

TONY & PENNIES

RESTAURANT & CATERERS

PORTUGUESE WINES

WHITE WINES

	GLASS	SPLIT	BOTTLE
Aveleda, Vinho Verde	5.50	---	18
Casal Garcia, Vinho Verde	5.50	9	18

RED WINES

BORBA, D.O.C. (Alentejo) A well balanced ruby colored wine with an excellent nose, attractive fig nuances and a long smooth taste.	5.50	9	18
BORBA, Reserva (Alentejo)	---	---	25
MONTE VELHO (Alentejo) Bright cherry fruit with a nice texture on the palate.	5.50	9	18
DÃO GRÃO VASCO	---	---	18

PORTO WINES (aperitif or dessert)

Tawny Porto	5	---	---
Barros White Porto	5	---	---
Borges Porto, 10 Years Old	6	---	---
Vista Alegre Ruby Porto	5	---	---

AMERICAN & IMPORTS

WHITE WINES

White Zinfandel	5.50	---	17
Pinot Grigio, Ecco Domani Brilliant clear straw color and a floral nose with delicate aromas of fig and honeysuckle fruit.	6	---	19
Pinot Grigio, Bella Sera Light nutty aromas, clean citrus flavors with a crisp finish	6	---	19
Mirassou Moscato As close as you can to capturing summer in a bottle.	6	---	19
Chardonnay, Copperidge Inviting apple, citrus fruit aromas and flavors	5.50	---	17
Chardonnay, Turning Leaf Medium-Bodied and well balanced with crisp apple and pear flavors and a smooth, creamy finish	6	---	19

RED WINES

Merlot, Ecco Domani Ruby red in color, with aromas of currants and cherries. Plum & black cherries on the palate for a ripe finish.	6	---	20
Merlot, Turning Leaf Pleasant aromas of raspberry, and an excellent balance between ripe fruit flavors and structured tannins.	6	---	19
Merlot, Copperidge Deep ruby red color, unsurpassed smoothness and silky richness.	5.50	---	17
Merlot, Ghost Pines Flavors of blackberry, mocha and spice with strong tannins. Great with steak.	---	---	25
Apothic Flavors of rhubarb and black cherries with hints of mocha, chocolate, brown spice, vanilla.	6	---	19
Alamos Malbec	6	---	19
Cabernet Sauvignon, Louis M. Martini Blackberry, currant and spice pairs well with beef, lamb and pastas.	---	---	25
Cabernet Sauvignon, Copperidge Attractive berry fruit flavor with a hint of plum and spice.	5.50	---	17
Pinot Noir, Mirassou Intense flavors of cherry and plum with delicate floral notes and hints of vanilla.	6	---	19
Shiraz, Black Swan Bold flavors of black cherry and peppery spices, blended to create a smooth wine.	6	---	19

HOUSE WINES

	GLASS	1/2 CARAFE	CARAFE
Chablis, Carlo Rossi	5	8	14
Rose, Carlo Rossi	5	8	14
Burgundy, Carlo Rossi	5	8	14
Lambrusco, Reuniti	6	9	16

SANGRIA white -or- red wine with assorted fruit, sugar and liquor / 6 glass – 19 pitcher

COCKTAILS ask our waitstaff for your favorite

BEERS assorted domestic and import beers available

BEVERAGES free soda refills

Coca-Cola / 3	Sumol (Orange -or- Pineapple) / 3	Mineral Water / 3
Diet Coke / 3	Apple Juice / 3	Luso (bottled water) / 3
Sprite / 3	Orange Juice / 3	Espresso / 3
Ginger-Ale / 3	Cranberry Juice / 3	Cappucino / 3
Orange Soda / 3	Iced Tea / 3	Hot Coffee -or- Tea / 2

APPETIZERS

Golden Onion Rings jumbo battered onion rings golden brown / 5

Mozzarella Sticks served with marinara sauce / 6

Steamed Mussels

sautéed with garlic, fresh cilantro, olive oil and white wine / 7

Golden Chicken Wings / 8

Flaming Chouriça char-broiled Portuguese sausage / 7.50

Stuffed Mushroom Caps with our own seafood stuffing / 6.50

Stuffed Clams Casino / 8

Scallops wrapped in Bacon with a teriyaki glaze / 9

Calamari Rings served with marinara sauce / 7.50

8 Little Necks Pato Style steamed with garlic and olive oil / 8

Shrimp Moçambique

4 large shrimp sautéed in a spicy butter sauce / 9.50

Shrimp Cocktail accompanied with our own tangy cocktail sauce / 8

Homestyle Shrimp juicy shrimp sautéed in special spices / 8.50

Pasteis de Bacalhau (6) codfish cakes / 6.50

Rissoles de Camarão (5) shrimp cakes / 7

Combo Platter shrimp cakes, codfish cakes and calamari / 9

Sampler

golden chicken wings, shrimp, mozzarella sticks and onion rings / 9

SANDWICHES

Pork Sandwich (Bifana)

on a Portuguese roll and served with fries / 8

Turkey Breast Club served with fries / 8

Steak Sandwich (Prego)

on a Portuguese roll and served with fries / 8

Hamburger / Cheeseburger served with fries / 8

Hamburger Club / Cheeseburger Club served with fries / 8

SIDE ORDERS

Home-Style Rice / 4

Oven Roasted Potatoes / 4

Mashed Potatoes / 4

Vegetable of the Day / 4

French Fries / 4

Cole Slaw / 3

Onion Rings / 4

Side of Pasta served with red sauce / 4

SALADS

Fresh Garden Salad / 5

Chef Salad a fresh garden salad topped with assorted meats and cheese with your choice of dressing / 9

Salmon Salad / 11

Grilled Chicken Salad / 9

CHILDRENS MENU

SERVED WITH FRIES & SMALL BEVERAGE

Applies to children under 10 years of age

Broiled Sirloin Steak / 9

Cheeseburger / 8

Chicken Tenders / 9

Spaghetti & Meatballs / 8

Fish & Chips / 8

Ziti with melted butter / 7

DINNER ENTREES INCLUDE: SALAD OR SOUP OF THE DAY, BREAD AND BUTTER

AND SOME INCLUDE YOUR CHOICE OF MASHED GARLIC POTATO, FRENCH FRIES, HOME-STYLE RICE, ROASTED POTATOES, PASTA OR VEGETABLE OF THE DAY.

PASTA

Pasta Primavera fresh garden vegetables sautéed with olive oil, garlic, fresh herbs and served over penne pasta / 13
add Chicken / 4 extra add Scallops or Shrimp / 5 extra

Linguini Alfredo
linguini pasta tossed with a cream sauce and grated parmesan cheese / 14
add Chicken / 4 extra add Scallops or Shrimp / 5 extra

Chicken Broccoli Alfredo
diced boneless breast of chicken with broccoli florets and ziti in Alfredo sauce / 17

Pasta Marinara choice of pasta tossed with our own zesty marinara sauce / 12
add Meatballs / 4 extra

Linguini with Clam Sauce linguini pasta sautéed with a virgin olive oil, garlic and clam sauce white or red, topped with fresh clams and mussels / 17

Shrimp Scampi tender shrimp sautéed with olive oil, fresh garlic, white wine, butter sauce and served over linguini / 18

Zuppa de Pesce lobster, shrimp, scallops, clams, calamari and mussels with fresh tomatoes and fresh herbs in a spicy red sauce and served over pasta / 22

Veal Parmigiana
tender veal lightly breaded and baked with marinara sauce and mozzarella cheese / 19

Chicken Parmigiana boneless breast of chicken, breaded, pan seared, baked in oven and topped with marinara sauce and mozzarella cheese / 18

MEATS & POULTRY

Broiled New York Sirloin 12 oz. center cut sirloin cooked to perfection / 18
Sirloin Tips over Rice / 19

Filet Mignon 8 oz. grilled to perfection / 25

Filet Mignon wrapped in Bacon 8 oz. / 25

Filet Mignon Gorgonzola 8 oz. topped with Gorgonzola crumbles / 25

Rack of Lamb New Zealand Lamb / 25

Broiled Lamb Chops marinated with fresh herbs and broiled to perfection / 23

TONY'S Mix Grill Combo marinated chicken breast, pork tenderloin and a medallion of beef loin served with mashed potato and vegetable / 23

Grilled Pork Chops grilled pork chops marinated with fresh herbs / 17

Chicken Marsala pan seared with wild mushrooms and Marsala wine sauce / 17

Chicken Francaise
lemon marinated chicken breast sautéed to a golden brown in a lemon butter sauce / 17

Oven Roasted Chicken bone-in half chicken roasted with herbs / 14

Fried Chicken Wings / 15

Veal Marsala pan seared with wild mushrooms and Marsala wine sauce / 19

Veal Francaise
lemon marinated veal sautéed to a golden brown in a lemon butter sauce / 19

TRADITIONAL PORTUGUESE

Mariscada lobster, clams, scallops, and shrimp in a traditional Portuguese spicy red sauce and served in an iron pot / 23

TONY'S Famous Seafood Rice Combo rice with shrimp, scallops, lobster, clams in a zesty sauce and served in an iron pot / 23

Bacalhau charcoal grilled or boiled salted cod, bone in, served with red bliss smashed potatoes and topped with roasted peppers and extra virgin olive oil / 22

Bacalhau á Zé do Pipo boneless salted codfish in a creamy sauce served with mashed potatoes / 20

Bacalhau Lisboa boneless salted codfish, onions, peppers and tomatoes topped with our red sauce and seasoned with oregano served with round fries / 22

Shrimp Moçambique 6 jumbo shrimp sautéed in a spicy butter sauce / 21

Home-Style Shrimp over Rice pan seared shrimp tossed in olive oil, garlic and spicy sauce / 19

Carne de Porco Alentejana braised cubes of pork, little necks and fried potatoes in our brown house gravy, garnished with jardineira pickles and olives / 19

Picadinho braised cubes of pork, shrimp and fried potatoes in our brown house gravy, garnished with jardineira pickles and olives / 19

Braised Pork Loin "Febras de Porco"
julienne pork loin marinated, braised and served with a flamed demi / 17

Bife á Casa 12 oz. center cut sirloin sautéed topped with an egg, presunto and our brown house gravy / 19.50

SEAFOOD

Grilled Salmon fresh Atlantic Salmon grilled and seasoned with fresh herbs / 19

Grilled Swordfish grilled swordfish atop rice with fresh vegetables / 19

Boston Baked Scrod
fresh baked scrod lightly coated with house seasoned crumbs / 18

Stuffed Scrod fresh scrod baked with our own seafood stuffing / 18.50

Baked Stuffed Atlantic Salmon
fresh Atlantic salmon baked with our own seafood stuffing / 19.50

Scrod Francaise fresh scrod lightly coated with our homemade batter and served golden brown in a lemon butter sauce / 18

Baked Stuffed Shrimp
5 large shrimp baked with our own seafood stuffing and topped with butter / 20

Grilled Shrimp medium shrimp grilled on a skewer, seasoned with fresh herbs / 20

Baked Sea Scallops baked sea scallops topped with seasoned crumbs / 22

Grilled Sea Scallops grilled sea scallops on a skewer, seasoned with fresh herbs / 22

Baked Seafood Combo
an assortment of fresh haddock, clams, scallops and stuffed jumbo shrimp / 22

FISHERMANS PLATTER an assortment of deep fried fresh haddock, clams strips, scallops, shrimp and onion rings / 20
substitute clam strips for whole belly clams / 4 extra

Fillets of Haddock
lightly coated with our homemade batter and served golden brown / 16

Fried Sea Scallops / 22

Fried Gulf Shrimp / 19

LOBSTER

OUR TANK IS ALWAYS WELL STOCKED WITH VARIOUS SIZES OF MAINE LOBSTERS.

LOBSTERS ARE PREPARED EITHER BOILED OR BAKED STUFFED.

Ask your server for today's prices.

SURF & TURF

YOUR CHOICE OF ONE

BOSTON SCROD, SEA SCALLOPS, LOBSTER TAIL OR BAKED STUFFED SHRIMP

Filet Mignon - 6 oz. / 25

New York Sirloin - 8 oz. / 21

DESSERTS

Vanilla Ice Cream / 4

Spamoni
wedge of vanilla/cherry, chocolate and pistachio ice cream with mixed nuts and fruits / 5

Fried Ice Cream
vanilla ice cream dipped in batter, rolled in corn flake crumbs and deep fried / 5

Kahlua Parfait / 7

Amaretto Parfait / 6.50

Crème De Menthe Parfait / 6.50

Egg Custard Pudding "Pudim Flan" / 4.50

Crème Brulee / 6

Chocolate Mousse / 4.50

Cheesecake - NY Style / 6

Apple Pie a la Mode / 6

Strawberry Shortcake / 6

Lemon Meringue Pie / 5

Carrot Cake / 5.50

Triple Chocolate Truffle Cake / 7

Grand Slam Pie
cheesecake with Oreo® crust, caramel, chocolate chunks and chopped nuts / 7

Cappuccino / 5

Espresso / 2

CONSUMER ADVISORY WARNING FOR RAW FOODS:

In compliance with the Dept of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health. Please notify your server if anyone in your party has a food allergy.

PRIVATE BANQUET AND MEETING ROOMS AVAILABLE - INQUIRE WITHIN • GIFT CERTIFICATES AVAILABLE

MEALS ARE SUBJECT TO 7% MA. MEAL TAX

A \$3 PLATE CHARGE FOR SHARING DINNERS