Nutshell Café

Appetizer:

- Caldo Verde Soup
- House Salad
- Fried Calamari served with cocktail sauce

Entrée:

- **Pork & Clams**: Sauteed marinated pork served with clams over a bed of home fries.
- **Baccalhau Abras**: Traditional Portuguese dish of shredded salt-cod and onions sautéed in olive oil, with fried shredded potatoes, all held together with eggs and served over a bed of lettuce.
- **Sautéed Shrimp in Spicy Garlic Sauce**: Shrimp served in our chef’s special spicy sauce served with rice or roasted potatoes.
- **Pork and Steak Mix**: Grilled chopped pork and steak in the chef’s special spicy sauce served with french fries or rice.
- **Nutshell Chicken**: Chicken breast in a creamy garlic sauce with vegetables served with rice.
- **Estroganoff**: Scallops, shrimp, sautéed in a sherry cream sauce over linguine.
- **($30.19) Paella**: A mixture of clams, squid, shrimp, mussels and chicken served over a bed of saffron rice.

Dessert:

- Home Made Flan
- Drunken Pear: Pear poached in Port Wine, served with vanilla ice cream.
- Tiramisu Cake: Sponge cake with espresso coffee and layered with sweet mascarpone cream.

\[Dine \text{ In only } \sim \text{ No Take Out orders}\]

No substitutions or changes. Please note price does not include tax, beverage or gratuity.

Gratuity of 18% will be automatically added to bill for tables of 6 or more.