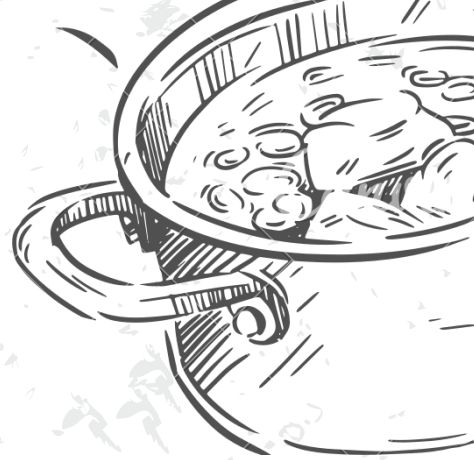


DINNER



Appetizers (Entradas)

Shrimp in Garlic Sauce
Camarão à Guilho

Fried Calamari
Lulas Fritas

Sausage Portuguese Style
Chouriço Assado

Mussels Marinera
Mexilhão à Marinera

Shrimp Cocktail
Cocktail de Camarão

Clams Casino
Ameijoas Casino

Clams "Portuguese Style"
Ameijoas à Portuguesa

Clams "Bolhao de Pato Style"
Ameijoas à Bolhao Pato

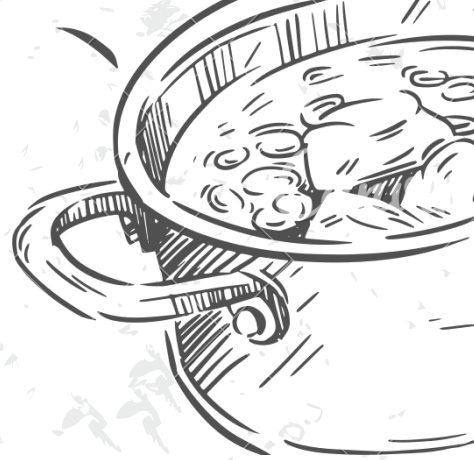
Clams Pic-Nic
Ameijoas à Pic-Nic

Stuffed Mushrooms
Cogumelos Recheados

Clams on Halfshell
Ameijoas em Halfshell



DINNER



Soup (Sopa)

Soup of the Day
Sopa da Dia

French Onion Soup
Sopa de Cebola

Salads / Saladas & Omelets / Omeletes

Mixed Salad
Salada Mista

Salad Chef Style
Salada à Chefe

Summer Salad with Balsamic Vinaigrette

Grilled Chicken Caesar Salad
Salada de Frango ao Molho Cesar

Cheese Omelet
Omolete de Queijo

Shrimp Omelet
Omolete de Camarão



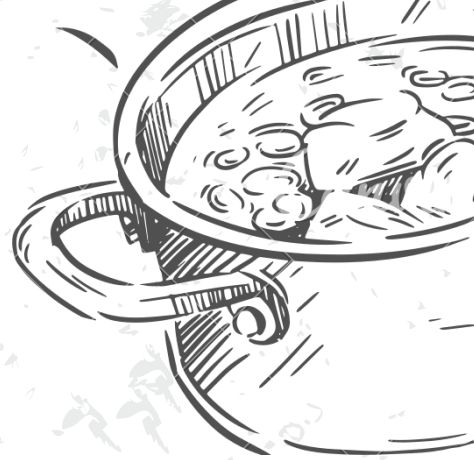
Vegetarian Dish

Mixed Sauteed Vegetables with Garlic
Vegetais Misto ao Alho

Vegetables Paella
Vegetais à Paelha



DINNER



Seafood & Fish (Marisco & Peixe)

Seafood Cataplana
Cataplana de Mariscos

Mariscada in Red / Green Sauce
Mariscada em molho de tomate / alho e vinho

Paelha Valenciana or Marinera
Paelha Valenciana ou Marinera

Mixed Seafood w/Rice
Frutos do Mar com Arroz

Mixed Seafood over Linguini Chef Style
Frutos do Mar com Linguini Chef Style

Shrimp Rice
Camarão com Arroz

Stuffed Shrimp
Camarão Recheado

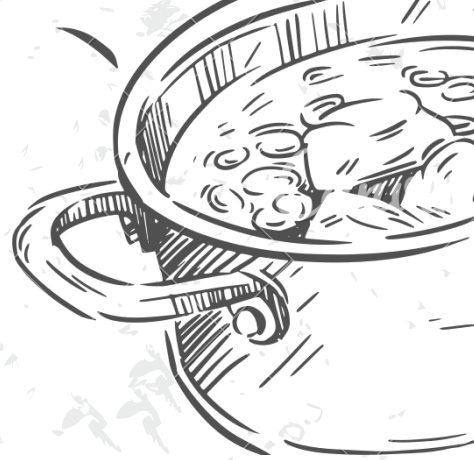
Shrimp Scampi in White Wine & Garlic Sauce
Camarão Scampi em Vinho Branco e Alho

Shrimp "Pic-Nic Style" w/Scalops & Mushrooms
Camarão Pic-Nic com Vieiras e Cogumelos

Grilled Shrimp
Camarão Grelhado



DINNER



Seafood & Fish (Marisco & Peixe)

Fried Shrimp
Camarão Frito

Prawns "Mocambique " Style - \$M.P
Gambas à "Moçambique"

Lobster Grilled or Steamed - M.P
Lagosta Grelhada ou Cozida

Stuffed Lobster - \$M.P
Lagosta Recheada

Grilled Lobster Tails
Rabos de Lagosta Grelhados

Seafood "Parrilhada Style"
Parrilhada de Marisco

Penne Pasta w/Shrimp in Vodka Sauce
Camarão com Massa em Molho de Vodka

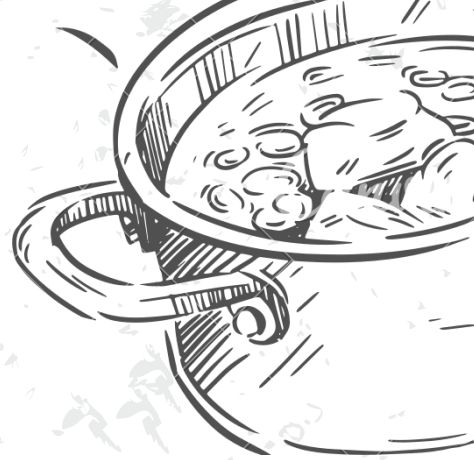
Filet Flounder w/Shrimp & Lemon Sauce
Filetes de Solha com Camarão em Molho de
Limão

Grilled Salmon
Salmão Grelhado

Broiled Dry Cod Fish
Bacalhau Grelhado



DINNER



Seafood & Fish (Marisco & Peixe)

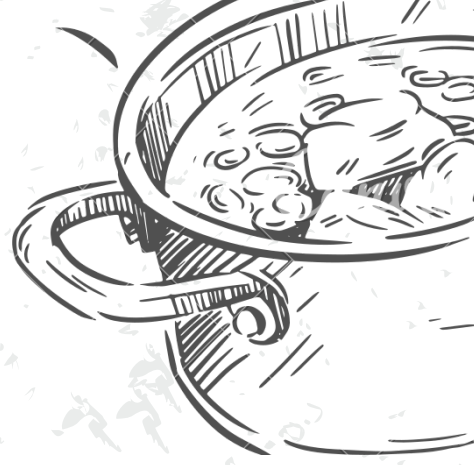
Dry Cod Fish “Narciso Style”
Bacalhau à Narciso

Grilled Calamari “Pic-Nic Style”
Bacalhau Narciso

Calamari “Alentejana Style” w/Clams & Garlic
Lulas à Alentejana com Ameijoas & Coentros



DINNER



Meats (Carnes)

Mussels Marinera
Mexilhão à Marinera

Mussels Marinera
Mexilhão à Marinera

Veal w/Mushrooms “Madrilena Style”
Vitela Madrilena com Cogumelos

Veal Scallopine
Vitela Scallopine Frita

Shell Steak 2Lb Grilled
Steak 2 Lb Grelhado

Broiled Sirloin Steak
Bife de Lombo

Beef w/Egg & Prosciutto “Portuguese Style”
Bife à Portuguesa com Ovo & Presunto

Beef “Pic-Nic Style”
Beef à Pic-Nic

Grilled Filet Mignon
Filet Mignon Grelhado

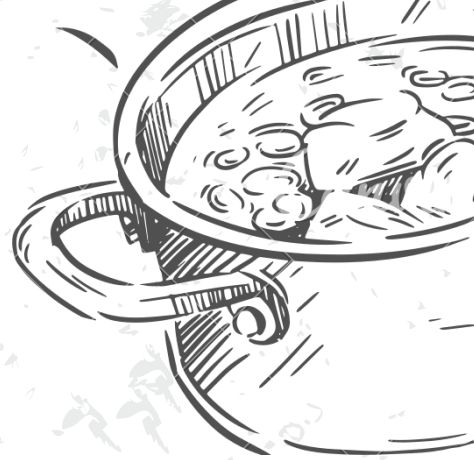
Filet Mignon in Beer Sauce
Filet Mignon com Cerveja

Surf & Turf
Mar & Terra

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DINNER



Meats (Carnes)

Marinated Pork Cubes w/Clams & Potatoes
Alentejana Style”

Carne de Porco à Alentejana

Chicken Breast in Garlic Sauce
Peito de Frango Grelhado

Chicken Breast in Lemon Sauce
Peito de Frango com Limão

Chicken Breast with Mushroom
Peito de Frango com Cogumelos

Chicken Breast Cordon Bleu
Galinha “Cordon Bleu”

Chicken Bowtie à Pic-Nic Style
Peito de Frango com massa de laçinhos



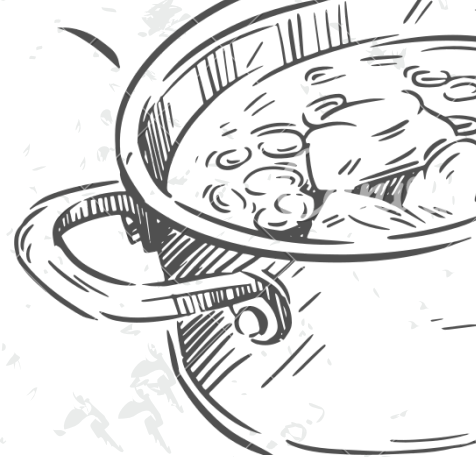
Barbecue Chicken
Frango de Churrasco

B.B.Q. Spare Ribs
Entrecosto de Porco no Churrasco

Skirt Steak “Argentina Style” (Angus Beef) -
(1/2)
Churrasco à Argentina



DINNER



Extra Sides

Collar Green in Garlic

Black Beans

Broccoli Rabe

