

Est.



1994

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

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

Fried Mozzarella Sticks 10

Served with Italian marinara sauce

Chicken Quesadilla 13

Chicken, mozzarella cheese, tomato, onion and bacon bits

New

New Bedford Seafood Cakes 16

Made with native sea scallops, shrimp, haddock, served over a creamy Mozambique sauce

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

Shrimp Ala Garlic* 17

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

New

Fried Calamari* 16

Tender calamari rings and tentacles, served with marinara sauce and hot pepper rings

Buffalo Shrimp* 17

Fried tender gulf shrimp tossed in buffalo sauce, served with celery sticks and bleu cheese

New

Portuguese Poutine 17

Cubed fried potatoes topped with chopped steak, cheddar cheese curds, Portuguese gravy, fried egg, and red finger peppers

Potato Skins 11

Stuffed with mozzarella cheese and bacon, served with sour cream and crisp celery

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 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

New

Philly Cheesesteak* 16

Tender shaved steak, sautéed onions and peppers, mealteed cheese

Turkey Club 15

Sliced turkey breast with lettuce, tomato, bacon, and mayo

New

BBQ Chicken Melt* 16

Grilled bbq chicken, melted cheese, and bacon

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

New

Fish Taco* 16

Native fried haddock, topped with chipotle aioli, shredded cheese, lettuce, and tomato (shrimp also available)

BURGER

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

Hamburger* 12

With lettuce and tomato
Add American cheese 13

Red Sox Burger* 15

With bacon, lettuce, tomato, and American cheese on a bulkie roll

End Zone Burger* 16

With sautéed onions, mushrooms, and cheese on a bulkie roll

New

Bacon Bleu Burger* 18

Great Hills bleu cheese, applewood smoked bacon, and shredded lettuce on a bulkie roll

Big Texan Burger* 16

BBQ sauce, cheese, bacon, and sautéed onions on a bulkie roll

New

Portuguese-Style Burger* 16

Egg, red pepper, American cheese on a bulkie roll, served with a side of Portuguese gravy

Mac Attack* 16

With pickles, lettuce, cheese, thousand island dressing, and chopped onion on a bulkie roll

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.

PIZZA

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

Cheese Pizza 10

Each additional topping 1.50

6 or more toppings 16

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

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* 17

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

New

Filet Mignon Bourbon Tips* 28

Filet mignon tips marinated in bourbon sauce served with potato and vegetable

Sirloin Tips* 26

Char-broiled, seasoned, sirloin tips served with choice of potato and vegetable

New

Baby Back BBQ Ribs* 24

Full rack grilled to perfection, brushed with our sweet and tangy sauce, served with rice and cole slaw

Shrimp Scampi* 24

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

New

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

Fried Scallop Plate* 28

Native sea scallops deep fried golden brown, served with fries, cole slaw, and tartar sauce

New

Sweet Chile Lime Grilled Salmon* 23

12 oz. grilled salmon, topped with sweet chile sauce, lime zest; finished with fresh lime, served over ginger jasmine rice

New

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

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

Broiled Seafood* 23

An End Zone Favorite - Native sea scallops, shrimp, and haddock topped with seafood stuffing, broiled to perfection. Served with potato and vegetable

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

New

Paelha* 36

Classic Portuguese saffron rice dish, made with native sea scallops, shrimp, littlenecks, mussels, and vegetables, topped with a lobster tail

Azorean Chicken and Shrimp* 26

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

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

Shrimp Mozambique* 24

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

Cacoila Plate* 18

Chunks of marinated pork, served with red peppers, 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

New

Azorean Bifana* 18

Marinated pork cutlets cooked in an Azorean sauce, served with fries and rice

Carne de Espito* 26

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

Scrod Mozambique* 22

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

CHECK OUR SPECIALS BOARD

PEE WEE

for 12 and under

Macaroni & Cheese 7

Grilled Cheese with fries 5

Pasta with Meatball 7

Chicken Fingers* with fries 7

DESSERTS

Homemade Rice Pudding 6

Chocolate Cake 8

Homemade Flan 7

Peanut Butter Pie 8

Cheesecake 8

Plain or topped with strawberries

Homemade Grapenut Pudding 6

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