

Beginnings

The Classic New England Clam Chowder – 5.50/6.50

Chopped clams, smoked bacon and potatoes

Superfresh Soup of the Moment – 5.50/6.50

“The Duke of Soups” daily creation

Boom Boom Shrimp* – 10.99

“Mom asked me for my version”, tender, crispy shrimp, tossed in Yum Yum Sauce

Portuguese Calamari* – 12.99

Flash fried, Chourico, banana & Peppadew peppers, red onion, mustard aioli

“Chico” Bites – 8.99

Lightly Breaded chicken and fried, tossed with sweet and tangy BBQ, cole slaw

Cauliflower “Wings” – 9.99

Spicy Buffalo Sauce, Chunky Blue Cheese Dressing

Shredded Beef Tacos – 10.99

Mini soft flour tortilla, spiced beef, Cheddar, Monterey Jack, pico, avocado

Big Bowl Salads

House Salad*

Tomato, red onion, carrot and cucumber,

Choice of dressing:

Basil-Balsamic, Honey Mustard, Buttermilk Ranch, Chunky Bleu Cheese

Large \$6.99 Add Chicken \$8 Salmon \$10

Southern Caesar*

Caesar Dressing flavored with sweet corn, roasted red pepper and grain mustard

Housemade croutons, Parmesan

Large \$7.99 Add Chicken \$8 Salmon \$10

Accompaniments

Gulf Shrimp* – 1.79ea

Cast iron seared

Sautéed Mushrooms*- 3.99

Garlic, Butter and Parsley

Dry Pack Scallop* – 1.99ea

Cast iron seared

Entrees

Shrimp Mozambique* – 21.99

“A Portuguese Favorite”

Shrimp Sautéed in a Semi Spicy (Piri Piri)

Beer-Saffron Lemon Butter

Maddonini Chicken & Italian Sausage* – 20.99

Italian sausage, mushrooms, Marinara and melted Mozzarella

Parmesan risotto

Shrimp Scampi* – 23.99

Fresh spinach and tomato, lemon, garlic, white wine butter sauce

Spaghetti

Miso-Honey Glazed Salmon – 23.99

Stir fried Napa cabbage, Asian vegetables and Edamame

Carrot-ginger vinaigrette

Country Fried Pork Tenderloin – 21.99

Portuguese BBQ Baked Beans,

Nueske’s Bacon-Mushroom Gravy

Roasted Garlic Mashed & Slaw

Not Your Mamma’s Meatloaf – 17.99

Nueske’s bacon studded, house Balsamic-tomato Glaze &

Roasted Mushroom & Bacon Gravy with garlic spinach

Tampa Cracker* – 29.99

cast iron seared Ribeye, roasted Portobello Mushroom

Rosemary-garlic butter, red skinned mashed and vegetables

Sweet and Sour Butterfish* – 17.99

Mango-Balsamic glaze, Lemon butter sauce

The Classic Filet* – 34.99

Grilled beef tenderloin with classic Bearnaise Sauce

Rigatoni Bolognese – 17.99

Milk braised veal, pork and beef with Pancetta

Sunday Pot Roast* – 19.99

Wild mushroom hunter sauce, mashed potatoes

Portuguese Steak – 27.99

Pan seared NY Strip with Roasted Garlic Bordelaise

Roasted peppers and a fried egg

Boston Baked Cod and Shrimp – 21.99

Cod & Shrimp baked with a buttery Ritz, Lemon, Parmesan topping

Seared Dry Pack Scallops* – 25.99

Nueske’s bacon, Parmesan risotto, sautéed spinach, Bearnaise

Beer Battered Fish and Chips – 18.99

Wild caught Atlantic Cod, New England style, tartar sauce,

crunchy backyard Cole Slaw

*Please inform your server of any food allergies prior to ordering *ask about gluten sensitive preparations
Consuming raw, or under cooked meats, seafood, shellfish or eggs may increase your risk of food born illness (especially with certain medical conditions)*