

## **RAW BAR**

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

# \*Oyster Shooter Ask your server to booze it up!

7 each

(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) (served with chimichurri aioli)

9

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

Provencal 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 1

Spicy tamarindo BBQ sauce, "Quahog's" spicy pickled slaw, caramelized plantains

# **LARGE PLATES**

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

Watercress fennel salad, provencal 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

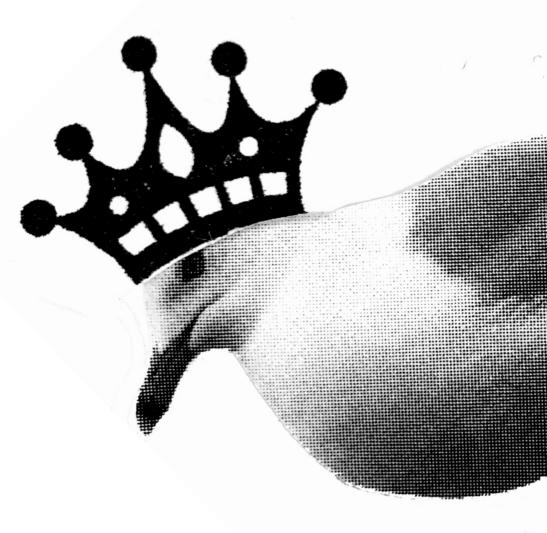
Half rack bbq ribs, two bbq shrimp skewers, garlic fries, coleslaw, corn on the cob, orange chipotle bbq

## \*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

3

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!



### MARGARITA THURSDAYS

Our famous margaritas, S7 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.