

Seabra's Marisqueira

87 Madison St 07105-2107 · +19734651250 · Updated: Jan 14, 2026

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APPETIZERS 16

Cocktail de Camarao	\$16.00
Shrimp Cocktail	
Ostras ao Natural	\$12.50
Fresh oysters on the half shell	
Mexilhão á Marisqueira	\$12.50
Mussels in Red Sauce	
Salada de Polvo	\$14.00
Octopus in vinaigrette sauce served cold	
Camarão Cozido	\$15.00
Boiled whole shrimp with shell served cold	
Barbigão à Bolhão Pato	\$15.95
New Zealand cockles in tangy garlic sauce	
Ameijoas ao Natural	\$12.50
Fresh Briny Clams on the half shell	
Ameijoas à Casino	\$13.50
Our classic version of clams casino	
Ameijoas à Bolhão Pato	\$14.50
Clams in tangy garlic sauce	
Camarão à Guilho	\$14.50
Shrimp sautéed with garlic	
Chourico Português Assado	\$15.00
Roasted Portuguese Sausage	
Lulas Fritas à Sevilhana	\$14.50
Fried Calamari Sevilla Style	
Buffalo Wings	\$10.00
Fried Mozzarella Sticks	\$9.00
Frutos do Mar	\$64.95
A combination of clams & oysters on the half shell, steamed shrimp & lobster, octopus salad and Portuguese crab (Serves 4)	

Frutos do Mar (Copy)	\$80.00
A combination of clams casino, shrimp in garlic sauce, shrimp shish-ke-bibs, mussels in zesty red sauce, broiled lobster, clams in garlic sauce and stuffed oysters with crab meat (Serves 4)	

CALIFORNIA 6

Cabernet Sauvignon Kendall- Jackson	\$39.50
Edmeades "Eagle Point" Zinfandel	\$29.50
Merlot Fetzer "Eagle Peak"	\$29.50
Sterling Cabernet Sauvignon Napa Valley	\$58.50
Forefront "Napa Reserv"	\$47.50
Chardonnay, Kendall- Jackson	\$39.00

MEATS 11

Bife Grelhado	\$24.95
Shell steak grilled to your desire	
Costeletas de Porco na Grelha	\$17.00
Tender thick pork cutlets grilled and seasoned with spices and garlic	
Frango à Guilho	\$14.95
Succulent breast of chicken prepared in our chef's special garlic and wine sauce	
Peito de Frango Grelhado	\$14.95
Chicken boneless breast of chicken seasoned w/ a touch of tangy spices & garlic Simple and Seasonal!	
Carne de Porco à Alentejana	\$16.95
Cubed pork & clams braised in a garlic, white wine & fresh coriander sauce. Prepared in the Alentejo Style	
Bife À Portuguesa	\$22.95
Steak braised in potugese style sauce, season & topped w/ ham & egg	
Filet Mignon com Rabo de Lagosta	\$33.95
A duet of fillet mignon and rock lobster tail seasoned Portuguese style	
Costela de Vaca na Grelha	\$16.95
Grilled beef short ribs brushed with a touch of tangy spices and garlic	
Espetada de Carne	\$19.95
Grilled skewered beef, pork, chourico, and vegetables	
Escalopes de Vitela Fritos À Madeira	\$21.95
Thin sliced veil cutlets seasoned with mild zesty spices and garlic	
Febras de Porco na Grelha	\$16.95
Thin sliced pork cutlets grilled with a touch of tangy spices and garlic	

CHAMPAGNES 5

Dom Perignon	\$299.00
Moet & Chandon "White Star"	\$90.00
Alianca Brut	\$32.50
Alianca Brut Tinto	\$38.50
S. Domingo	

CHILDREN'S MENU 5

Bitoque	\$18.95
A smaller version of our steak braised in Portuguese style sauce, seasoned & topped w/ ham and an egg	
Prego no Pão	\$9.00
Shell steak sandwich served with french fries	
Prego no Pão com Queijo	\$9.00
Shell steak sandwich w/ cheese served with french fries	
Filete de Peixe Grelhado	\$10.50
Grilled fillet of sole in a delicate butter-lemon sauce. Served as a sandwich or platter	
Peito de Frango Grelhado	\$10.50
Grilled boneless breast of chicken seasoned with a touch of tangy spices & garlic. Served as a sandwich or platter	

DESSERTS 52

Leite Creme	\$6.00
An old Portuguese creme pudding	
Pudim Flan	\$6.00
The traditional Portuguese custard	
Mousse de chocolate	\$6.00
Chocolate Mousse	
Arroz Doce	\$6.00
Rice pudding with cinnamon	
Molotoff	\$6.00
A unique Portuguese Meringue	
Tarte de Coco	\$6.00
Coconut tart	
Bolo de Bolacha	\$6.00
Cookie Cake	
Tiramissu	\$6.00

Tarte de laranja	\$6.00
Orange tart	
Serradura a Chefe	\$6.00
Our version of the Charlotte Russe	
Frutas da Epoca	\$6.00
Fruits in season	
Maca Assada	\$6.00
Roast Apple	
Pera Bebeda	\$6.00
Pear on wine	
Salada se Fruta	\$6.00
Fruit Salad	
Bolo de Queijo	\$6.00
Cheese Cake	
Charlotte	\$6.00
Cappuccino Cake	
Tarte de Amendoa	\$6.00
Almond tart	
Profiteroles Glass	\$7.50
Tiramisu Glass	\$7.50
Sponge cake soaked is espresso, topped with mascarpone cream and dusted with cocoa powder	
Coppa Mascarpone	\$7.50
A chocolate cream followed by a smooth Mascarpone cream, topped with amaretto cookie crumbs and chocolate curls	
Coppa Catalana	\$7.50
A creamy custard topped with caramelized sugar	
Espresso Creme Brulee	\$7.50
Creamy custard flavored with espresso topped with caramelized sugar	
Creme brulee & Berries	\$7.50
A layer of raspberry sauce topped with a cream custard and decorated with mixed berries coated in caramel	
Chocolate Mousse Glass	\$7.50
Rich chocolate mousse and zabaione, topped with chocolate curls	
3 Chocolate mousse	\$7.50
A crunchy hazelnut praline surrounded by a delicious combination of silky dark, milk and white chocolate creams	
Coppa Raspberries & Cream	\$7.50
A delicate sponge cake holds a layer of raspberries topped with mascarpone cream and decorated with crushed pistachios	

Guava Mango Flute	\$7.50
Creamy tropical guava gelato swirled with sweet mango sauce	
Limoncello Flute	\$7.50
Refreshing lemon gelato swirled together with Limoncello	
Hazelnut Chocolate Flute	\$7.50
Smooth hazelnut gelato swirled with rich sauce	
Coppa Strawberries & Caramel	\$7.50
Fior di latte gelato swirled with caramel, almond crunch and wild strawberries, topped with silvered almonds	
Coppa Pistachio	\$7.50
Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachio	
Coppa Spagnola	\$7.50
Vanilla and Amerena cherry gelato swirled together, topped with real amerena	
Coppa Yogurt & Berries	\$7.50
Yogurt gelato swirled together with mixed berry sauce, topped with blueberries and currants	
Coppa Caffè	\$7.50
Fior di latte gelato with rich coffee and pure cocoa swirl	
Coppa Stracciatella	\$7.50
Chocolate chip gelato swirled together with chocolate syrup, topped with cocoa powder and hazelnut	
Tartufo Gelato	\$7.50
Vanilla Nut log	\$7.50
Apple Sorbet	\$7.50
Orange Sorbet	\$7.50
Lemon Sorbet	\$7.50
Pineapple Sorbet	\$7.50
Coconut Sorbet	\$7.50
Cantelope Sorbet	\$7.50
Sliced Ice Cream	\$7.50
Creme Brulee Ice Cream	\$7.50
Cream Ice cream W/ Caramelized Walnuts	\$7.50
Ricotta Ice Cream W/ Honey & Caramelized Almonds	\$7.50
Whisky Sponge Cake Ice Cream W/ Raisins & Egg Yolk Icing	\$7.50
Italian Vanilla & Chocolate Cup	\$7.50

Chocolate Mousse Ice Cream	\$7.50
Peach Melba Ice Cream	\$7.50
Forest Fruit Yogurt Ice Cream	\$7.50

FRANCE 4

Beaujolais-Villages B&G	\$43.50
La Roquete Chateau Neuf Du Pape	\$37.50
Muton Cadet	
Pouilly France, B&G	\$46.50

ITALY 3

Barolo, Marchesi De Barolo	\$65.00
Chanti Classico, Ruffino	\$39.50
Pinot Grigio Santa Margherita	\$46.50

MARISCOS - SEAFOOD 13

Rabos de Lagosta Grelhada	\$34.95
Twin grilled lobster tails served with a lemony butter sauce	
Camarão Grelhado	\$29.95
Grilled jumbo shrimp with shell in a flavorful garlic butter sauce	
Pernas de Caranguejo Grelhadas	
Alaskan King crab legs grilled and served with drawn butter	
Mariscada	\$31.95
Lobster, clams, mussels, shrimp & scallops served in a tasty tomato sauce w/ a touch of cognac, accompanied by rice. Also available in green sauce	
Paelha à Valenciana	\$31.95
Traditional seafood combination of lobster, clams, mussels, shrimp & scallops w/chicken, pork, & Portuguese sausage. Served in yellow rice	
Lagosta Recheada	
Grilled lobster w/ our chef's delicious & secret crab stuffing	
Camarão à Marisqueira	\$28.95
Shrimp sauteed w/ garden fresh peppers, onions & mushrooms. A House Specialty	
Gambas Grelhadas	
Prawns complete with head and shell in zesty hot sauce	

Paelha à Marinheira	\$31.95
Traditional seafood combination of lobster, clams, mussels, shrimp & scallops. Served in yellow rice	
Espetada de Marisco	\$35.95
Grilled skewered shrimp, squid and monkfish with vegetables	
Arroz de Marisco	\$31.95
Rice embellished w/ mixed seafood, enhanced by a subtle brandy & wine sauce	
Frutos do Mar na Cataplana	\$37.95
Seafood simmered in a light tomato based sauce and served in a copper skillet in the appetizing southern style. Accompanied by rice	
Acorda de Marisco	\$20.95
A traditional Alentejo "Dry Soup" consisting of a hearty mix of shrimp, clams, mussels, scallops and cubed Portuguese bread. Flavored with an olive oil, garlic & fresh coriander sauce, crowned with a pouched egg	

PIEXE - FISH 7

Garoupa à Maitre D' Hotel	\$27.00
Fresh grilled grouper in a delicate butter-lemon sauce	
Salmão Grelhado	\$19.95
Fresh grilled salmon in a delicate butter-lemon sauce	
Filetes de Peixe Grelhados	\$16.95
Grilled fillet of sole in a delicate butter-lemon sauce	
Bacalhau Cozido c/ Todos	\$24.95
Portuguese codfish boiled w/ potatoes, onions, & egg; Dress with garlic and olive oil to your taste	
Pargo Grelhado	
Whole red snapper grilled in delicate butter-lemon sauce	
Pescada Cozida com Todos	\$17.95
Potatoes, egg & onion boiled w/ hake, "the noble fish of Portugal"; Dress with Garlic and Olive to your taste	
Bacalhau Grelhado	\$24.95
Portuguese codfish grilled with olive oil, garlic, fresh green peppers, & onions	

PORTUGAL 29

Dao Touriga Nacional	\$54.50
Trincadeira	\$36.50
Duque De Viseu	\$26.50
Douro Duas Quintas	\$28.50
Esporao Reserva	\$45.00
Cartuxa	\$36.50

Cartuxa Reserva	\$58.50
Eugenio Almeida	\$22.50
Duas Quintas "Reserva"	\$75.00
Pera Manca	\$285.00
Quatro Ventos	\$47.50
Callabriga	\$36.50
Vinha Do Monte	\$22.50
Chryseia	\$97.50
Nieto "Senetines" Reserve	\$22.50
Muscagat "Reserve"	\$52.50
Mural Douro	\$26.50
Quita De La Rosa	\$47.50
Luis Pato Vinhas Velhas	\$52.50
Casa Santar	
Monte Velho	\$22.50
Dao Grao Vasco	\$22.50
Chamine	\$28.50
Esporao	\$32.50
Pera Manca	\$56.50
Eugenio Almeida	
Cartuxa	\$27.50
Ramos Lois	
Quinta Da Romeira	\$22.50

SALAD 2

Salada de Agrião	\$7.50
Watercress salad with oil and vinegar	
Salada Mista	\$7.50
House salad with oil and vinegar	

SOUP 2

Sopa do Mar	\$10.95
Purèed shell fish soup	
Sopa de Dia	\$2.00
Soup of the Day	

SPAIN 2

Marques De Riscal	\$65.00
Faustino V Reserva	\$38.50

WHITE WHINE 15

Gazela	\$22.50
Casal Garcia	\$22.50
Alvarinho, P. Brejeira	\$48.50
Muralhas Moncao	\$24.50
Danaide "Tinto"	\$22.50
Esporao	\$32.50
Dao Grao Vasco	\$22.50
Pera Manca	\$56.50
Eugenio Almeida	
Cartuxa	\$27.50
Ramos Lois	
Quinta Da Romeira	\$22.50
Pinot Grigio Santa Margherita	\$46.50
Pouilly France, B&G	\$46.50
Chardonnay, Kendall- Jackson	\$39.00

WINE MENU 54

Dao Touriga Nacional	\$54.50
Trincadeira	\$36.50
Duque De Viseu	\$26.50
Douro Duas Quintas	\$28.50

Esporao Reserva	\$45.00
Cartuxa	AVAILABLE OPTIONS
	\$36.50
	\$27.50
Cartuxa Reserva	\$58.50
Eugenio Almeida	\$22.50
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