

EUROPA Grill

APPETIZERS & RAW BAR

SHRIMP COCKTAIL
4 Jumbo Shrimp 15 (G)
CHILLED OYSTERS
(6) 12 • (12) 18 (G)
CLAMS on the HALF SHELL
(6) 8 • (12) 14 (G)
COLOSSAL CRABMEAT 17 (G)
CHILLED SEAFOOD COCKTAIL
Clams, Oysters, Jumbo Shrimp,
and Colossal Crabmeat
For One 19 (G) ~ For Two 33 (G)

HOT SAMPLER for TWO
Shrimp Scampi, Clams Casino, Eggplant Rollatini, Stuffed
Mushrooms, and Mussels Marinara 18
ANTIPASTO RUSTICO for TWO
Chef's Selection of Imported and Domestic Meats and
Cheeses, Sundried Tomatoes, Roasted Red Peppers, Artichoke
Hearts, Olives 18 (G)
FRIED or SPICY CALAMARI
Marinara or Buffalo Sauce 13
CRAB CAKE
Served with Mango Salad, Chili Mango Sauce 15

CLAMS CASINO or OREGANATO (8) 12
P.E.I. MUSSELS
Marinara or White Sauce 12 (G)
STUFFED MUSHROOMS
with Crabmeat 14
GRILLED PULPO
Grilled Octopus, Oven-Roasted Cherry Tomatoes,
Paprika Potatoes 19 (G)
EGGPLANT ROLLATINI
Ricotta, Mozzarella, Tomato Sauce 13

SOUPS & SALADS

MINISTRONE 6 • **PASTA E FAGIOLI** 6
CHICKEN SOUP 6
LOBSTER BISQUE 6

MIXED HOUSE SALAD
Mixed Greens, Tomatoes, Cucumbers,
Onions, Carrots, Olives Sm. 6 (G) • Lg. 9 (G)
CAESAR SALAD
Romaine, Croutons, Parmesan Cheese,
Classic Caesar Dressing Sm. 7 • Lg. 10

EUROPA GRILL SALAD
Mixed Mesculin Greens, Julienne Apples, Toasted Almonds,
Crumbled Bleu Cheese, Citrus Vinaigrette 11 (G)
BABY SPINACH & PEAR SALAD
Glazed Walnuts, Golden Raisins, Goat Cheese,
Raspberry Vinaigrette Dressing 12 (G)
ARUGULA SALAD
Baby Arugula, Roasted Red Peppers, Shaved Provolone
Cheese, Prosciutto di Parma, EVOO & Lemon Dressing 14 (G)
Add Chicken 4 • Shrimp 7 • Salmon 9

CAPRESE SALAD
Fresh Mozzarella, Ripe Tomatoes, Fresh Basil, EVOO 11 (G)
REGINA SALAD
Romaine, Tomatoes, Red Onions, Fresh Mozzarella, Roasted
Red Peppers, Olive Oil, EVOO & Lemon Dressing 12 (G)
GRILLED SALMON SALAD
Arugula, Roasted Peppers, Fresh Mozzarella,
EVOO & Lemon Dressing 18 (G)
**FRIED or GRILLED or
BUFFALO CALAMARI SALAD**
Over Arugula with Cherry Tomatoes, Red Onion 15

PASTA

Gluten Free and Whole Wheat Penne and Spaghetti Available upon Request (Supp. \$2.50)
Add Chicken 4 • Shrimp 7 • Salmon 9

PENNE ALLA VODKA
Tomato Cream Sauce, Prosciutto, Sundried Tomatoes,
Peas, Touch of Vodka 18 (GA)
LINGUINI ALLE VONGOLE
Red or White Clam Sauce 19 (GA)
PAPPARDELLE BOLOGNESE
Homemade Meat Sauce over Pappardelle
topped with Mascarpone 18 (GA)
LOBSTER RAVIOLI
Creamy Lobster Sauce 22
CHEESE RAVIOLI
with Tomato Sauce or Baked with Mozzarella 15

CAVATELLI CON BROCCOLI
EVOO and Garlic 17
SPAGHETTI with HOMEMADE MEATBALLS
with San Marzano Tomato Sauce 15 (GA)
RIGATONI ROMANO
Diced Fried Eggplant, Fresh Mozzarella, Sundried
Tomatoes, Tomato Sauce 19 (GA)
ORECCHIETTE E BROCCOLI RABE
Sweet Italian Sausage, Garlic & Olive Oil 19 (GA)
FETTUCCINI ALFREDO
Classic Dish with Cream Sauce & Romano Cheese 18 (GA)

GNOCCHI SORRENTINO
Tomato Sauce, Burrata Mozzarella & Basil 18
FETTUCCINI CARBONARA
Pancetta, Cream & Peas 18 (GA)
HOMEMADE LASAGNA
Layered Pasta, Ricotta, Mozzarella,
Meat, Tomato Sauce 17
EGGPLANT PARMIGIANA
Sliced Eggplant, Tomato Sauce, Mozzarella,
with Spaghetti 17
SHRIMP MARINARA or FRA DIAVOLO
Choice of Sweet or Spicy San Marzano
Tomato Sauce, over Linguini 23 (GA)

SEAFOOD

SHRIMP:
SCAMPI or FRANCESE over Angel Hair 23
PARMIGIANA over Spaghetti 23
GRILLED with White Wine,
Lemon & Butter Sauce 22 (GA)
STUFFED with Crabmeat,
Lemon White Wine Sauce 27

FRUTTI DI MARE
Calamari, Shrimp, Clams, 1/2 Lobster Tail,
P.E.I. Mussels, White or San Marzano Sauce,
served over Linguini 29 (GA)

RED SNAPPER
Pan-seared Red Snapper Filet in a
Lemon Caper, White Wine Butter Sauce,
served with Spinach & Mashed Potatoes 29

BROILED LUMP CRAB CAKE
Served with Roasted Potatoes and
Grilled Asparagus, Citrus Chutney 27

7 oz. BRAZILIAN LOBSTER TAIL
Served with Clarified Butter 29 (G)
JUMBO SHRIMP & SEA SCALLOPS
Pan-seared, served with Risotto &
Julienne Vegetables 28
YELLOWFIN TUNA
Pan-seared, Avocado Salad & Hearts of Palm 27 (G)
STUFFED FILET of SOLE
with Crabmeat, over Risotto & Julienne Vegetables 29

BRANZINO
Oven Roasted Whole Mediterranean Sea Bass
seasoned with Fresh Herbs, served with
Sautéed Escarole & Cherry Tomatoes 32 (G)

SALMON
Grilled Wild Salmon served with Sautéed Spinach
in a Lemon Sauce 26 (GA)

TRIO DI MARE FRA DIAVOLO
7 oz. Tail, Shrimp and Scallops in a Spicy San Marzano
Tomato Sauce, over Linguini 37 (GA)

STEAKS & CHOPS

8 oz. FILET MIGNON
Served with Roasted Potatoes & Asparagus 26 (GA)

18 oz. NEW YORK STRIP STEAK
Served with Roasted Potatoes & Vegetable 33 (GA)

PORK CHOPS
Served with Broccoli Rabe and
Roasted Potatoes 25 (GA)

RACK of LAMB
Served with Broccoli Rabe & Roasted Potatoes 34

SKIRT STEAK
with Broccoli Rabe 28 (GA)

CHICKEN & VEAL

CHICKEN or VEAL
Marsala/Francese/Piccata/Parmigiana
served with Spaghetti 20/23

CHICKEN or VEAL MILANESE
Pan-fried, topped with Arugula, Cherry Tomatoes,
Red Onion, Olive Oil & Lemon Dressing 20/23

CHICKEN or VEAL CARDENALE
Topped with Eggplant, Prosciutto Mozzarella,
in a White Wine, Fresh Tomatoes 21/25

CHICKEN or VEAL SALTIMBOCCA
Topped with Prosciutto, Spinach, Mozzarella,
in a Mushroom Cognac Sauce 21/25

VEGETABLES & SIDES

BROCCOLI RABE 9 (G)
ASPARAGUS 9 (G)
SPINACH 8 (G)
BROCCOLI 8 (G)
ESCAROLE & BEANS 8 (G)
ROASTED POTATOES 8
SPANISH POTATOES 6

BROCCOLI RABE & SAUSAGE
Sautéed in Olive Oil & Garlic 13 (G)
GRILLED CHICKEN
with Spinach or Broccoli,
and Cannellini Beans 12 (G)
FRENCH FRIES 4 • **with Cheese** 5
GARLIC BREAD 5 • **with Cheese** 6
HOMEMADE MEATBALLS (3) 8

(G) Indicates Gluten Free
(GA) Indicates Gluten Free Available

EUROPA Grill

MEDITERRANEAN SPECIALTIES

Appetizers

AMEIJOAS À BULHÃO PATO

Clams, EVOO, Garlic, Cilantro,
White Wine Sauce 13 (G)

CHORIZO ASADO

Portuguese Sliced Sausage, Goat Cheese
& Balsamic Glaze 12 (G)

PULPO A LA GALLEGA

Sliced Octopus, EVOO, Spanish Paprika 18 (G)

CHISTORRA

Spanish Sausage with Mushrooms and Shrimp 15

GARLIC SHRIMP

Garlic, Olive Oil and Spanish Paprika 14

Entrées

MARISCADA RED or GREEN SAUCE

1 lb. Lobster, Shrimp, Scallops, Mussels, Clams, Calamari, in Tomato or Garlic & Parsley Sauce 30 (G)

POLVO SALTEADO AO ALHO

Sautéed Octopus in Garlic Sauce, served with Broccoli Rabe and Spanish Potatoes 30

CAMARÃO AO ALHO

Shrimp in Garlic Sauce 25

FILETE DE SALMÃO RECHEADO C/ CARNE DE CARANGUEJO

Broiled Stuffed Salmon with Crabmeat 30

ARROZ DE CAMARÃO

Shrimp in Saffron Rice 25 (G)

FRALDINHA DE VACA GRElhADA C/ GARLIC SHRIMP

Grilled Skirt Steak with Sautéed Garlic Shrimp 29 (GA)

BITOQUE A PORTUGUESA

Shell Steak with Spanish Garlic Sauce, Topped with Egg, Spanish Potatoes, Pickles 25

CARNE DE PORCO À ALENTEJANA

Pork, Clams, Potato Cubes, Pickles, Cilantro & Spanish Sauce 24

PICADINHO

Pork, Beef over French Fries in Spanish Sauce, Pickles 27

PEITO DE FRANGO AO ALHO

Sautéed Chicken Breast in Garlic Sauce, Saffron Rice 25

PAELLA MARINERA

Clams, Mussels, Shrimp, Scallops, Calamari, and 1/2 Lobster, in Saffron Rice
For One 29 (G) ~ For Two 49 (G)

PAELLA VALENCIANA

Clams, Mussels, Shrimp, Scallops, Calamari, 1/2 Lobster,
Chicken, Spanish Sausage, and Pork, in Saffron Rice
For One 29 (G) ~ For Two 49 (G)

CHILDREN'S MENU

For our Young Friends 12 and under • Served with Milk or Soda, and Ice Cream

HAMBURGER

with French Fries 9

CHICKEN PARMIGIANA

with Spaghetti 10

SPAGHETTI with MEATBALLS 9

**PASTA PINK, TOMATO, or
BUTTER SAUCE 8 (GA)**

CHEESE RAVIOLI 9

CHICKEN FINGERS

with French Fries 9

SMALL STEAK

with French Fries 16 (GA)

(G) Indicates Gluten Free • (GA) Indicates Gluten Free Available

Consuming raw or undercooked meats, fish or shellfish may increase your risk of food-borne illnesses

Reservations Accepted for Lunch and Dinner

Private Parties for Your Special Occasion

Europa Grill Features 2 Large Banquet Rooms Serving 50 to 100 Guests