

END ZONE

RESTAURANT & BAR

PREGAME

- Cheese Nachos** 13
Nachos topped with piping hot cheese, chopped tomatoes, Jalapeño peppers, onions, olives, salsa and sour cream
Chicken 14 Loaded Nachos with chili and no salsa 14
- Fried Mozzarella Sticks** 10
Served with Italian marinara sauce
- Boneless Tenders*** 14
Chicken tenderloins tossed in your choice of Traditional Buffalo, Buffalo/Mozambique, Gold Rush sauces or Fire & Ice Dry Rub; served with crisp celery, XL order 17
- Half Baked Bone-in Wings*** 14
Ten wings dipped in your choice of Traditional Buffalo, Buffalo/Mozambique, Gold Rush sauces or Fire & Ice Dry Rub
- Chicken Quesadilla** 13
Chicken, Mozzarella cheese, tomato, onion and bacon bits
- Combo Platter** 19
It takes two! Potato skins, mozzarella sticks, and boneless Buffalo wings served with crisp celery

- Shrimp Ala Garlic*** 16
Tender gulf shrimp cooked in a garlic wine sauce and topped with parmesan cheese and lemon
- Buffalo Shrimp*** 16
Fried tender gulf shrimp tossed in buffalo sauce, served with celery sticks and bleu cheese
- Potato Skins** 11
Stuffed with mozzarella cheese and bacon, served with sour cream and crisp celery
- Meltdown Fries** 10
Curly fries with melted cheese and bacon
- Cherrystones*** 10
On a half shell
- Stuffed Quahog** 6
A New Bedford favorite!
- Onion Rings** 8
Crispy golden brown, cooked to perfection

SOUPS & SALADS

- New England Clam Chowder**
Our very own recipe Bowl 7 Cup 6 Bread Bowl 10
- Chili**
A zesty crock of beef chili and beans topped with cheese
Bowl 6 Cup 5
- Soup of the Day**
Our very own homemade soups, prepared fresh daily
Bowl 5 Cup 4
- House Salad** 4
Mixed greens with choice of dressing

- Char-grilled Chicken Salad*** 17
Char-grilled chicken breast tossed up on a bed of mixed greens
- Caesar Salad** 10
Crisp romaine lettuce tossed with creamy Caesar dressing, croutons, bacon bits, and Romano cheese
With fresh char-grilled, marinated chicken breast* 17
- Antipasto** 18
Ham, salami, olives, pepperoncini and cheese on our garden salad

HALF TIME

Sandwiches include fries. Add onion rings or sweet potato fries 1.00 Choice of white, wheat, marble rye or Portuguese roll.

- Char-grilled Chicken*** 13
Fresh boneless breast of chicken with lettuce and tomato with teriyaki, BBQ, lemon pepper or Cajun
- Mexicali Chicken*** 15
Chipotle seasoned, grilled chicken, topped with cheese, bacon, guacamole, lettuce and tomato
- Turkey Club** 13
Sliced turkey breast with lettuce, tomato, bacon and mayo

- Fish Sandwich*** 12
Fresh native scrod deep fried golden brown with lettuce, tomato and tartar sauce
- Reuben*** 13
A traditional favorite. Corned beef, sauerkraut, Russian dressing and cheese served on marble rye
- BLT*** 8
The classic

BURGERS

A half pound of USDA Prime Angus beef, cooked to perfection. Served with fries.

- Hamburger*** 12
With lettuce and tomato. Add American cheese 13
- French Onion Burger*** 15
With sautéed onions, Swiss cheese on a bulkie roll, served with a side of au jus.
- Red Sox Burger*** 15
With bacon, lettuce, tomato and American cheese on a bulkie roll.

- Portuguese-Style Burger*** 16
Egg, red pepper, american cheese on a bulkie roll, served with a side of Portuguese gravy.
- End Zone Burger*** 16
With sautéed onions, mushrooms and cheese on a bulkie roll.
- Big Texan Burger*** 16
BBQ sauce, cheese, bacon and onion rings on a bulkie roll.

PIZZA

12" thin crust pizza with our signature sauce, seasoned to perfection

- Cheese Pizza** 10 Each additional topping 1.00 6 or more toppings 15

*Topping List linguica, pepperoni, sausage, meatball, onion, pepper, mushroom, olive, bacon, ham

1.00 plate charge for shared meals.

No separate checks for parties over 8.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please Inform your server if a person in your party has a food allergy.

MAIN ATTRACTION

- Grilled Chicken Dinner*** 17

Char-broiled boneless breast of chicken, your choice of plain, teriyaki, BBQ, Cajun or lemon pepper. Served with potato and vegetable
- Chicken Parmesan Dinner*** 16

Boneless breast, lightly seasoned, topped with marinara and mozzarella cheese and served with linguini and garlic bread
- Sirloin Tips with Fried Scallops*** 28

Char-broiled, seasoned, sirloin tips and fried scallops, served with choice of potato and vegetable
- Filet Mignon Bourbon Steak Tips*** 28

Filet mignon tips marinated in bourbon sauce served with potato and vegetable
- Sirloin Tips*** 24

Char-broiled, seasoned, sirloin tips served with choice of potato and vegetable.
- Create a combo plate** - Grilled Chicken, Fried Shrimp or Chicken Tenders (Traditional Buffalo, Buffalo/Mozambique, Gold Rush sauces or Fire & Ice Dry Rub)
- Smothered Chopped Sirloin*** 14

Topped with onions, peppers, brown gravy, served with mashed potatoes and choice of vegetable
- Liver and Onions*** 15

An old favorite with bacon, served with potato and vegetable
- Shrimp Scampi*** 22

Sixteen tender Gulf shrimp sautéed in scampi garlic sauce, served over linguini or rice pilaf
- Baked Stuffed Shrimp*** 24

With seafood stuffing, served with potato and vegetable

- Fried Shrimp Plate*** 22

Sixteen tender Gulf shrimp fried golden brown, served with fries, tartar sauce, cocktail sauce and cole slaw
- Broiled Sea Scallops*** 28

Tender native sea scallops topped with seasoned bread crumbs and butter, served with potato and vegetable
- Baked Stuffed Scallops*** 28

Topped with seafood stuffing served with potato and vegetable
- Fried Scallop Plate*** 28

Native sea scallops deep fried golden brown, served with fries, cole slaw and tartar sauce
- Broiled Scrod*** 19

Fresh native scrod topped with seasoned bread crumbs and butter, broiled to perfection; served with choice of 2 sides
- Fish & Chips*** 17

Fresh native Atlantic cod fried golden brown, served with fries, tartar sauce and cole slaw
- Fried Clams*** 26

Fried golden brown, served with fries, cole slaw and tartar sauce
- Fried Clam Strips*** 16

Fried golden brown, served with fries, cole slaw and tartar sauce
- Half and Half Plates*** 26

Your choice of any 2 of the following: fresh native Atlantic cod, shrimp, whole clams or clam strips fried golden brown, served with fries, cole slaw and tartar sauce substitute sea scallops 2.00
- Fisherman’s Platter*** 32

Fried golden brown whole clams, sea scallops, shrimp and cod served with fries, cole slaw and tartar sauce

Add to any entrée
3 Baked Stuffed Shrimp 12 or Grilled Chicken Breast 7

TASTE OF PORTUGAL

- Shrimp Mozambique Appetizer*** 16

Ten tender Gulf shrimp sautéed in a Portuguese sauce and spices
- Portuguese Clam Cakes Appetizer*** 11

Traditional New England clam cakes with added chourico
- Cacoila Sandwich*** 10

Chunks of marinated pork served on a Portuguese roll with red peppers
- Carne de Espito Sandwich*** 15

Tenderloin tips marinated to perfection with red pepper
- Pork Alentjana*** 22

Marinated pork with fried potatoes, littlenecks and red peppers with a Portuguese wine and saffron sauce
- Cacoila Plate*** 17

Chunks of marinated pork, served with red peppers, rice pilaf and fries
- Portuguese Sirloin*** 24

Tender sirloin steak, topped with 2 fried eggs, grilled ham, red pepper strips, and Portuguese gravy, served with fries and rice pilaf

- Carne de Espito*** 24

Tenderloin tips marinated to perfection, served with red pepper, rice pilaf and fries
- Roasted Half Chicken*** 15

Fall-off-the-bone, seasoned roasted chicken, served with fries and rice pilaf
- Chicken Mozambique*** 19

Chicken tenderloins sautéed in a Portuguese sauce and spices
- Azorean Chicken and Shrimp*** 24

Chicken and shrimp cooked in a spicy saffron sauce with onions, linguica and fried potatoes
- Shrimp Mozambique*** 22

Sixteen tender Gulf shrimp cooked with a Portuguese sauce and spices. Served over linguini or rice pilaf
- Portuguese Style Littlenecks & Shrimp*** 24

Shrimp and littlenecks cooked in a delicious saffron sauce with linguica and onion over rice
- Scrod Mozambique*** 21

Topped with saffron sauce, onion and pepper, served with choice of 2 sides

PEE WEE

for 12 and under

- Macaroni & Cheese** 5
- Grilled Cheese with fries** 3
- Pasta with Meatball** 5
- Chicken Fingers* with fries** 5

DESSERT'S

- Homemade Rice Pudding** 4
- Chocolate Cake** 6
- Homemade Flan** 5
- Peanut Butter Pie** 5
- Cheesecake** 6

Plain or topped with strawberries
- Homemade Grapenut Pudding** 4

1.00 plate charge for shared meals.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server if a person in your party has a food allergy.

No separate checks for parties over 8.