

JUMBO SHRIMP 4.00 LITTLE NECKS 2.00 OYSTERS* 4.00

*ASK FOR SELECTION

-Soups & Salads -

PORTUGUESE SOUP 5.00/7.00
FRENCH ONION 8.00
CAESAR SALAD
Romaine, Parmesan, Croutons

CAPRESE 14.00
Sliced Tomato with Fresh Mozzarella.

WEDGE SALADIceberg Wedge, Bacon, Blue Cheese, Tomato,
Red Onion

ADDITIONAL TOPPINGS

Drizzled with Olive Oil & Balsamic

Seared Salmon	10.00	Bourbon Tips	10.00
Sesame Tuna	10.00	Scallops	12.00
Grilled Shrimp	10.00	Lobster Meat	14.00
Grilled Chicken	8.00	Grilled Steak	10.00
Crispy Chicken	8.00		

BYO SALAD

Ask Your Server for Salad Menu

- Starters -

COD CAKES 10.00
Atlantic Cod Fritters, Deep Fried and Served

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 16.00 BONE-IN OR BONELESS

Choose from Buffalo, Asian, Bourbon or Garlic Parmesan Sauces

MESA 21 ROLLS 15.00

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

MESA LITTLE NECKS 18.00
Steamed with Garlic, Wine, Peppers, Onions

& Chouriço

SHRIMP MOZAMBIQUE

16.00

Garlic, Wine, Saffron Sauce

CALAMARI

18.00

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

Jalapeños on Fried Colored Chips

DRAGON STEAK NACHOSSliced Marinated Flat Iron Steak, Nacho Cheese, Salsa & Sour Cream, Peppers, Onions,

STUFFED OYSTERS 19.00

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

QUEIJO FRESCO 11.00

Fresh Portuguese Cow Cheese Served with Pepper Relish and Toast Points

For parties of six or more, a 20% gratuity will be automatically included in the final bill.

- Main Plates -

SEAFOOD RAVIOLI 34.00

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

CAJUN CHICKEN PENNE WITH SAUSAGE 24.00

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

OUIOVEN OR CURIND MOZANDIOUE 10 00/01

CHICKEN OR SHRIMP MOZAMBIQUE 18.00/21.00 Traditional Mozambique Sauce Served with Rice & Fries

ATLANTIC OVEN ROASTED COD LOIN 22.00

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

PORK & LITTLE NECKS 20.00
Tender Pork & Potatoes with Little Neck Clams in a Rich Brown

Garlic Sauce

BLACKENED TUNA STEAK 24.00

Baby Potatoes, Salad, Garlic Sauce

SEARED SALMON 26.00

Balsamic Glaze & Mango Salsa, Seasonal Vegetables & Yukon Potatoes

NEW BEDFORD SEARED SCALLOPS 35.00

Seared Scallops Served on a Bed of Mushrooms & Risotto, Crumbled with Bacon

GRILLED OCTOPUS 28.00

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

BACALHAU GOMES DE SÁ 26.00

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

SIMPLE CRUSTED CHICKEN 22.00

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, Yukon Potatoes, Chouriço

PORK CHOP 24.00

Grilled Served with House Cut Fries, Rice, Fresh Peppers & our House Made Portuguese Steak Sauce

- Steaks -

ADD SURF TO YOUR TURF - SHRIMP 10.00 PAN SEARED SCALLOPS 12.00 - LOBSTER - 14.00

MESA STEAK 24.00

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

21 SIGNATURE STEAK 28.00

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 28.00

Our Specialty Tips Served with Mash & Seasonal Vegetables

PORTUGUESE STEAK TIPS

28.00

Soutéed Onione Departs Muchronne Disc and Franch Fries

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

PORTUGUESE SURF & TURF 35.00

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



YUKON POTATOES • SWEET POTATOES FRIES _TRUFFLE FRIES • MASHED POTATOES • SAUTÉED SPINACH SAUTÉED ONIONS • SAUTÉED MUSHROOMS • BROCCOLI SEASONAL VEGETABLES

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.



- Sandwiches-Burgers- Tacos -

PORTUGUESE STEAK
Egg, Garlic, House Sauce, Red Pepper

13.00

CHOURIÇO 13.00

Sliced Local, with Fried Egg

BIFANAMarinated Pork Cutlet, Peppers, Garlic, Portuguese Roll

FISH SANDWICH 15.00

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

TOASTED ITALIANSalami, Prosciutto, Capicola, Provolone, Peppers, Pesto

PORTUGUESE BURGER

Bolo, Egg, São Jorge Cheese, Pepper, Chouriço

21 SIGNATURE BURGERBacon, Cheddar, LTO

GRILLED CHICKEN BLT
Chicken, Lettuce, Tomato, Bacon, Chipolle Mayo

DRAGON STEAK TACOS 22.00

Flat Iron Steak, Corn Salsa & Sour Cream

LOBSTER TACOSTail & Claw Meat Tossed with Chipotle Mayo and Mango Salsa



TENDERS 9.00 GRILLED CHEESE 7.00
PASTA 8.00 MAC & CHEESE 8.00
PIZZA 8.00

Meekly Specials

MONDAY - MARGARITA MONDAY *Two Apps & Two House Margaritas -* 30.00

TUESDAY - TACO TUESDAY 3.00 Fried Chicken, Fried Fish, Steak or Pork

(No Substitutions)

WEDNESDAY - WINE WEDNESDAY

Any Bottle on Menu 1/2 Price (Paired w/Pizza)

THURSDAY - KING CUT PRIME RIB 28.00

SUNDAY - BUCK A SHUCK
1.00 Oysters & Necks

- Flathreads -

CAPRESE 14.25

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

21 15.50

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

THE CALIFORNIAGrilled Chicken, Avocado, Tomato, Bacon, Chipotle Mayo

MEAT LOVERS 15.50

Pepperoni, Sausage, Chouriço, Red Sauce, Mozzarella Cheese

FALL RIVER FLATBREAD BURGERGround Beef, Red Onions, House Made "Mac" Sauce, Cheese, Lettuce, Tomato & Pickles

- Pizza -

MESA 21 16.50/21.00

Everything You Love About Portuguese Steak on Pizza

ITALIAN 17.50/22.00

Capicola, Prosciutto, Salami, Roasted Red Peppers, Banana Peppers, Fresh Basil with Tomato Sauce

HIGHLAND 17.50/22.00

Proscuitto, Goat Cheese, Onions, Topped with Truffle Oil, Fresh Basil & Arugula with Tomato Sauce

VEGGIE 17.50/22.00

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

MARGHERITA 15.50/19.75

White Pizza, Sliced Tomato, Fresh Mozzarella & Fresh Basil

BUFFALO CHICKEN 15.50/19.75

Grilled Chicken, Scallions, House Buffalo Sauce & Blue Cheese

BALSAMIC CHICKEN 15.50/19.75
Seasoned Chicken, Caramelized Onions, Spinach, Roasted Red

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

4 CHEESE 15.50/19.75

Feta Cheese, Gorgonzola, Goat and Fresh Mozzarella



SMALL - 13.00 LARGE - 17.00

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

Chouriço - Prosciutto - Shredded Chicken
Crispy Chicken - Pepperoni - Italian Sausage - Bacon
2.50 / TOPPING