

Seafood Dinner Menu

Aperitivos *Appetizers*

Antipasto Español 16.95

Spanish Antipasto, Serrano Ham and Cheese

Gambas al Ajillo, Nuestra Especialidad 15.95

Shrimp in Garlic, Our Specialty

Mariscos a la Vinagreta 17.95

Cold Seafood Salad Vinaigrette

Champiñones a la Española 13.95

Mushrooms Spanish Style

Camarones Jumbo 18.95

Jumbo Shrimp Cocktail

Calamares a la Madrileña 13.95

Fried Calamari

Almejas Casino 13.95

Clams Casino

Almejas Marinera 13.95

Clams Marinera

Almejas en Salsa Verde 13.95

Clams in Green Sauce

Chorizos a la Plancha 13.95

Sausage Spanish Style

Mejillones a la Marinera 13.95

Mussels Marinera

Quesos Españoles 16.95

Spanish Cheeses

Pasteles de Cangrejo 17.95

Maryland Crab Cakes

Vieiras Don Pepe 20.95

Scallops, Stuffed with Shrimp and Crabmeat

Pulpo a la Gallega 20.95

Octopus with Paprika and Olive Oil

PLATO EXTRA ~ EXTRA PLATE
6.00

Ensaladas y Sopas *Salads and Soups*

Ensalada 6.95

Garden Salad

Queso Fresco con Tomate 11.95

Fresh Mozzarella with Tomatoes

Sopa del Día 6.95

Soup of the Day

Sopa de Ajo 6.95

Garlic Soup

Gazpacho a la Andaluza 6.95

Cold Vegetable and Tomato Soup

Mariscos *Shellfish*

***Paella a la Valenciana 32.95**

Shellfish, Chicken, Spanish Sausage
in Saffron Rice

***Paella Marinera 32.95**

All Types of Shellfish in Saffron Rice

Paella de Vegetales 18.95

Vegetarian Paella in Saffron Rice

***Mariscada Don Pepe 32.95**

A Shellfish Casserole in Tomato Sauce

***Mariscada en Salsa Verde 32.95**

A Shellfish Casserole in Green Sauce

Langosta al Horno

Twin Lobster Stuffed with Crabmeat,
Shrimps and Scallops

Market Price

Langosta

Daily Lobster Specials

Market Price

***SATURDAY – Minimum Two Orders**

Mariscos y Pescados Shellfish and Fish

Langosta – Lobster Specials 2-6 lbs.
Market Price

Camarones Salsa de Ajo 26.95
Shrimp, Garlic Sauce

Camarones Provenzal 27.95
Shrimp cooked with Tomato, Garlic,
Wine and Parsley

Camarones en Salsa Verde 26.95
Shrimp in Green Sauce and Parsley

Camarones Enchilados 27.95
Shrimp in Hot Tomato, Pepper and
Onion Sauce

Pargo Entero o Filete 29.95
Baked Red Snapper, Whole Fish or Filet

Robalo Entero o Filete 29.95
Baked Branzino, Whole Fish or Filet

Salmon 26.95
Grilled Salmon

Bacalao al Horno 27.95
Broiled Cod Fish Salted

Sea Bass de Chile a la Parilla 40.95
Grilled Chilean Sea Bass



Side Dishes

Pasta 8.95

Broccoli Rabe 8.95

Kale or Spinach 8.95

Carnes Meats

Mar y Tierra 45.95
Surf and Turf

Solomillo a la Sevillana 44.95
Broiled Filet Mignon

Costilla de Lomo 40.95
Broiled Sirloin Steak served with
our Chef's Special Sauce

Costilla de Res 31.95
Broiled Queen Size Sirloin Steak
served with our Chef's Special Sauce

Chuletas de Ternera Sevillana 36.95
Veal Chops in a Brandy
and Mushroom Sauce

Ternera a la Coruñesa 27.95
Veal Cutlets Prepared in a Sherry,
Brandy and Mushroom Sauce

Ternera a la Vasca 27.95
Egg-Breaded Veal Cutlets in Tomato,
Mushroom and Wine

Ternera a la Madrileña 27.95
Breaded Veal Cutlets in Lemon
and Wine Sauce

Pollo al Ajillo 23.95
Garlic Chicken on the Bone

Filete de Pollo a la Vasca 23.95
Egg-Breaded Boneless Chicken in
Tomato and Wine

Chuletas de Cerdo Arriero 23.95
Pork Chops in Garlic Sauce

Children's Menu

Pasta 8.95

Chicken Fingers 9.95

New York Shell Steak 18.95