



## DO FUNDO DO MAR

FROM THE BOTTOM OF THE SEA

### SERVIDOS À POSTA\*

FOR A SINGLE PERSON

|          |        |
|----------|--------|
| Salmão 🍷 | 14.80€ |
| Salmon   |        |
| Atum 🍷   | 18.00€ |
| Tuna     |        |

### PEIXE INTEIRO... PARA PARTILHAR \*#

A WHOLE FISH... TO SHARE

|           |        |
|-----------|--------|
| Robalo 🍷  | 47.00€ |
| Sea Bass  |        |
| Dourada 🍷 | 45.00€ |
| Sea bream |        |

\* Todos os peixes são grelhados e servidos com legumes salteados e batata assada.  
All fishes are grilled and served with sautéed vegetables and baked potatoes.

# Preço ao Kg variável consoante a época do ano e a disponibilidade no mercado.  
Price subject to consultation

### PRATOS PRINCIPAIS...

MAIN COURSES

|                                                    |        |
|----------------------------------------------------|--------|
| Grelhada Mista 🍷 🍷                                 | 39.50€ |
| (3 variedades de Peixe, legumes e batata salteada) |        |

Mixed Grilled Fish  
(3 varieties of fish, vegetables and sautéed potatoes)

|                                                                                     |               |               |
|-------------------------------------------------------------------------------------|---------------|---------------|
| Cataplana de Peixe 🍷 🍷 🍷                                                            | 20.00€ (1pax) | 39.00€ (2pax) |
| (Corvina, salmão, bacalhau, camarão, amêijoas, batata, pimentos, tomate e coentros) |               |               |

Fish Dish prepared in a Copper Pan  
(Meagre, salmon, codfish, shrimp, clams, potato, peppers, tomato and coriander)

|                                           |        |
|-------------------------------------------|--------|
| Polvo à Lagareiro 🍷                       | 17.00€ |
| (Polvo grelhado, grelos e batata a murro) |        |

"Lagareiro" Octopus  
(Grilled octopus with garlic, olive oil, sprouts and smashed potatoes)

|                                                             |        |
|-------------------------------------------------------------|--------|
| Bacalhau com Batatas a Murro 🍷 🍷                            | 17.00€ |
| (Bacalhau assado com alho, azeite, grelos e batata a murro) |        |

Codfish with smashed Potatoes  
(Traditonal Codfish roasted with garlic, olive oil, sprouts and potatoes cooked)

|                                                     |        |
|-----------------------------------------------------|--------|
| Bacalhau à Brás 🍷 🍷                                 | 14.50€ |
| (Bacalhau lascado com cebolada, batata palha e ovo) |        |

Codfish à Brás  
(Shredded salted codfish fried with onions, potatoes and eggs)



APANHÁMOS O MELHOR MARISCO  
WE CAUGHT THE BEST SEAFOOD

|                              |         |
|------------------------------|---------|
| Ostras Portuguesas (un/each) | 2.50€   |
| Portuguese Oysters           |         |
| Gamba Cozida (100gr)         | 5.50€   |
| Boiled Prawns                |         |
| Gamba selvagem (100gr)       | 5.90€   |
| Wild Prawns                  |         |
| Camarão da Costa (100gr)     | 8.90€   |
| Coastal Shrimps              |         |
| Camarão Tigre (100gr)        | 8.80€   |
| Tiger Shrimp                 |         |
| Sapateira (kg)               | 29.00€  |
| Rock Crab                    |         |
| Lavagante (kg)               | 89.90€  |
| Crawfish Lobster             |         |
| Lagosta (kg)                 | 119.00€ |
| Lobster                      |         |

PRATOS PRINCIPAIS...

MAIN COURSES

|                                                                                                    |        |
|----------------------------------------------------------------------------------------------------|--------|
| Açorda de Marisco (1 pax)                                                                          | 18.00€ |
| (Camarão, amêijoas e berbigão envolvidos numa açorda com ovo a baixa temperatura)                  |        |
| Traditional Seafood Dish                                                                           |        |
| (Prawns, clams, cockle and with portuguese pottage of wheat bread, garlic and low temperature egg) |        |

|                                                                                              |               |              |
|----------------------------------------------------------------------------------------------|---------------|--------------|
| Arroz Mar ao Largo                                                                           | 22.00€ (1pax) | 45.00€(2pax) |
| (Arroz, caldo de marisco, lagosta, camarão, mexilhão, amêijoas, pimentos, cebola e coêntros) |               |              |

Mar ao Largo Rice  
(Rice, seafood broth, lobster, shrimp, mussels, clams, peppers, onions and coriander)

|                                                                             |        |
|-----------------------------------------------------------------------------|--------|
| Cataplana de Marisco (2 pax)                                                | 45.00€ |
| (Lagosta, camarão, mexilhão, amêijoas, batata, pimentos, tomate e coêntros) |        |

Seafood Dish prepared in a Copper Pan  
(Lobster, shrimps, mussels, clams, potatoes, tomatoes and coriander)

|                   |        |
|-------------------|--------|
| Mariscada (2 pax) | 59.00€ |
|-------------------|--------|

PRATO FRIO | Sapateira, 2 ostras, búzios, burrié, gamba cozida, camarão selvagem e mousse de sapateira.  
PRATO QUENTE | Amêijoas / lingueirão, mexilhão

Seafood Platter  
COLD DISH | Rock crab, 2 oysters, whelks, sea snails, boiled prawns, wild shrimps and crab mousse. HOT DISH | Clams / razor clams, mussels

|                            |        |
|----------------------------|--------|
| Mariscada Especial (2 pax) | 84.50€ |
|----------------------------|--------|

PRATO FRIO | Sapateira, 2 ostras, búzios, burrié, gamba cozida e camarão selvagem e mousse de sapateira.  
PRATO QUENTE | Camarão tigre, amêijoas / lingueirão, mexilhão

Seafood Special Platter  
COLD DISH | Rock crab, 2 oysters, whelks, sea snails, boiled prawns, wild shrimps and crab mousse. HOT DISH | Tigre shrimp, clams / razor clams, mussels

|                             |         |
|-----------------------------|---------|
| Grelhada de Marisco (2 pax) | 110.00€ |
|-----------------------------|---------|

(Lagosta, camarão, camarão tigre, mexilhão e polvo)  
Guarnição: misto de salada e batata doce salteada

Mixed Grilled Seafood  
(Lobster, tiger shrimp, mussels and octopus)  
Garnish: mixed salad and sautéed sweet potato



## NEM SÓ DO MAR VIVE O HOMEM

MAN CANNOT LIVE BY SEA ALONE

|                                                                                |        |
|--------------------------------------------------------------------------------|--------|
| Hambúrguer de picanha no pão 🍔                                                 | 9.00€  |
| Rump Steak burger in bread                                                     |        |
| Bife Mar ao Largo 🍖 🍷 🍷                                                        | 20.00€ |
| (Bife do lombo com molho da casa e batata frita)                               |        |
| Mar ao Largo Steak                                                             |        |
| (Sirloin steak with home sauce and french fries)                               |        |
| Cordon Bleu 🍷 🍷                                                                | 14.00€ |
| (Bife de frango recheado com fiambre e queijo acompanhado com arroz e batatas) |        |
| Cordon Bleu                                                                    |        |
| Chicken fillet stuffed with ham and cheese, served with rice and potatoes)     |        |
| Arroz de Pato 🍖                                                                | 16.00€ |
| (Arroz de pato com farinheira, morcela e bacon)                                |        |
| Duck Rice                                                                      |        |
| (Duck rice with portuguese sausages and bacon)                                 |        |
| Bochechas de Porco 🍖                                                           | 15.00€ |
| (Bochechas estufadas em vinho tinto com risoto de cenoura)                     |        |
| Pork Cheeks                                                                    |        |
| (Stew Pork cheeks in red wine with carrots risotto)                            |        |
| Carne Tomahawk com 35 dias de maturação (2pax) *                               | 55.00€ |
| Premium Tomahawk beef with 35 days dry age                                     |        |
| Entrecote Black Angus *                                                        | 23.00€ |
| Entrecote Black Angus                                                          |        |

\* Pratos servidos com batatas salteadas, cogumelos e Jus de Porto.  
Dishes served with sauteed potatoes, mushroom and Port jus.

## SALADAS

SALADS

|                                                                                |        |
|--------------------------------------------------------------------------------|--------|
| Salada mista 🍷                                                                 | 6.90€  |
| (Mistura de alfaces, tomate, cebola, cenoura e croutons)                       |        |
| Mixed Salad                                                                    |        |
| (Mixture of lettuce, tomato, onion, carrot and croutons)                       |        |
| Gravlax de Salmão fresco com grão e alcaparras 🍷                               | 14.00€ |
| (Salmão curado, grão, cominhos)                                                |        |
| Fresh Salmon gravlax with chick pea and capers                                 |        |
| (Shrimp, radish and croutons)                                                  |        |
| Salada de Marisco do Chef 🍷 🍷 🍷                                                | 18.00€ |
| (Mexilhão, amêijoas, gambas, mousse de sapateira, batata e mistura de alfaces) |        |
| Chef's Seafood Salad                                                           |        |
| (Mussel, clams, prawns, crab mousse, potato and mixture of lettuces)           |        |
| Salada de Camarão e espinafres 🍷 🍷                                             | 15.00€ |
| (Camarão, rabanete, e croutons)                                                |        |
| Shrimp and Spinach Salad                                                       |        |
| (Shrimp, radish and croutons)                                                  |        |
| Salada Caesar 🍷 🍷 🍷 🍷 🍷                                                        | 14.00€ |
| (Frango grelhado, bacon, molho de azeitonas, crutons e queijo parmesão)        |        |
| Caesar Salad                                                                   |        |
| (Grilled chicken fillet, bacon, anchovy sauce, croutons and parmesan cheese)   |        |