

Seafood Dinner Menu

Aperitivos *Appetizers*

Antipasto Español 18.95

Spanish Antipasto, Serrano Ham and Cheese

Gambas al Ajillo, Nuestra Especialidad 17.95

Shrimp in Garlic, Our Specialty

Mariscos a la Vinagreta 20.95

Cold Seafood Salad Vinaigrette

Champiñones a la Española 15.95

Mushrooms Spanish Style

Camarones Jumbo 20.95

Jumbo Shrimp Cocktail

Calamares a la Madrileña 15.95

Fried Calamari

Almejas Casino 15.95

Clams Casino

Almejas Marinera 15.95

Clams Marinera

Almejas en Salsa Verde 15.95

Clams in Green Sauce

Chorizos a la Plancha 14.95

Sausage Spanish Style

Mejillones a la Marinera 14.95

Mussels Marinera

Quesos Españoles 18.95

Spanish Cheeses

Pasteles de Cangrejo 21.95

Maryland Crab Cakes

Vieiras Don Pepe 23.95

Scallops, Stuffed with Shrimp and Crabmeat

Pulpo a la Gallega 23.95

Octopus with Paprika and Olive Oil

PLATO EXTRA ~ EXTRA PLATE
7.00

Ensaladas y Sopas *Salads and Soups*

Ensalada 7.95

Garden Salad

Queso Fresco con Tomate 13.95

Fresh Mozzarella with Tomatoes

Sopa del Día 7.95

Soup of the Day

Sopa de Ajo 7.95

Garlic Soup

Gazpacho a la Andaluza 7.95

Cold Vegetable and Tomato Soup

Mariscos *Shellfish*

***Paella a la Valenciana 35.95**

Shellfish, Chicken, Spanish Sausage
in Saffron Rice

***Paella Marinera 35.95**

All Types of Shellfish in Saffron Rice

Paella de Vegetales 21.95

Vegetarian Paella in Saffron Rice

***Mariscada Don Pepe 35.95**

A Shellfish Casserole in Tomato Sauce

***Mariscada en Salsa Verde 35.95**

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 29.95
Shrimp, Garlic Sauce

Camarones Provenzal 30.95
Shrimp cooked with Tomato, Garlic,
Wine and Parsley

Camarones en Salsa Verde 29.95
Shrimp in Green Sauce and Parsley

Camarones Enchilados 30.95
Shrimp in Hot Tomato, Pepper and
Onion Sauce

Pargo Entero o Filete 32.95
Baked Red Snapper, Whole Fish or Filet

Robalo Entero o Filete 32.95
Baked Branzino, Whole Fish or Filet

Salmon 29.95
Grilled Salmon

Bacalao al Horno 30.95
Broiled Cod Fish Salted

Sea Bass de Chile a la Parilla 44.95
Grilled Chilean Sea Bass



Side Dishes

Pasta 9.95

Broccoli Rabe 9.95

Kale or Spinach 9.95

Carnes Meats

Mar y Tierra 50.95
Surf and Turf

Solomillo a la Sevillana 48.95
Broiled Filet Mignon

Costilla de Lomo 46.95
Broiled Sirloin Steak served with
our Chef's Special Sauce

Costilla de Res 37.95
Broiled Queen Size Sirloin Steak
served with our Chef's Special Sauce

Chuletas de Ternera Sevillana 40.95
Veal Chops in a Brandy
and Mushroom Sauce

Ternera a la Coruñesa 30.95
Veal Cutlets Prepared in a Sherry,
Brandy and Mushroom Sauce

Ternera a la Vasca 30.95
Egg-Breaded Veal Cutlets in Tomato,
Mushroom and Wine

Ternera a la Madrileña 30.95
Breaded Veal Cutlets in Lemon
and Wine Sauce

Pollo al Ajillo 26.95
Garlic Chicken on the Bone

Filete de Pollo a la Vasca 26.95
Egg-Breaded Boneless Chicken in
Tomato and Wine

Chuletas de Cerdo Arriero 26.95
Pork Chops in Garlic Sauce

Children's Menu

Pasta 9.95

Chicken Fingers 10.95

New York Shell Steak 20.95