

Appetizers

Cream of seafood soup

Delicious fruit of sea: Mussels, shrimps & squid.

Tomato soup

Tomato Bouillon with grilled shrimps & bread.

Trio of ceviche Oporto style

Mix of fish, green mussels, baby scallop, red onions, cilantro, citrus relish and wakame.

Seared ahí tuna with carrot and ginger compote.

Seaweed dressing and wakame salad.

Cylinder of crabmeat codfish style

Served with avocado and red onion sauce.

Spiced with a relish of citrus, passion fruit and Madame Jannetta, scotch pepper, deep fried half moons & plantain chips.

Salad of Caribbean langouste

Moroccan style mint tabbouleh, yuzu vinaigrette, grapefruit segment and basil chips.

Smoked salmon & cucumber rose style

Served with mix green salad, cucumber and red beet pickle sauce of pumpkin sabayon.



Oporto
RIBS - STEAK & SEAFOOD

Appetizers

Shrimps cocktail Oporto nest

Cucumber, tomato, onion, red pepper, carrot, marinate citrus lemon sweet cocktail sauce.

Escargot in garlic butter in blue Curaçao liqueur.

Served with garlic bread.

Crepe of seafood gratin

Mix seafood cream sauce.

Bread toast topping of champignon.

Baby shrimp & mozzarella gratin.

Oporto Greek salad

Romaine lettuce on top a tossed tomatoes, olives, feta cheese, pepperoni & serrano ham.

Traditional Caesar salad

Fresh romaine lettuce, croutons, parmesan cheese tossed with our Caesar dressing.

- With grilled chicken
- With shrimp

Oporto beef tenderloin carpaccio

Topped with garlic sauce, tomato, radish, pesto, parmesan cheese.



Main Course Fish

Caribbean beef langouste.

Topped garlic sauce, thermidor sauce or normande sauce.

Whole red snapper in Papillote surprise.

In white wine & garlic butter.

Delicious Curaçao conch.

Marinated blue Curaçao liqueur sauce.

Waaigat Oporto grouper.

Topped with Buccaneer sauce, fried plantain chips .

Red snapper fillet a la Meuniere.

Butter lemon & parsley sauce.

Fresh delicious pink salmon.

In almond cream sauce.

Red grilled tuna with mango sauce.

Chopped mango, onion, red pepper, basil, white wine.

Pan seared fillet Mahi Mahi.

On white cabbage, lemon zest & time.

Topped red pepper compote in lemongrass cream sauce.

Red snapper fillet pyramid.

On mashed potato with, ginger tomato relish and tangy & orange zest sauce.

Red beard shrimps (Barba Roja).

Creole spicy sauce.

Garlic shrimp.

Traditional garlic shrimps.

Sea background squid.

In seaworthy sauce.

Seafood stew (2 person)

Fish, mussel, lobster dons, shrimp, squid.

Delicious mix seafood in a creamy sauce.

Fish, mussel, lobster tails, shrimp, squid.



Main Course Meat

Queen rack of lamb.

Risotto Lagun with rakaflan in chilibow truffle sauce, asparagus & baby carrot topped cassava chips.

Grilled pepper steak.

A perfect choice prepared by your chef, served with a delicious green pepper sauce.

Ribeye steak.

Succulent steak with chimichurri sauce.

Fillet mignon Tournedos.

Traditional with bacon and mushroom sauce.

Delicious BBQ.

With corn on the cob and coleslaw, honey mustard sauce.

Full slab of ribs

Half slab of ribs



Oporto BBQ grilled skewers and Kabob

Served with corn on the cob & coleslaw with garlic mayonnaise.

Flame grilled Tenderloin

Soft boneless chicken

Grilled beef tenderloin.

Red wine sauce.

Topped red onion compote & cassava chips.

American sirloin steak.

With garlic butter sauce or chimichurri sauce.

T-Bone steak.

A delicious 10 oz. T-bone.

Served with mushroom and butter garlic sauce.

Oporto surf & turf in cream of garlic butter sauce.

Grilled tenderloin & shrimp.

Grilled tenderloin, lobster & green mussel

Elegant chicken breast.

Mustard sauce or grape sauce.

Delicious Oporto Pasta

Linguini pasta chef Luis.

Artichoke pesto creamy sauce & parmesan cheese.

With shrimps

With chicken

Penne pasta Arrabiata black mussels Italian style.

Fresh tomato sauce, crushed pepper, on top garnish chopped basil.

Spaghetti a la marinera (Seafood)

Pasta vegetarian.

Mix of veggies & pesto sauce.



Oporto
RIBS - STEAK & SEAFOOD

Small Plates

Hamburger special Oporto.

Lettuce, tomato cucumber, red onion, bacon, mushroom, cheese & guacamole.

Chicken sate.

Peanut sauce & salad.

Chicken wings.

Sweet chili sauce

Celery & ranch sauce.

Breaded shrimps.

Tartar sauce.

Mix Snacks

Mustard sauce.

Wings, mozzarella stick, shrimp velvet, crab claw, mini chicken skewer.

Bar Tapas Mix (2 person)

Polenta & serrano ham.

Fish ceviche.

Smoke salmon.

Beef skewer.

Olive & feta cheese.



Dessert

- Pear in red wine & vanilla ice cream.
- Crepe Suzette strawberry & ice cream.
- Crème Brulee.
- Tres leches.
- Tiramisu.
- Cassata ice cream.

