



## RAW BAR

**\*Local Oysters on the 1/2** 1/2Doz 18 Doz 34  
Red wine mignonette, lemon, cocktail sauce

**\*Oyster Shooter** 7 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)** 18  
Guacamole, pico de gallo, radish, spicy mayo, cilantro

**\*Shrimp Ceviche** 15  
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 - Seasonal**

**\*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** 11  
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

Seasonal greens, corn, beets, cucumber, red onion, cherry tomatoes, radish, carrot, house vinaigrette

**\*Steam Mussels** 14

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

**Crispy Calamari** 13

Spicy tamarindo BBQ sauce, “Quahog’s” spicy pickled slaw, caramelized plantains

## LARGE PLATES

**\*Prime Flat Iron Steak (10oz)\*** 38

Watercress fennel salad, provençal fries, salsa criolla

**\*Casado (Married) “Costarican Tradition”** 35

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

**\*Land and Sea** 35

Half rack bbq ribs, two bbq shrimp skewers, garlic fries, coleslaw, corn on the cob, orange chipotle bbq

**\*Edward’s Crispy Enchiladas Platter** 27

Four crispy tortillas rolled and stuffed with grilled chicken, cheddar cheese, enchilada sauce, crema, queso fresco, served with a side of rice and beans and caramelized plantains

**Linguini Vongole** 30

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)** 26

Beer battered crispy haddock, guacamole, pickled red onion, crema, corn salsa, queso fresco, cilantro, served with garlic fries and corn on the cob

**\*Carne Asada Taco Platter (3)** 27

Braised short rib, guacamole, onion, queso fresco, cilantro, corn tortillas, served with garlic fries and corn on the cob

**Coconut Shrimp Po' Boy** 29

Crispy coconut shrimp tossed in a spicy mayo, celery, scallions and served on a toasted bun with coleslaw, old bay fries and corn on cob

**Mahi Mahi Fish Cakes** 32

Served with couscous garden salad, saffron aioli

**\*Grilled Catch of the Day** MP

*(Ask about daily options)*

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

**\*Moqueca Stew** 35

Brazilian style seafood stew with clams, mussels, shrimp, fish, scallops, edamame beans, chorizo, achiote oil, coconut milk broth, 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**

QUAHOG'S SEAFOOD SHACK & BAR

# WELCOME BACK!



**SUNDAYS BRUNCH**

\$38 per person: three courses, and includes coffee/juice/tea!

**MIMOSA SPECIAL**

Bottle of Bubbly + Mixer of your choice for \$20!

Menus & Reservations:  
[quahogsshack.com](http://quahogsshack.com)



**MARGARITA THURSDAYS**

Our famous margaritas, \$7 each all night long

**\$12/12 OYSTERS**

From 5-6pm every night we're open, when you sit at the bar

**Follow Quahog's on Instagram: @quahogs**

We're on Facebook too.