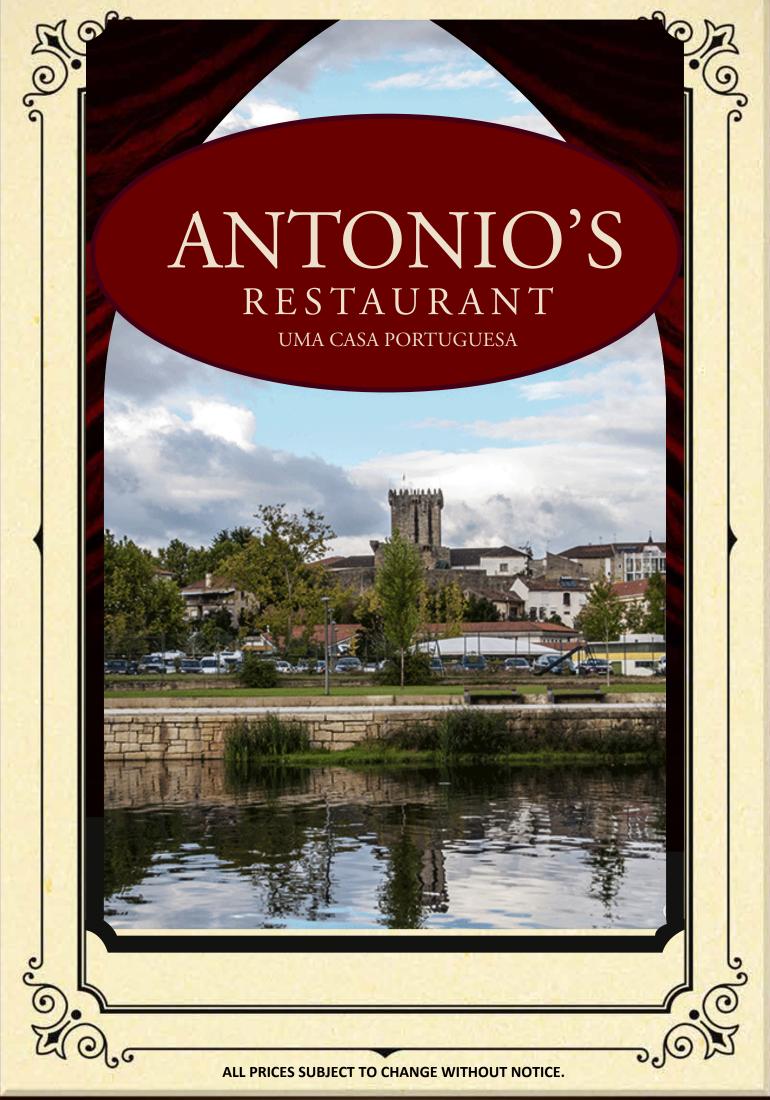
Since 1989, we have strived to serve authentic Portugese cuisine using fresh local seafood and produce in a comfortable family atmosphere. We hope you enjoy as we take pride in the values we offer at Antonio's-where every day is Sunday. Bon Appetite! The afonso & Martinho Families



Summer Hours

Winter Hours

Sunday - Thursday 11:30am to 9:30pm Friday - Saturday 11:30am to 10:00pm **Sunday - Thursday** 11:30am to 9:00pm **Friday - Saturday** 11:30am to 10:00pm

www.antoniosnewbedford.com



APPETIZERS



Deep Fried Chicken Wings

(ASAS DE GALINHA FRITAS)

7.99

Stuffed Quahogs

A very New England tradition with a Portuguese touch 3.50

Cod Fish Cakes

(PASTEIS DE BACALHAU)

Traditional fried croquettes of salted cod, potato, onions, and parsley

1.29 Each

Meat Croquettes

(CROQUETTES DE CARNE)

Beef, pork and Portuguese sausage with bread crumbs and spices 1.29 Each

Shrimp Croquettes

(RISSOIS DE CAMARAO)

Fried croquettes of shrimp, peppers and onions 1.59 Each

Lobster Croquettes

(CRROQUETTES DE LAGOSTA)

Fried croquettes of lobster, tomatoes, peppers and onions

1.89 Each

Fried Squid

(CALAMARI/LULAS FRITAS) 10.99

Mussels Spanish

(MEXILHAO ESPANHOLA)

Sautéed with garlic, peppers and onions in a light tomato broth 12.99

Littlenecks au Natural

(AMEIJOAS AO NATURAL)

Served on the half shell 12.99

Littlenecks Bulhao Pato

(AMEIJOAS BULHAO PATO)

Steamed in olive oil, garlic and parsley 13.99

Martha Stewart's favorite dish when she visited!

Littlenecks Spanish

(AMEIJOASA ESPANHOLA)

Steamed in a light tomato sauce, peppers, onions and garlic 13.99

Fried Oysters

(OSTRAS FRITAS)

Deep fried in our special batter 16.99

Shrimp Antonio's

(CAMARAO MOZAMBIQUE)

Tender shrimp sautéed with garlic in a zesty saffron Mozambique sauce 12.99

Littlenecks & Shrimp Antonio's

(AMEIJOAS E CAMARAO A ANTONIO'S)

Sautéed with garlic in a zesty saffron sauce 19.99

SOUP & SALAD

Kale Soup - 3.75 Chicken Soup - 3.75 N.E. Clam Chowder - 4.25

House Salad

Small - 3.99 Large - 4.99

Add Salmon, Grilled Chicken or Sirloin Tips 10.99





CHICKEN DISHES



Pieces of boneless chicken and shrimp in Mozambique sauce with fried sliced potatoes - 14.99

Chicken Algarvia

(GALINHA ALGARVIA SEM OSSO)
Pieces of boneless chicken, littlenecks, shrimp and rice in a light tomato broth - 15.99

Sautéed Chicken & Littlenecks Spanish Style

Chicken sautéed with littlenecks in a light tomato sauce with peppers, onions and garlic - 14.99

Chicken Alentejana (GALINHA ALENTEJANA)

Boneless chicken sautéed with littleneck clams, topped with cubed fried potatoes - 14.99

Chicken Diane

(GALIHNA A DIANA)

Chicken sautéed with mushrooms in a beef flavored brandy and Dijon cream sauce - 15.99

Sautéed Chicken & Mushrooms

(GALINHA COM COGUMELOS)

Chicken sautéed with mushrooms in a port wine sauce - 14.99

Boneless Fried Chicken

(GALINHA FRITA SEM OSSO) - 12.99

Grilled Chicken Skewer

(GALINHA NO ESPETO)

Pieces of boneless chicken marinated and grilled - 12.99

Chicken Breast & Shrimp

(PEITO DE GALINHA COM CAMATLO)

Grilled chicken breast topped with beef flavored sauce and battered shrimp - 13.99

SANDWICHES

All sandwiches served with French fries or rice.

Extra Fillings, Fried Onions, Red Peppers or Cheese - 50¢ each

Fish Sandwich

(SANDES DE PEIXE)

6.99

Steak Sandwich

(PRECO NO PAO)

6.99

Pork Steak Sandwich

(BIFANA)

6.99

Cacoila Sandwich

(CACOILA)

6.99

Linguica Sandwich

(LINGUICA)

Portuguese sausage - 6.99

Chicken Mozambique Sandwich

6.99

Chicken Breast Sandwich

(PEITO DE GALINHA)

6.99

100% Sirloin Hamburger

8.99

Grilled Sirloin Tip Sandwich

(SIRLOIN TIPS GRELHADOS)

8.99

CHILDREN'S PLATES

Two Hot Dogs - 3.59

Chicken Tenders - 4.99

Fish & Chips - 6.99

Cacoila (Marinated Pork) - 5.99



LARGE TRAY TAKE-OUT MENU



Take-out orders to accommodate all size parties.

Large Hotel Pans Serves 20 - 24

Boneless Chicken Algarvia

Chunks of boneless chicken breast, littlenecks, shrimp and rice, simmered in a light tomato and onion broth - 90.00 Half Tray - 45.00

Cacoila Platter

Marinated cubed pork stewed in a light spicy sauce – 75.00 Half Tray – 40.00

Chicken Antonio's with Shrimp

Chunks of chicken breast and shrimp simmered in a zesty saffron sauce served with fresh sliced potatoes or rice – 90.00 Half tray - 45.00

Paella

An assortment of lobster, scallops, mussels, littlenecks, shrimp, chicken, beef and rice simmered in a saffron broth – 95.00 Half Tray - 50.00

Pork Meat Ribatejana

Marinated boneless cubed pork stewed with littlenecks and shrimp, topped with cubed fried potatoes – 90.00 Half Tray - 45.00

Pork Meat Alentejana

Pork tenderloin pan sautéed with olive oil, garlic, and tomato base, topped with littlenecks and fried potatoes – 90.00 Half Tray - 45.00

SIDES OF LARGE TRAYS

Portuguese Rice

Full Tray- 25.00 Half Tray - 15.00

Garden Salad

Full Tray- 25.00 Half Tray - 15.00

Roasted Potatoes (24 Hour Notice) Full Tray - 30.00 / Half Tray - 15.00

HOMEMADE DESSERTS

Rice Pudding - 3.99

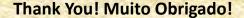
Chocolate Mousse - 3.99

Caramel Pudding Flan Custard - 3.99

Cheesecake with Strawberries - 3.99

Tiramisu - 5.99
Larger Portion of Tiramisu

Large 24-36 portions - 45.00 Medium 12-18 portions - 25.00 Small 4-6 portions - 15.00



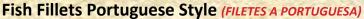
Delivery may be available for an additional charge.







SEAFOOD DISHES



Fresh fillets of fish marinated in white wine, lemon and garlic, then fried to perfection - 12.99

Broiled Seafood (GRELHADO DE PEIXE E MARISCO)

Fresh native scrod, scallops and shrimp served with lemon butter - 18. 99

Sardines (SARDINHAS ASSADAS)

Grilled in the traditional style - 11.99

Fried Shrimp (CAMARXO FRITO)

Deep fried battered shrimp - 13.99

Fried Scallops (ESCALOPS FRITOS)

Native, deep fried scallops - 20.99

Fried Clams (CLAMS FRITOS)

Native, deep fried clams - 17.99

Seafood Stew Casserole Antonio's (MARISCADA A ANTONIO'S)

A medley of lobster, scallops, shrimp, mussels, littlenecks and chopped clams in a tomato broth - 26.99

Salted Codfish (BACALHAU COZIDO OU NA BRAZA)

Your choice of boiled or charbroiled - 18.99

Fish & Chips (PEIXE FRITO COM BATATA FRITA)

Traditional style - 12.99

Baked Stuffed Shrimp (CAMARAO RECHEADO)

Six large shrimp stuffed with Antonio's own special stuffing – 15.99

Broiled Scrod

Fresh native scrod with lemon butter - 16.99

Grilled Atlantic Salmon (SALMAO ATLANTICO GRELHADO)

With lemon butter - 16.99

Grilled Shrimp Skewer (CAMARAO GRELHADO NO ESPETO)

With linguica, peppers and onions. Served with lemon butter - 13.99

Grilled Swordfish (ESPADARTE GRELHADO)

With lemon butter - 14.99

Spanish classic. An assortment of lobster, scallops, mussels, shrimp, littlenecks, chicken, beef and rice simmered in a saffron broth.

For Two - 32.99 for One - 19.99

Broiled Scallops

(SCALLOPS GRELHADOS)

Native scallops grilled with lemon butter - 20.99

Shrimp Mozambique with Spaghetti

Tender shrimp sautéed with garlic in a zesty saffron over spaghetti - 15.99

* Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order please inform your server if you or a person in your party has a food allergy.

MEAT DISHES



(BIFE A CHEFE)

Seared tenderloin and chicken breast with a beef brandy sauce and fried shrimp. For Two - 32 .99 for One - 19.99

Pork Alentejana

Pork tenderloin pan sautéed with olive oil, garlic and tomato base. Topped with littlenecks and fried potatoes - 16.99

Cacoila Plate

(PRATO DE CACOILA)

Marinated cubed pork stewed in a light spicy sauce - 11.99

Steak Antonio's Style

(BIFE A ANTONIO'S)

A 16 oz. sirloin, grilled and topped with ham, fried eggs and a Portuguese beef sauce - 16.99

Junior Steak Antonio's

(BITOQUE)

12.99 8 oz.

Grilled Meat Skewer

(CARNE NO ESPETO)

Traditional Portuguese skewered beef, marinated and grilled - 13.99

Surf & Turf

(BIFE A MARINHEIRO)

A 16 oz. sirloin steak grilled and topped with sautéed scallops and shrimp - 22.99

Grilled Combo Skewer

(ESPETADA MISTA)

Shrimp, scallops and beef marinated and grilled - 16.99

Pork Meat Ribatejana

(CARNE A RIBATEJANA)

Marinated pork stewed with littlenecks and shrimp. Topped with cubed fried potatoes – 15.99

Sirloin & Baked Stuffed Shrimp

(BIFE COM CAMARAO RECHEADO)

An 8 oz. sirloin served with three large baked stuffed shrimp - 17.99

Meat Stew with Shrimp

(CARNE ESTUFADA COM CAMARAO)

Beef stewed in a brown sauce with sautéed shrimp. Service with fried sliced potatoes – 14.99

Grilled Lamb Chops

(COSTELETAS DE BORREGO GRELHADAS)

Rack of New Zealand lamb, grilled and served with a beef flavored sauce - 22.99

PLATE SHARING CHARGE - 3.00

WINE LIST

"NUMA CASA PORTUGUESA FICA BEM, PAO E VINHO SOBRA MESA ..." - A.MALIA

Whites

- Hess, Chardonnay, Monterey
- Esporao, Alentejo, Portugal
- •Sycamore Lane, Chardonnay, California
- •Kono, Sauvignon Blanc,

Marlborough, New Zealand

- Polka Dot, Riesling, California
- Beringer, White Zinfandel, California
- •Ponte, Pinot Grigio, California
- Casal Garcia, Vinho Verde, Portugal Half Bottle
- Aveleda, Vinho Verde, Portugal
- •Lancers, Rose, Portugal
- •Gazela, Vinho Verde, Portugal
- •Mezzacorona, Moscato, California

Sparkling

Try with grilled fish (Portuguese sardines), any dessert or special occasion! Bottle Only Gloria Ferrer, Blanc De Noirs, California

Reds

- •Porta De Ravessa, Alentejo, Portugal Half Bottle
- •Sycamore Lane, Merlot, California
- •Monte Velho, Jack's Favorite, Portugal Half Bottle
- Morande, Pinot Noir, Chile
- •Cabriz, Dao, Portugal
- •Sycamore Lane,

Cabernet Sauvignon, California

- •San Huberto, Malbec, Argentina
- Deliforce Douro, Portugal
- Esporao Reserva, Alentejo, Portugal
- Dona Maria, Alentejo, Portugal
- •Bogle Merlot, California
- Chateau St. Jean

Carbernet Sauvignon, California

O vinho alegra o coracao do homem e a alegria e a mae de todas as virtudes!

Wine rejoices the heart of man, and joy is the mother of all virtues - Goethe