

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



ANTONIO'S

RESTAURANT

UMA CASA PORTUGUESA

Hours

Sunday - Thursday

11:30am to 9:30pm

Friday and Saturday

11:30am to 10pm

www.antoniosnewbedford.com

APPETIZERS

Deep Fried Chicken Wings

(ASAS DE GALINHA FRITAS)

8.99

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

1.50 Each

Lobster Croquettes

(CRROQUETTES DE LAGOSTA)

Fried croquettes of lobster, tomatoes,
peppers and onions

1.75 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

11.99

Littlenecks Bulhao Pato

(AMEIJOAS BULHAO PATO)

Steamed in olive oil, garlic and parsley

12.99

Martha Stewart's favorite dish when she visited!

Littlenecks Spanish

(AMEIJOASA ESPANHOLA)

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

12.99

Fried Oysters

(OSTRAS FRITAS)

Deep fried in our special batter

15.99

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

18.99

SOUP & SALAD

N.E. Clam Chowder

Pint 3.99 Quart 7.50

Soup of the Day

(SOPA DO DIA)

Bowl - 3.50

House Salad

Small - 2.99 Large - 4.99

Large Salad

with Salmon, Grilled Chicken or Sirloin Tips

9.99

CHICKEN DISHES

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
Lunch Portion - 10.99

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

Chicken Antonio's with Shrimp

(GALINHA ANTONIO'S COM CAMATLO)

Pieces of boneless chicken and shrimp in Mozambique sauce with fried sliced potatoes - 14.99
Lunch Portion 10.99

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
Lunch Portion - 10.99

Chicken Alentejana

(GALINHA ALENTEJANA)

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

SANDWICHES

All sandwiches served with French fries or rice.
Extra Fillings, Fried Onions, Red Peppers or Cheese - 35¢ each

Fish Sandwich

(SANDES DE PEIXE)

5.99

Steak Sandwich

(PRECO NO PAO)

5.99

Pork Steak Sandwich

(BIFANA)

5.99

Cacoila Sandwich

(CACOILA)

5.99

Linguica Sandwich

(LINGUICA)

Portuguese sausage - 5.99

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)

7.99

CHILDREN'S PLATES

Two Hot Dogs -3.59

Chicken Tenders -4.99

Fish & Chips- 6.99

Cacoila (Marinated Pork) - 5.99

PARTY PLATTERS

Take-out orders to accommodate all size parties.

Half Trays Serve 8-10 / Large Trays Serve 18-20

Boneless Chicken Algarvia

Chunks of boneless chicken breast, littlenecks, shrimp and rice, simmered in a light tomato and onion broth - 79.99 Half Tray - 44.99

Cacoila Platter

Marinated cubed pork stewed in a light spicy sauce - 75.99 Half Tray - 40.99

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 - 90.00 Half Tray - 45.00

Pork Meat Ribatejana

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

Ask about our Daily Specials!

Please inquire as to the price of other dishes available in Party Platters

LARGE TRAYS

Portuguese Rice Garden Salad

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 - 35.00 / Half Tray - 20.00

HOMEMADE DESSERTS

Tiramisu - 4.99

Rice Pudding - 3.99

Chocolate Mousse - 3.99

Caramel Pudding Flan Custard - 3.99

Cheesecake with Strawberries - 4.99

Larger Portion of Tiramisu

Large 24-36 portions - 45.00

Medium 12-18 portions - 25.00

Small 4-6 portions - 12.50

Thank You! Muito Obrigado!

Delivery may be available for an additional charge.

SEAFOOD DISHES

Fish Fillets Portuguese Style (*FILETES A PORTUGUESA*)

Fresh fillets of fish marinated in white wine, lemon and garlic, then fried to perfection - 10.99

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 - 16.99

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 - 17.99

Fish & Chips (*PEIXE FRITO COM BATATA FRITA*)

Traditional style - 10.99

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 - 15.99

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

Paella

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 - 19.99

MEAT DISHES

Steak Chef's Choice

(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 - 10.99

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 - 21.99

Grilled Combo Skewer

(ESPETADA MISTA)

Shrimp, scallops and beef marinated and grilled - 14.99

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 - 13.99

Grilled Lamb Chops

(COSTELETAS DE BORREGO GRELHADAS)

Rack of New Zealand lamb, grilled and served with a beef flavored sauce - 20.99

PLATE SHARING CHARGE - 2.99

WINE LIST

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

Pricing follows each line in glass then bottle price.

Whites

•Hess, Chardonnay, Monterey	7.00, 26.00
•Esporao, Alentejo, Portugal	7.00, 26.00
•Sycamore Lane, Chardonnay, California	6.00, 18.00
•Kono, Sauvignon Blanc, Marlborough, New Zealand	7.00, 26.00
•Polka Dot, Riesling, California	6.00, 20.00
•Beringer, White Zinfandel, California	6.00, 18.00
•Ponte, Pinot Grigio, California	6.00, 18.00
•Casal Garcia, Vinho Verde, Portugal	6.00, 18.00
Half Bottle	9.00
•Aveleda, Vinho Verde, Portugal	6.50, 22.00
•Lancers, Rose, Portugal	6.00, 20.00
•Gazela, Vinho Verde, Portugal	6.00, 20.00
•Mezzacorona, Moscato, California	6.00, 20.00

Sparkling

Try with grilled fish (Portuguese sardines), any dessert or special occasion! Bottle Only
Gloria Ferrer, Blanc De Noirs, California 26.00

Reds

•Porta De Ravessa, Alentejo, Portugal	6.00, 18.00
Half Bottle	9.00
•Sycamore Lane, Merlot, California	6.00, 18.00
•Monte Velho, Jack's Favorite, Portugal	6.00, 18.00
Half Bottle	9.00
•Morande, Pinot Noir, Chile	6.00, 20.00
•Cabriz, Dao, Portugal	6.50, 22.00
•Sycamore Lane, Cabernet Sauvignon, California	6.00, 18.00
•San Huberto, Malbec, Argentina	6.00, 20.00
•Deliforce Douro, Portugal	6.00, 18.00
•Esporao Reserva, Alentejo, Portugal	Xxx, 30.00
•Dona Maria, Alentejo, Portugal	7.50, 30.00
•Bogle Merlot, California	7.00, 20.00
•Chateau St. Jean	
Carbernet Sauvignon, California	8.00, 24.00

0 vinho alegre 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