
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 (Spanish Charcuterie Board)

Serrano 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

Shrimp Sautéed In Garlic And Olive Oil

SCALLOPS WITH SHRIMP

In Green Or Marinera Sauce

LOBSTER RAVIOLI

With Shrimp/ Sun Dried Tomatoes/ Asparagus In Vodka Sauce

SEAFOOD FRA DIAVOLO

Spaghetti/ Clams/ Mussels/ Shrimp/ Scallops
Light Tomato Sauce

CANADIAN SALMON & SHRIMP

On A Bed Of Mashed Potatoes & Sautéed Spinach

LEMON SOLE FRANCHESE

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

LINGUINE WITH CLAMS

Fresh Little Neck/Garlic /White Wine/ Parsley & Lemon

STUFFED SHRIMP (4 UN.)

Crab Meat Stuffing, Lemon -Wine Sauce Over Spinach

STUFFED FILET OF SOLE

Crab Meat , Scallops & Shrimp

STUFFED SALMON

(Crabmeat ,Scallops & Shrimp)

MARISCADA

Half Maine Lobster/Shrimp/ Scallops,Mussels &
Clams in Green or Marinera Sauce

PAELLA MARINERA-

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

PAELLA VALENCIANA

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

PARRILLADA

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

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

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

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

MEAT & POULTRY

PORK CHOP SEGOVIA

Grilled With Roasted Potatoes/ Sautéed
sweet peppers & cherry peppers

PORK CHOP IN GARLIC SAUCE

Sautéed / White Wine/ Garlic / Lemon

FILET MIGNON TIPS MARSALA

SLICES OF FILET MIGNON WITH JUMBO SHRIMP

IN BRANDY SAUCE

A rich twist on our popular, classic Filet Mignon

CHICKEN SEGOVIA

Sautéed/ Sherry Wine /Almond

CHICKEN SERRANO

Serrano Ham/ Mushrooms/Asparagus/Mozzarella

CHICKEN MADRILEÑA

White Wine/ Lemon Sauce/Spinach

CHICKEN CASTELLANA

White Wine/ Lemon Sauce/Artichokes

CHICKEN MARSALA & JUMBO SHRIMP

boneless chicken breast with jumbo shrimp in
marsala wine & mushrooms

SANDWICHES

SERVED WITH HAND CUT FRENCH FRIES

STEAK SANDWICH

Cab Ny Strip ,Peppers, Onions American Cheese

CHORIZO & CHEESE

Cured spanish chorizo, mozzarella & long hot peppers

GRILLED CHICKEN SANDWICH

Grilled Chicken Breast,Lettuce Tomato ,Onions

CHICKEN PARMESAN SANDWICH

Breaded Chicken ,Marinara Sauce, Mozzarella

FILET OF SOLE SANDWICH

With Lettuce, Tomato & Tartar Sauce

THE BUTCHER CUTS

RIBEYE STEAK

16 oz Boneless Certified Angus Beef

RIBEYE STEAK

24 oz Certified Angus Beef

CERTIFIED BLACK ANGUS CENTER CUT GRILLED FILET MIGNON

Mashed Potatoes / Seasonal vegetables

SURF & TURF

10 oz South African Lobster Tail, Certified Black Angus Filet Mignon

Mashed Potatoes /Seasonal vegetables

ADD CRAB MEAT STUFFING

28 DAY DRY AGED PRIME NEW YORK STEAK

Onion Rings/ Roasted Potatoes

24oz NY STRIP STEAK

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-

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

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