
STARTERS

SPAIN'S NATIONAL TREASURE, ACORN FED

100% Iberico De Bellota Ham (Pata Negra)

HOT MIXED APPETIZER PLATTER

Shrimp Garlic, Chorizo, Calamari, Beef Empanadas

TABLA IBERICA

Cured Ham ,Lomo, Chorizo, Salchichon & Spanish Artisanal Cheese

SHRIMP IN GARLIC SAUCE

The Very, Very Famous Tapa Of Shrimp Sautéed With Garlic

EAST COAST OYSTERS

½ Dozen / 1 Dozen

CREAMY SERRANO HAM CROQUETTES (6 UN.)

CHICKEN CROQUETTES (6 UN.)

ESCARGOTS SEGOVIA

Garlic Butter & Parsley

FRESH CANADIAN MUSSELS

Marinera Or Green Sauce

STUFFED MUSHROOM CAPS

Crab Meat & Shrimp

COCONUT SHRIMP

Premium White Shrimp In Coconut Flakes, Lightly Fried, Grilled Pineapple,
Served With Orange-Ginger Dipping Sauce

STUFFED SCALLOPS

Stuffed With Shrimp, Crabmeat, Parmesan Cheese

RHODE ISLAND LITTLE NECK CLAMS

Marinera Or Green Sauce

SPANISH SAUSAGE (CHORIZO)

FRIED CALAMARI

Lightly Fried Calamari Served With Our Marinara
Dipping Sauce

CLAMS CASINO

Stuffed Chorizo, & Bacon

CLAMS OREGANATO

Clams Topped With Breadcrumbs Oregano & Baked

MANILA CLAMS IN GARLIC SAUCE

Spanish Paprika/ White Wine & Garlic

SPICY TIPS

Filet Mignon Cubes / Hot Peppers

JUMBO LUMP CRAB CAKE

Made With Maryland's Blue Crab Meat Served With Spicy Mayo
Dipping Sauce

OYSTERS ROCKEFELLER

East Coast Oysters Topped With Cream Spinach & Parmesan Cheese

BEEF EMPANADAS (3 UN.)

Fillet Mignon Filled / Chimichurri Sauce

SEAFOOD

SHRIMP IN GARLIC SAUCE DINNER

Shrimp Sauted In Garlic And Olive Oil

SHRIMP IN GREEN SAUCE

Shrimp, White Wine, Garlic And Parsley

PAELLA MARINERA

Half Maine Lobster/ Shrimp/ Scallops/
Mussels/ Clams/ Saffron Rice

PAELLA VALENCIANA

Half Maine Lobster/ Shrimp, Scallops,
Mussels/ Clams/ Chicken/ Pork/ Chorizo

ATLANTIC LANGOSTINOS

King Prawns Butterfly Style/ Sautéed In Garlic Sauce

LOBSTER RAVIOLI

With Shrimp/ Sun Dried Tomatoes/ Asparagus In Vodka Sauce

SEGOVIA PLATTER

Filet Mignon / Lobster / Scallops/ Shrimp/ Mussels/ Clams

A Tasty Option For Seafood And Beef Lovers

MARISCADA

Half Maine Lobster/ Shrimp/ Scallops,
Mussels & Clams In Green Or Marinera Sauce

JUMBO SHRIMP FRANCHESE

Sautéed In A Lemon Sauce

BABY LOBSTER TAILS

Three 5 Oz Tails; Broiled With Drawn Butter

PARRILLADA

1/2 Maine Lobster /Shrimp/ Scallops / Filet Of Fish/
Mussels/ Clams

SEAFOOD FRA DIAVOLO

Linguine/ 1/2 Lobster/ Clams/ Mussels/Shrimp /Scallops

ALASKAN KIG CRAB LEGS

24 Oz Steam Or Broiled

SCALLOPS & SHRIMP

Scallops & Jumbo Shrimp Broiled, With Lemon & Wine

LIVE LOBSTER

1 1/4 LB. WHOLE LOBSTER (STEAMED OR BROILED) M/P

TWIN 1 1/4 LB. LOBSTER (STEAMED OR BROILED) M/P

1 1/4 LB STUFFED LOBSTER M/P

2 LB. WHOLE LOBSTER (STEAMED OR BROILED) M/P

PLEASE NOTE : LOBSTER MAY VARY IN ACTUAL SIZE BUT NOT ACTUAL WEIGHT

NOT ALL LOBSTER SIZE MAY BE AVAILABLE

**A suggested gratuity of 20% is customary & appropriate
(For parties of 5 or more we add 20% gratuity)*

FRESH FISH

DOVER SOLE MEUNIÈRE

*Buttery, Sweet & Mild
(Deboned Upon Request)*

STUFFED FILET OF SOLE

Crab Meat & Shrimp

BROILED CANADIAN SALMON

On A Bed Of Mashed Potatoes & Sautéed Baby Spinach,

FILET OF SOLE FRANCHESE

*Premium Quality Filet Of Sole Sautéed In Lemon Sauce With Jumbo
Shrimp Over Spinach*

WHOLE BAKED BRANZINO

Mediterranean, Sea-Bass Lean White Fish, Mild & Moist Tender Flakes

STUFFED SALMON

(Crabmeat & Shrimp)

RED SNAPPER PESCADORA

Light Tomato Sauce/ Mussels/ Clams / Shrimp

Ask your server about our whole fish catch of the day!

MEAT

CHICKEN IN GARLIC SAUCE

CHICKEN SEGOVIA

Sautéed, Sherry Wine , Almonds

CHICKEN SERRANO

Serrano Ham/ Mushrooms /Asparagus/ Mozzarella

CHICKEN MADRILEÑA

White Wine/ Lemon Sauce/Spinach

CHICKEN CASTELLANA

White Wine/ Lemon Sauce/Artichokes

PORK CHOP SEGOVIA

*Sautéed With Roasted Potatoes/ Sautéed Sweet Peppers &
Cherry Peppers*

PORK CHOP IN GARLIC SAUCE

Sautéed / White Wine/ Garlic /Lemon

VEAL CASTELLANA

White Wine/ Lemon /Artichokes

VEAL MADRILEÑA

Sautéed In White Wine & Lemon Over Spinach

SLICES OF FILET MIGNON WITH JUMBO SHRIMP

BRANDY SAUCE

A Rich Twist On Our Popular, Classic Filet Mignon

THE BUTCHER CUTS

SHORT RIBS

48 Hours Red Wine Braised Beef Short Ribs / Whipped Potatoes

ROASTED VEAL SHANK (FOR 2)

Go Big! This Tender Meat Masterpiece Is The Perfect Option To Share With Your Partner

CERTIFIED BLACK ANGUS CENTER CUT GRILLED FILET MIGNON

Mashed Potatoes / Seasonal vegetables

SURF & TURF

10 Oz Lobster Tail & Center Cut Filet Mignon

Mashed Potatoes /Seasonal Vegetables

ADD CRAB MEAT STUFFING

28 DAY DRY AGED PRIME NEW YORK STEAK

Onion Rings/ Roasted Potatoes

24oz NY STIRP STEAK

RIB EYE 24 oz CERTIFIED ANGUS BEEF

48 oz STEAK SEGOVIA (SLICED)

16 oz SKIRT STEAK (CHURRASCO) WITH CHIMICHURRI SAUCE

16 oz SKIRT STEAK WITH JUMBO SHIRMP WITH CHIMICHURRI SAUCE

All Substitutions Are Subject To A Charge

SIDE DISHES

(Please, No Substitutions)

- ASPARAGUS PARMIGIANA
- LONG HOT GREEN PEPPERS
- SAUTÉED SPINACH
- BROCCOLI RABE

- MASHED POTATOES
- FRIED SHISHITO PEPPERS
- HAND CUT FRENCH FRIES

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

❖ **Our Menu is Subject to Change Based On Market Availability & Seasonality**