

END ZONE

RESTAURANT & BAR

PREGAME

Cheese Nachos 14

Nachos topped with piping hot cheese, chopped tomatoes, Jalapeño peppers, onions, olives, salsa and sour cream
Chicken 15 Loaded Nachos with chili and no salsa 15

Fried Mozzarella Sticks 10

Served with Italian marinara sauce

Boneless Tenderloins* 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

Onion Rings 9

Crispy golden brown, cooked to perfection

Shrimp Ala Garlic* 17

Tender gulf shrimp cooked in a garlic wine sauce and topped with parmesan cheese and lemon

Buffalo Shrimp* 17

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 12

Curly fries with melted cheese and bacon

Cherrystones* 10

On a half shell

Stuffed Quahog 6

A New Bedford favorite!

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* 14

Fresh boneless breast of chicken with lettuce and tomato with teriyaki, BBQ, lemon pepper or Cajun

Mexicali Chicken* 16

Chipotle seasoned, grilled chicken, topped with cheese, bacon, guacamole, lettuce and tomato

Turkey Club 15

Sliced turkey breast with lettuce, tomato, bacon and mayo

Fish Sandwich* 14

Fresh native scrod deep fried golden brown with lettuce, tomato and tartar sauce

Reuben* 15

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* 18

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

Chicken Parmesan Dinner* 17

Boneless breast, lightly seasoned, topped with marinara and mozzarella cheese and served with linguini and garlic bread

Teriyaki Sirloin Tips* 26

Char-broiled, marinated sirloin tips served over rice with choice of vegetable.

Sirloin Tips* 26

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* 15

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* 24

Sixteen tender Gulf shrimp sautéed in scampi garlic sauce, served over linguini or rice pilaf

Fried Shrimp Plate* 24

Sixteen tender Gulf shrimp fried golden brown, served with fries, tartar sauce, cocktail sauce and cole slaw

Baked Stuffed Shrimp* 26

With seafood stuffing, served with potato and vegetable

Broiled Sea Scallops* 30

Tender native sea scallops topped with seasoned bread crumbs and butter, served with potato and vegetable

Baked Stuffed Scallops* 30

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* 21

Fresh native scrod topped with seasoned bread crumbs and butter, broiled to perfection; served with choice of 2 sides

Fish & Chips* 18

Fresh native Atlantic cod fried golden brown, served with fries, tartar sauce and cole slaw

Fried Clams* 28

Fried golden brown, served with fries, cole slaw and tartar sauce

Fried Clam Strips* 17

Fried golden brown, served with fries, cole slaw and tartar sauce

Half and Half Plates* 28

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* 34

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* 17

Ten tender Gulf shrimp sautéed in a Portuguese sauce and spices

Cacoila Sandwich* 12

Chunks of marinated pork served on a Portuguese roll with red peppers

Pork Alentjana* 24

Marinated pork with fried potatoes, littlenecks and red peppers with a Portuguese wine and saffron sauce

Cacoila Plate* 18

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* 26

Tenderloin tips marinated to perfection, served with red pepper, rice pilaf and fries

Roasted Half Chicken* 16

Fall-off-the-bone, seasoned roasted chicken, served with fries and rice pilaf

Chicken Mozambique* 20

Chicken tenderloins sautéed in a Portuguese sauce and spices

Azorean Chicken and Shrimp* 26

Chicken and shrimp cooked in a spicy saffron sauce with onions, linguica and fried potatoes

Shrimp Mozambique* 24

Sixteen tender Gulf shrimp cooked with a Portuguese sauce and spices. Served over linguini or rice pilaf

Portuguese Style Littlenecks & Shrimp* 26

Shrimp and littlenecks cooked in a delicious saffron sauce with linguica and onion over rice

Scrod Mozambique* 22

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

EARLY WEEK SPECIALS

MONDAY

\$10 Fish & Chips
\$3 Bud Select - 16oz

TUESDAY

1/2 Price Appetizers

WEDNESDAY

\$5 One Topping Pizza
\$5 Pitcher Bud Select

PEE WEE

for 12 and under

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

DESSERTS

Homemade Rice Pudding 5
Chocolate Cake 7
Homemade Flan 6
Peanut Butter Pie 7
Cheesecake 7
Plain or topped with strawberries
Homemade Grapenut Pudding 5

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