



Dinner Menu



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Appetizers

Shrimp Mozambique - Sauteed shrimp with zesty saffron, garlic, olive oil, and beer sauce.

My favorite recipe from my trip to Mozambique \$14.95

Shrimp Piri Piri - Sautéed jumbo gulf shrimp with garlic, jindungo chili's, tomatoes, green onions and beer. \$14.95

P.E.I. Mussels - Prince Edward Island Mussels sauteed with garlic, olive oil, chourico, scallions, lobster stock and white wine. \$14.95

Baby Sardines ESCABECHE ~Petinga Frita~ - Pan fried baby sardines with garlic, olive oil, bay leaves and vinegar. \$11.95

Portuguese Chourio Flambé - Portuguese smoked sausage. Flambéed tableside. \$11.95

Wing Dings - Fried chicken wings served with a homemade Piri Piri sauce, bleu cheese, carrots and celery. The best wings in town! \$13.95

Codfish Cakes - \$11.95

Salads

Caprese Salad - Native vine ripe tomatoes, fresh mozzarella, fire roasted peppers and pesto vinaigrette dressing. \$11.95

House Salad - Red leaf lettuce, watercress, cucumbers, olives, native tomatoes, red onions and a house vinaigrette. \$8.95

Caesar Salad - Hearts of Romaine lettuce, Parmesan reggiano, house croutons and homemade dressing. \$8.95

Add grilled chicken 5.00 Add Shrimp or Salmon 8.00

Grilled Bronzino (Robalo) - Grilled whole fish with garlic and extra virgin olive oil \$35.95

Polvo Lagareiro (Grilled Octopus) - Grilled octopus served with mini baked potatoes, roasted peppers, olives, garlic and extra virgin Portuguese olive oil \$29.95

Seabass Aqua Pazza - Pan seared with garlic, olive oil, roma tomatoes, vidalia onions, fresh basil and saffron in a white wine sauce \$25.95

Bacalhau a Lagareiro - Grilled bone in salted cod, served with mini baked potatoes, roasted peppers, olives, garlic and extra virgin Portuguese olive oil. \$26.95

Atlantic Salmon - Grilled filet of Atlantic Salmon topped with a crabmeat, roasted leeks and sweet roasted red pepper aioli. Finished with a lobster stock and champagne sauce \$25.95

Salmon Madeira - Grilled filet of Atlantic Salmon, topped with honey glazed almonds, served over grilled pineapple and finished with a Madeira wine balsamic reduction drizzle \$25.95

Veal Marsala - Sauteed veal medallions topped with a mushroom and marsala wine sauce \$24.95

Chicken Cognac - Sautéed chicken breast with mushrooms, sun dried tomatoes, sherry wine, cognac and a touch of cream \$19.95

Steak Portuguese - Pan fried Black Angus NY Sirloin, topped with a slice of Portuguese prosciutto, a fried egg and a garlic and beer sauce. Served with homemade round fries \$25.95

Bifanas Portuguese Style - Marinated pork cutlets with garlic, olive oil and white wine. Topped with a fried egg and homemade round fries \$18.95

Pork and Littlenecks (Alentejana) - Sauteed marinated pork tenderloin with fried Yukon gold potatoes and littlenecks in a savory sauce \$19.95

Penne ala Vodka - Fresh made tomato sauce, vodka, parmigiano regiano cheese and cream. 16.95

Add grilled chicken 5.00 Add Shrimp or Salmon 8.00

Some olives may contain pits

*18% gratuity may be added to groups of 6 or more.

Please inform your server if anyone in your party has a food allergy*

All dishes are cooked to order. Please allow ample time for the food to be prepared to perfection.

CONSUMER ADVISORY WARNING FOR RAW FOODS

compliance with the department of public health, we advise that eating raw or undercooked meat, poultry, or seafood poses a risk to your health.