# Palm Harbor Grill

# **Appetizers**

#### **Appetizer Combo**

Grilled Portuguese Sausage, Three Codfish Cakes, & Three Shrimp Cakes

#### Octopus Salad / Salada de Polvo

Combination of Boiled Diced Octopus, Onions, Garlic, Vinegar, & Cilantro

#### Octopus in Garlic Sauce/ Polvo à Guilho

Diced Sautéed Octopus In Garlic & Olive Oil.

#### Grilled Portuguese Sausage / Chourica Assada

Half of Portuguese Sausage

#### Shrimp In Garlic Sauce / Camarão à Guilho

#### Clams " A Bulhão Pato"

Steamed Little Neck Claims In Cilantro, Garlic & Lemon Juice

#### Fried Calamari

Sliced Calamari Lightly Buttered Served w/House Marinara & Tartar Sauce

#### Fried Chicken Wings / Assas De Galinha

Ten Pieces Served Mild or Spicy

#### Marie Alheira Cakes / Bolinhas de Alheira

served with Fries

#### Charcuterie Cold Tray / Tabua de Frios

Fried Codfish Cakes / Pastéis de Bacalhau

Fried Shrimp Cakes / Rissois de Camarão

#### Soup

+ with bread add \$1.00 dollar



# Salads

#### **House Salad**

Fresh & Simple Combination of Lettuce, Tomatoes, Onions, & Cucmbers + Small \$ 6.95 Medium \$ 8.95 Large \$ 13.95

#### Medium Grilled Chicken

#### **Medium Shrimp**

#### Salmon

Combination of Grilled Salmon, Lettuce, Chickpeas, Broccoli, & Hard Boiled Egg

#### Caesar

+ Add Chicken \$6 or Shrimp \$8

### Grilled Meats Over Hardwood Charcoal

#### Grilled Bone in Chicken / Frango no Churrasco

+ Whole \$24.95

#### Grilled Chicken w/Shrimp in Garlic Sauce / Frango à Casa

+ Whole \$30.95

#### Grilled Spare Pork Ribs / Costela de Porco

+ Whole \$28.95

Chicken & Pork Ribs Combo / Combo de Frango e Costela Porco

Chicken & Beef Ribs Combo / Combo de Frango e Costela Vaca

#### Grilled Mixed Meat Platter / Parrilhada Mista

Grilled Chicken, Spare Pork Ribs, Beef Ribs, & Pork Cutlets Served With Two Sides + FOR TWO PEOPLE

Grilled Beef Ribs / Costela de Vaca Grelhada

Grilled Top Sirlon Steak / Picanha Grelhada

Grilled Chicken Breast / Peito De Frango Grelhado

#### Grilled New York Steak (10 oz)

+ add Two Pronze Shrimp \$21 more

This Business Has A 3.5% Cash Discount Built Into All Pricing.
Any Purchase Made With A Credit Card
Will Not Receive A Cash Discount And An Adjustment In Cost.
Will Be Displayed On Your Receipt.

### Meats

#### Bitoque

8 oz. NY Strip Steak Topped With A Fried Egg & Traditional Sauce, Served w/ Rice & Chip Fries

#### Bife à Portuguesa

10 oz. NY Strip Steak Topped w/ Prosciutto, A Fried Egg & Sauce, Served w/ Rice and Fries

#### Bife à Chefe

10 oz. NY Strip Steak Cooked To Order & Topped w/Shrimp In A Heavy Cream & Whiskey Sauce Served w/ Rice and Fries

#### Chicken Marsala

Served Over Linguini

#### Chicken Parmesan / Peito Frango à Parmegina Meal

#### Alheria

Deep Fried Breaded Chicken Sausage, Served w/Fries, Salad & Fried Egg

#### Sautéed Pork Cutlets w/Onions / Febras Aceboladas

#### Pork & Clams / Carne De Porco Alentejana

Pork Cubes & Clams Sautéed In White Wine, Cilantro & Garlic, Served over Diced Potatoes + Add Shrimp \$4.00 More

# Vegetarian Choices

#### Vegetable Linguine

Sautéed Broccoli, Red Peppers, Carrots, Green Peas, & Mushrooms w/ Garlic & Olive Oil

#### Vegetable Paella

Saffron Rice w/ Broccoli, Red Peppers, Carrots, Green Peas & Mushrooms

# Octopus / Polvo

#### Grilled Octopus / Polvo à Lagareiro

Grilled & Served In Garlic Olive Oil w/ Broccoli & Roasted Potatoes + Please Allow 20 to 30 min to Cook

#### Octopus & Clams / Polvo à Alentejana

Diced Octopus Sautéed In Garlic, Olive Oil, & Cilantro Served Over Diced Potatoes + Please Allow 20 to 30 min to Cook

#### Octopus Rice Stew / Arroz De Polvo

+ Please Allow 20 to 30 min to Cook

### Fish / Peixe

#### Fresh Catch Of The Day

+ Please Allow 20 to 30 min to Cook

#### Grilled Salmon Filet / Salmão Filet Grelhado

8 oz. Served w/ Boiled Potatoes & Salad + Please Allow 20 to 30 min to Cook

#### Grilled Whole Calamari / Lulas Grelhadas

Served w/ Boiled Potatoes & Salad + Please Allow 20 to 30 min to Cook

#### Fried Fish Fillet / Filete de Peixe Frito

Served w/ two choices: Rice, Fries or Beans + Please Allow 20 to 30 min to Cook

#### Grilled Codfish / Bacalhau à Lagareiro

Bone In Grilled Salted Cod Served w/ Roasted Potatoes & Topped w/ Onions & Peppers + Please Allow 20 to 30 min to Cook

#### Fried Codfish / Bacalhau à Casa

Bone In Fried Salted Cod Topped w/ Fried Onions & Served w/ Chip Fries + Please Allow 20 to 30 min to Cook

#### Boiled Codfish / Bacalhau Cozido

Boned in Boiled Salted Cod Served w/ Boiled Potatoes, Hard Boiled Egg, Broccoli & Chickpeas + Please Allow 20 to 30 min to Cook

#### Codfish Casserole / Bacalhau à Gomes de Sá

Shredded Codfish Sautéed w/ Potatoes, Hard Boiled Eggs, Onions, & Olives + Please Allow 20 to 30 min to Cook

#### Codfish Bras Style / Bacalhau à Bras

Shredded Cod, Scrambled w/ Eggs, Thin Fried Potatoes, Onions & Topped w/ Black Olives



# Seafood / Marisco

#### Seafood Rice Stew / Arroz de Marisco

Portuguese Combination Rice Stew: Lobster Tail, Shrimp, Claims, Scallops, & Mussels + Please Allow 20 to 30 min to Cook

#### Shell Fish Stew / Mariscada

Combination of Lobster Tail, Shrimp, Clams, Scallops, & Mussels In Our House Marinara Sauce, Served w/ White Rice

+ Please Allow 20 to 30 min to Cook

#### Spanish Paella / Paella

Saffron Rice Dish w/ Lobster Tail, Shrimp, Clams, Scallops,& Mussels + Please Allow 20 to 30 min to Cook

#### Shrimp In Garlic Sauce / Camarão à Guilho

Served Two Sides: Rice, Beans, or Fries

#### Curry Shrimp / Caril de Camarão

Served w/ White Rice

#### Seafood Lovers / Amor do Mar

Two Lobster Tails, Clams, Mussels, Scallops, Shrimp, Calamari, Served w/ Spanish Fries & Salad

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

#### Steak / Prego no Pão

Grilled 6 oz. Ribeye Steak

Chicken Parmesan / Peito Frango à Parmegina

Grilled Chicken Breast / Peito De Galinha

#### Pork Cutlet / Bifana

Thin Pork Cutlet Sautéed in Garlic & White Wine

Pulled Pork w/ BBQ Sauce

#### Fish / Peixe

**Grouper Filet Fried** 

#### Hamburger

Pork Cutlet Chef Style / Bifana à Chef

All Sandwiches Available from 11:30 AM until 5 PM
All Sandwiches are served with:

Fries & Choice of toppings: Lettuce, Tomatoes, Fried Onions, Fried Peppers, Cheese Add Fried Egg \$2.00

# Kids Menu / Menu de Criancas

#### **KIDS** Chicken Tenders

Served w/ Fries

+ Only For Kids 12 Years Old and Under

#### KIDS Chicken Bitoque

Chicken Breast Sautéed w/ House Sauce, Fried Egg, Rice & Fries

+ Only For Kids 12 Years Old and Under

#### **KIDS** Chicken Wings

Six Pieces Served w/ Fries

+ Only For Kids 12 Years Old and Under

#### KIDS Spaghetti w/ Marinara Sauce

+ Only For Kids 12 Years Old and Under

#### кіря Mac n Cheese

+ Only For Kids 12 Years Old and Under

### Side Orders

White Rice Yellow Rice Tomato Rice

French Fries Black Beans Spanish Fries

Boiled Potatoes Green Beans Steamed Broccoli

Broccoli Rabe Sautéed Any

Vegetables ADD \$1.00

### ALL PLATES ARE PER PERSON, EXTRA PLATE TO SHARE \$5.00

One Bread Basket & One Plate of Olives
Are Offered By Palm Harbor Grill
Any Additional Will Be \$1 per Roll & Extra Olives \$1 per Plate
Any Vegetable Substitution add \$2 to Plate

Automatic Gratuity of 18% For Parties of 6 or More



# PALM HARBOR GRILL



RARE: Cool red center

TEMPERATURE GUIDE

**MEDIUM RARE:** Warm red center

**MEDIUM:** 

Warm pink center, touch of red

**MEDIUM WELL:** Warm brown, pink center

**WELL DONE:** 

Hot brown center, no pink

# HOW WE COOK OUR MEATS!









WELCOME TO PALM HARBOR GRILL



