



SMALL PLATES

Empanadas (two per order) (served with chimichurri aioli)	9	
• Beef		
• Veggie		
*Guacamole	10	
add Crab/shrimp	6	
Served with pico de gallo salsa and chips		
*Shrimp Ceviche	15	
Gulf shrimp, avocado, tomato, red bell pepper, jalapeno, spicy coconut leche de tigre, with chips		
Clam Chowder	9/pint	15/quart
Chopped clams, fennel, onions, potato, bacon crumbs, creamy clam broth		
Seafood Bisque	11/pint	18/quart
Fresh fish and shellfish in a creamy seafood broth		
Mac-n-Sea	25 SM	35 LG
Crab, lobster, shrimp, calamari, bay scallops, caramelized onions, blue cheese cheddar sauce, bacon herbed breadcrumb		
*House Salad	13	
Add crab or shrimp	6	
Seasonal greens, corn, beets, cucumber, red onion, cherry tomatoes, radish, carrot, house vinaigrette		

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



HANDHELDS

(Served with old bay fries)

Coconut Shrimp Po' Boy **22**

Crispy coconut shrimp tossed in a spicy mayo, celery, scallions and served on a toasted bun with coleslaw

***Carne Asada Taco Platter (3)** **23**

Braised short rib, guacamole, onion, queso fresco, cilantro, corn tortillas

Fried Fish Tacos (3) **21**

Beer battered crispy haddock, guacamole, pickled red onion, crema, corn salsa, queso fresco, cilantro

Grilled Mahi Burrito **18**

Rice and beans, guacamole, cheddar cheese, pico de gallo, pickled jalapeño, cilantro

LARGE PLATES

***Casado (Married) "Costarican Tradition"** **35**

Blackened seasonal fish, rice and beans, caramelized sweet plantain, arugula cherry tomato salad, house-made "Lizano" sauce

***Edward's Crispy Enchiladas Platter** **27**

Grilled chicken, refried beans, cheddar cheese, enchilada sauce, crema, queso fresco, cilantro

Mahi Mahi Fish Cakes **32**

Served with couscous garden salad, saffron aioli

***Moqueca Stew** **35**

Clams, mussels, shrimp, fish, scallops, edamame beans, chorizo, achiote oil, coconut milk, green rice

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***Grilled Catch of the Day****35***(Ask about daily options)*

Potato and celery root gratin, arugula and cherry tomato salad, criolla salsa

For da KIDS**12****All comes beverage and chocolate chip cookie**

- Homemade Mac & Cheese
- Chicken Fingers and Fries
- Pasta, Butter or Marinara
- Fish Sticks and Fries

ADD FROM OUR BAR

Bottles+Cans	White Wine	Red Wine
Modelo Especial/Negra Modelo	Fault Line, Sauvignon Blanc Marlborough, New Zealand 2019	Higher Ground, Pinot Noir Monterey, California 2017
Brooklyn Brewery, Brooklyn Lager	Cave De Lugny, Macon	Hayes Ranch, Cabernet Sauvignon
Victory, Summer Love	Villages La Cote Blanche, France 2018	Livermore, California 2017
Cape May Brewery, Lager Tan Limes		
Tuckahoe Brewery, The Old New School IPA		

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FAMILY STYLE TAKEOUT

must be ordered in advance

Cocktail Party	Mexican Fiesta	Lobster Picnic
Serves 6 - \$135	Serves 4 - \$135	Serves 4 - \$180
1 Bag of chips 1 Pt Guacamole 6 Empanadas 1 Qt Shrimp Ceviche 1 Pt Crab Fingers 1 Pt Peel & eat shrimp 6 Lobster roll sliders	1 Pt Guacamole + Chips 4 Empanadas 4 Mexican Street Corn 1 Pt Shrimp Ceviche 1 Tray Chicken Enchiladas	4 Lobsters (11/2 Lbs.) 1 Qt Coleslaw 4 Corn on the Cob Lemons Drawn Butter Cocktail Sauce Served with house salad and dinner rolls
	<i>Add a guest - \$30</i>	<i>Add a guest - \$40</i>
Family Beach Bake	Moqueca Party	Paella Party
Serves 4 - \$130	Serves 4 - \$130	Serves 4 - \$130
24 Top Necks 24 Little Necks 24 Middle Necks 12 Shrimp 24 Mussels 4 Corn on the Cob 4 Hard Boiled Eggs Fresh Herb Clam Broth Red Bliss Potatoes Served with house salad and dinner rolls	Moqueca Stew (Clams, Mussels, Shrimp, Fish, Scallops, Edamame, Chorizo, Achiote Oil, Coconut Milk, Green Rice) Served with house salad and dinner rolls	Spanish dish with rice and seafood. Mussels, chopped lobster meat, calamari, shrimp, bay scallop, chorizo sausage, peas, onion, garlic, red pepper, parsley, clam broth saffron, white wine, saffron rice
<i>Add a guest - \$30</i>	<i>Add a guest - \$30</i>	

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