8.00 8 00 Grilled Shrimp 8.00 Lobster Meat 10.00 Grilled Chicken 6.00

BYO SALAD Ask Your Server for Salad Menu

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

DIRTY FRIES 9.00 Ground Chouriço & Bacon in a Cheese Sauce Finished with Sour Cream

15.00 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 16.00

Steamed with Garlic, Wine, Peppers, Onions

& Chourico SHRIMP MOZAMBIQUE 15.00 Garlic, Wine, Saffron Sauce

ANTIPASTO 16.00 Olives, Prosciutto, Capicola,, Salami, São Jorge Cheese, Roasted Peppers

16.00 Crispy, Fried Calamari, Hot Pepper Rings,

Garlic, Grape Tomatoes & Scallions

DRAGON STEAK NACHOS 18.00 Sliced Marinated Flat Iron Steak, Nacho Cheese, Salsa & Sour Cream, Peppers, Onions, Jalapeños on Fried Colored Chips

STUFFED OYSTERS 18.00 Local Oysters Oven Baked and Stuffed with Bacon, Chouriço, Mozambique Sauce & Mozzarella Cheese - 6 Per Order

QUEIJO FRESCO Fresh Portuguese Cow Cheese Served with Pepper Relish and Toast Points

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

CAJUN CHICKEN PENNE WITH SAUSAGE Pan-seared Chicken with Mushrooms, Peppers, Sausage, Spinach and Onions Finished in a Cajun Cream Sauce - Substitute Shrimp add 3.00

17/19 CHICKEN OR SHRIMP MOZAMBIQUE Traditional Mozambique Sauce Served with Rice & Fries

ATLANTIC OVEN ROASTED COD LOIN 20.00 With Little Necks, Chouriço, Onions, Peppers in a Garlic Wine Sauce, Served with Fingerling Potatoes

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

22.00 **BLACKENED TUNA STEAK** Baby Potatoes, Salad, Garlic Sauce SEARED SALMON 24.00

Balsamic Glaze & Mango Salsa, Seasonal Vegetables & Roasted

NEW BEDFORD SEARED SCALLOPS 28.00 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

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

SIMPLE CRUSTED CHICKEN 20.00 Panko Crusted Chicken on a Bed of Mashed Potatoes, Sautéed Spinach, Tomatoes & Onions with our House Made Sauce

POT ROAST 24.00 Carrots, Celery, Onion, Fingerling Potatoes, Chouriço

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

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

21 SIGNATURE STEAK 25.00 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 26.00 Our Specialty Tips Served with Mash & Seasonal Vegetables

PORTUGUESE STEAK TIPS 25.00 Sautéed Onions, Peppers, Mushrooms, Rice and French Fries, Served with our House Made Steak Sauce

PORTUGUESE SURF & TURF 32.00 2 Grilled Filet Medallions, 6 Shrimp Sautéed in Mozambique Sauce, Rice, Round Chips, Egg, Peppers & Garlic



FINGERLING POTATOES · SWEET POTATOES FRIES TRUFFLE FRIES . MASHED POTATOES . SAUTÉED SPINACH SAUTÉED ONIONS · SAUTÉED MUSHROOMS · ASPARAGUS

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may cause serious harm or death.



13.00

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PORTUGUESE STEAK				12.00

Egg, Garlic, House Sauce, Red Pepper

12.00 CHOURIÇO

Sliced Local, with Fried Egg

12.00

Marinated Pork Cutlet, Peppers, Garlic, Portuguese Roll

FISH SANDWICH 14.00 Battered Cod Fish, House Cole Slaw, Tartar Sauce, Lettuce,

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

PORTUGUESE BURGER 14.00 Bolo, Egg, São Jorge Cheese, Pepper, Chouriço

21 SIGNATURE BURGER 14.00 Bacon, Cheddar, LTO

14.00 **GRILLED CHICKEN BLT**

Chicken, Lettuce, Tomato, Bacon, Chipolle Mayo **DRAGON STEAK TACOS** 20.00

Flat Iron Steak, Corn Salsa & Sour Cream 26.00

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

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

14.00

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

14.00 THE CALIFORNIA

Grilled Chicken, Avocado, Tomato, Bacon, Chipolte Mayo

14.00 MEAT LOVERS

Pepperoni, Sausage, Chouriço, Red Sauce, Mozzarella Cheese

MESA 21

Everything you Love About Portuguese Steak on Pizza

14/18

Feta Cheese, Gorgonzola, Goat and Fresh Mozzarella

16/20 Capicola, Prosciutto, Salami, Roasted Red Peppers, Banana

Peppers, Fresh Basil with Tomato Sauce

16/20 HIGHLAND Proscuitto, Goat Cheese, Onions, Topped with Truffle Oil, Fresh Basil & Arugula with Tomato Sauce

16/20

White Pizza, Roasted Pepper, Olives, Caramelized Onions, Roasted Mushroom, Tomato & Spinach

MARGHERITA 14/18 White Pizza, Sliced Tomato, Fresh Mozzarella & Fresh Basil

BUFFALO CHICKEN 14/18 Grilled Chicken, Scallions, House Buffalo Sauce & Blue Cheese

BALSAMIC CHICKEN

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

leekly 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

1.50 / TOPPING

Chourico - Prosciutto - Shredded Chicken Crispy Chicken - Pepperoni - Italian Sausage - Bacon 2.00 / TOPPING