

# Cotali Mar

1178 Acushnet Ave 02746-1904 · 5089900066 · Updated: Jan 14, 2026

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## APPETIZERS 10

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### Crab Cake

**\$11.95**

Pan seared white lump crab cake served with a zesty mustard sauce and accompanied by a seasonal mixed salad with fruit and nuts

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### Chouriço à Bombeiro

**\$7.95**

Grilled chouriço flambé tableside

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### Mussels

**AVAILABLE OPTIONS**

À Cotali Mar - Mussels in white wine garlic sauce; À Espanhola - Mussels in spicy plum tomato sauce

À Cotali Mar: \$9.50

À Espanhola: \$9.50

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### Clams Casino

**\$9.50**

Littlenecks with seasoned bread crumbs, garlic butter topped with bacon

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### Amêijoas

**AVAILABLE OPTIONS**

À Espanhola - Steamed littlenecks in spicy plum tomato sauce ; À Bulhão Pato - Steamed littlenecks in a white wine garlic sauce

À Espanhola: \$10.95

À Bulhão Pato:

\$10.95

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### Fried Calamari

**\$9.50**

Tender calamari lightly fried, served with banana peppers and a side of marinara

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### Camarão Alinho

**\$9.95**

Tender shrimp simmered in light garlic cream sauce served over grilled garlic crostini

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### Cotali Mar Pizza

**\$7.95**

Sautéed shrimp, spinach, olives, and tomatoes served atop our cream sauce with feta cheese

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### Linguica and Pineapple Pizza

**\$7.95**

Linguica, pineapple, and fresh mozzarella served atop our spicy marinara sauce

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### Bacon Wrapped Scallops

**\$9.95**

Native scallops wrapped in applewood smoked bacon, baked and drizzled with balsamic glaze and garnished with grilled pineapple

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## SOUPS & SALADS 5

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### Sopa à Portuguesa

**AVAILABLE OPTIONS**

Kale Soup with Red Kidney Beans and Chouriço

Cup: \$2.95

Bowl: \$3.95

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## Soup du Jour

Chef's creation - priced daily

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### Garden Salad

**\$5.95**

Mixed greens, sliced tomatoes, red onions, cucumbers, carrots and olives

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### Caesar Salad

**\$5.95**

Romaine lettuce, parmesan cheese, lightly tossed in our signature Caesar dressing served with garlic crostini

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### Cotali Mar Salad

**\$6.95**

Mixed greens, sliced almonds, dried cranberries, mandarin oranges, crumbled bleu cheese tossed in a raspberry vinaigrette dressing

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## SANDWICHES & WRAPS 8

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### Asian Vegetarian

**\$7.95**

Assortment of vegetables lightly stir-fried with asian sauce in a sundried tomato wrap

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### Chicken Caesar

**\$7.95**

Sliced grilled chicken breast, served with romaine lettuce, parmesan cheese lightly tossed with our signature Caesar dressing in a spinach wrap

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### Tuna Salad

**\$7.95**

Solid white tuna with chopped celery and onions and crisp lettuce in an herb wrap

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### Bifana

**\$5.95**

Thinly sliced marinated pork, served in a Portuguese roll

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### Caçoila

**\$5.95**

Tender pieces of braised pork, served in a Portuguese roll

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### Prego no Pão

**\$6.95**

Pan-fried steak, served in a Portuguese roll

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### Hawaiian Chicken

**\$8.95**

Grilled chicken breast, pineapple, smoked applewood bacon, American cheese, lettuce, tomato and onion in a Portuguese roll

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### Fish Sandwich

**\$6.95**

Scrod, fried in a light batter served with lettuce and tomato in a Portuguese roll with coleslaw and tartar sauce

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## ANGUS STEAK BURGERS 3

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### Steak Burger

**\$7.95**

Lettuce, tomato and onions

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### Bacon Cheeseburger

**\$8.95**

Smoked applewood bacon, American cheese, lettuce, tomato and onions

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### Mushroom Swiss Burger

**\$8.95**

Sautéed mushrooms, Swiss cheese, lettuce and tomato

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## LUNCH ENTRÉES 7

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## Camarão à Cotali Mar

**\$12.95**

Sautéed shrimp in a roasted garlic cream sauce, tossed in linguine or penne

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## Pasta Primavera

**AVAILABLE OPTIONS**

Sautéed red peppers, baby bellas, broccoli, red onion, and carrots in a garlic and white wine sauce, or marinara sauce, tossed in linguini or penne

\$9.95

Add Grilled Chicken:

\$4.00

Add Grilled Shrimp: \$6.00

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## Prego no Prato

**\$9.95**

Pan-seared steak served with fries, house rice and topped with a fried egg

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## Fish n' Chips

**\$9.95**

Lightly battered scrod served with fries, coleslaw and tartar sauce

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## Camarão à Moçambique

**\$10.95**

Sautéed shrimp in a tangy Moçambique sauce, served with white rice and fries

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## Mediterranean Fried Scrod

**\$9.95**

Fried scrod over a Greek salad, topped with balsamic glaze

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## Galinha à Madeira

**\$10.95**

Sautéed chicken breast with spinach, cherry tomatoes, and baby bellas finished in a Madeira wine sauce, served over a bed of Jasmine rice

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## DINNER SPECIAL <sup>1</sup>

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### Bife na Pedra

**\$28.95**

Angus steak grilled rare to medium rare served on a hot stone with two dipping sauces, served with red bliss mashed potatoes and seasonal vegetable

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## SOUPS <sup>2</sup>

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### Sopa à Portuguesa

**AVAILABLE OPTIONS**

Kale Soup with Red Kidney Beans and Chouriço

Cup: \$2.95

Bowl: \$3.95

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### Soup du Jour

Chef's creation priced daily

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## SALADS <sup>3</sup>

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### Garden Salad

**\$5.95**

Mixed greens, sliced tomatoes, red onions, cucumbers, carrots and olives

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### Caesar Salad

**\$5.95**

Romaine lettuce, parmesan cheese, lightly tossed in our signature Caesar dressing served with garlic crostini

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### Cotali Mar Salad

**\$6.95**

Mixed greens, sliced almonds, dried cranberries, mandarin oranges, crumbled bleu cheese tossed in a raspberry vinaigrette dressing

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## PASTA <sup>3</sup>

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**Camarão à Cotali Mar** **\$15.95**

Sautéed shrimp in a roasted garlic cream sauce, tossed in linguine or penne

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**Frutos do Mar** **\$18.95**

Sautéed scallops, shrimp, mussels and littlenecks in a garlic and white wine sauce, or marinara sauce, tossed in linguini or penne

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**Pasta Primavera**

Sautéed red peppers, baby bellas, broccoli, red onion, and carrots in a garlic and white wine sauce, or marinara sauce, tossed in linguini or penne

**AVAILABLE OPTIONS**

\$11.95

Add Grilled Chicken:

\$4.00

Add Grilled Shrimp: \$6.00

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**CHICKEN & PORK** 4

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**Galinha à Madeira** **\$15.95**

Sautéed chicken breast with spinach, cherry tomatoes, and baby bellas finished in a Madeira wine sauce, served over a bed of jasmine rice

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**Galinha à Cotali Mar** **\$16.95**

Grilled chicken breast with shrimp and pineapple, topped with a balsamic glaze and served over a bed of house rice

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**Carne à Alentejana** **\$15.95**

Marinated pork tenderloin, sautéed in a savory sauce served with fried diced potatoes, topped with steamed littlenecks

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**Delícias de Porco** **\$17.95**

Sautéed medallions of pork tenderloin, finished in a white wine, lemon sage butter sauce served with red bliss mashed potatoes and vegetable

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**BEEF** 5

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**Bife à Cotali Mar** **\$18.95**

Grilled sirloin, topped with a port wine mushroom cream sauce served with red bliss mashed potatoes and vegetable

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**Bife na Caçarola** **\$17.95**

Pan-seared sirloin, topped with ham and fried eggs with a garlic wine cream sauce served with fried potato rounds and house rice

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**Carne de Espeto** **\$17.95**

Skewered marinated sirloin tips served with house rice and seasonal vegetables

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**Grilled Sirloin Steak** **\$18.95**

12 oz grilled New York sirloin steak served with house rice and seasonal vegetables

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**Filet Mignon** **\$23.95**

8 oz grilled Filet Mignon served with red bliss mashed potatoes and vegetable

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**SEAFOOD** 11

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**Bacalhau Assado na Brasa** **\$17.95**

Traditional Portuguese grilled cod served with grilled red bliss potatoes and green peppers in olive oil

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<b>Scallops Florentine</b>	<b>\$17.95</b>
Sautéed scallops with spinach and cherry tomatoes tossed in a light alfredo sauce, served over linguini	
<b>New England Scrod</b>	<b>\$17.95</b>
Baked scrod topped with seasoned breadcrumbs served with red bliss mashed potatoes and vegetable	
<b>Pecan Crusted Salmon</b>	<b>\$19.95</b>
Fillet of salmon crusted in pecans, lightly sautéed and finished in a lemon caper butter sauce, with sautéed tomatoes, spinach and baby bellas served with jasmine rice	
<b>Baked Stuffed Shrimp</b>	<b>\$18.95</b>
(4) Jumbo shrimp stuffed with our house seafood stuffing, served with clarified butter, red bliss mashed potatoes and vegetable	
<b>Camarão à Cotali Mar</b>	<b>\$16.95</b>
Shrimp sautéed in a roasted garlic cream sauce, served with house rice and fries	
<b>Seafood Paella</b>	<b>AVAILABLE OPTIONS</b>
Sautéed lobster, shrimp, scallops, littlenecks and mussels simmered in a tomato broth with saffron rice, chouriço and peas	\$22.95 For Two: \$34.95
<b>Grilled Swordfish</b>	<b>\$18.95</b>
Grilled swordfish topped with citrus caper butter sauce served with white Jasmine rice and seasonal vegetables. Also Available with Cajun or Jerk Spice Rub, Balsamic Glaze or Molho Cru	
<b>Grilled Salmon</b>	<b>\$16.95</b>
Grilled salmon topped with citrus caper butter sauce served with white Jasmine rice and seasonal vegetables. Also Available with Cajun or Jerk Spice Rub, Balsamic Glaze or Molho Cru	
<b>Fish n' Chips</b>	<b>\$13.95</b>
Lightly battered scrod served with fries, coleslaw and tartar sauce	
<b>Fried Sea Scallops</b>	<b>\$17.95</b>
Scallops lightly breaded and fried served with fries, coleslaw and tartar sauce	

## SMALL BITES 10

<b>Cotali Mar Calamari</b>	<b>\$9.95</b>
Tender calamari lightly fried and tossed in our tangy Mozambique Sauce garnished with fresh lemon	
<b>Stuffed Quahog</b>	<b>\$4.95</b>
Filled with a mixture of chopped clams and our house chourico stuffing	
<b>Grilled Chicken Caesar Wrap</b>	<b>\$9.95</b>
Sliced grilled chicken breast served with Romaine lettuce, parmesan cheese & lightly tossed with our Signature Caesar Dressing in a Spinach Wrap	
<b>Loaded Chourico Fries</b>	<b>\$7.95</b>
Perfect for Sharing - Hand cut french fries, loaded with cheddar jack cheese, bacon, chourico and sautéed peppers	
<b>BBQ Chicken Flatbread Pizza</b>	<b>\$9.95</b>
Barbecued chicken pizza with red onions, smoked mozzarella, scallions & BBQ Sauce	

**Chicken Wings****\$8.95**

Half dozen classic chicken wings served buffalo style or dry

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**The Classic Burger****\$7.99**

A 6 oz. Certified Angus Beef burger grilled to perfection. Served with Lettuce, tomato, onion & French fries served on a Portuguese Bun.

\*Don't want fries? Sweet potato fries \$1.00 - side salad \$2.00\*

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**Mango Habanero Fish Tacos****\$12.95**

Three soft flood tortilla with fried cod, served with onions, cilantro, rice, beans, salsa & Mango Hanoverian

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**Buffalo Sampler****\$7.25**

Pan Fried Dumpling, Beef Empanada & Buffalo Bites drizzled with our spicy buffalo sauce and fresh bleu cheese

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**Cotali Mar Salad****\$6.95**

Mixed greens, sliced almonds, dried cranberries, mandarin oranges, crumbled bleu cheese with a choice of dressing \*Add Grilled

Chicken \$4.00 - Grilled Steak Tips \$6.00 - Grilled Shrimp \$6.00\*

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