

RAW BAR

***Local Oysters on the 1/2** 1/2Doz 16.5 Doz 32
Red wine mignonette, lemon, cocktail sauce

***Oyster Shooter** 6 each

Ask your server to booze it up!

(Local oyster, spicy tomato Gazpacho, cucumber mignonette and the Quahog's shot glass is yours to keep)

Crispy Spicy Tuna Taquitos (3) 16
Guacamole, pico de gallo, radish, spicy mayo, cilantro

***Shrimp Ceviche** 14
Gulf shrimp, avocado, tomato, red bell pepper, jalapeño, spicy coconut leche de tigre, with chips

SMALL PLATES

Empanadas (two per order) 9
(served with chimichurri aioli)
Beef - Veggie - Crab

***Guacamole** 10
Served with pico de gallo salsa and chips

Clam Chowder 9
Chopped clams, fennel, onions, potato, bacon crumbs, creamy clam broth

Seafood Bisque 10
Fresh fish and shellfish in a creamy seafood broth

Lobster Mac-n-Cheese 23
Fresh Maine lobster, manchego cheese sauce, herbed breadcrumb



**QUAHOG'S
& BAR**

- *House Salad** 10
Seasonal greens, corn, beets, cucumber, red onion, cherry tomatoes, radish, carrot, house vinaigrette
- *Steam Mussels** 13
Provençal style, butter, garlic, lemon and parsley, served with dinner roll
- *Steam Clams** 14
Beer steamed clams, caramelized onions and fennel, chorizo sausage, served with dinner roll
- Cornmeal Crusted Crispy Calamari** 13
Spicy tamarindo BBQ sauce, “Quahog’s” spicy pickled slaw, caramelized plantains

LARGE PLATES

- *Prime Flat Iron Steak (10oz)*** 32
Watercress fennel salad, provençal fries, salsa criolla
- *Casado (Married) “Costarican Tradition”** 30
Blackened seasonal fish, rice and beans, caramelized sweet plantain, arugula cherry tomato salad, house-made “Lizano” sauce
- *Land and Sea** 32
Half rack bbq ribs, two bbq shrimp skewers, garlic fries, cole slaw, corn on the cob, orange chipotle bbq
- *Chicken Enchiladas** 24
Grilled chicken, refried beans, cheddar cheese, enchilada sauce, crema, queso fresco, cilantro
- Linguini Vongole** 29
Little neck clams, chopped clams, garlic white wine lemon sauce, pecorino romano cheese, breadcrumbs, served with a dinner roll
- Baja Style Crispy Fish Tacos Platter (3)** 24
Beer battered crispy haddock, guacamole, pickled red onion, crema, corn salsa, queso fresco, cilantro, served with garlic fries and corn on the cob



Lobster Roll Platter 25
Fresh Maine lobster, celery, chive, tarragon mayo, toasted bun, Cole
slaw, old bay fries, corn on cob

Quahogs Crab Cakes 32
Served with coleslaw, corn on the cob, garlic fries

***Grilled Catch of the Day** MP
(Ask about daily options)
Potato and celery root gratin, arugula and cherry tomato salad, criolla
salsa

***Moqueca Stew** 32
Clams, mussels, shrimp, fish, scallops, edamame beans, chorizo, achiote
oil, coconut milk, green rice

For da KIDS 12
Comes with a chocolate chip cookie
• Homemade Mac & Cheese
• Chicken Fingers and Fries
• Pasta, Butter or Marinara
• Fish stick and chips

****All Menu items with an (*) is or can be prepared gluten free.***
+Ask about our Vegan and Vegetarian options

**CHECK OUT OUR SWAG
AT THE HOST STAND!**

**ASK ANY OF OUR FINE STAFF MEMBERS
WITH HELP IN PURCHASING :)**