

Handhelds

(with salt and vinegar chips)

- Lobster Roll** **23**
Fresh Maine lobster, celery, chive, tarragon mayo, toasted bun
- Fried Fish Tacos (3)** **22**
Beer battered crispy haddock, guacamole, pickled red onion, crema, corn salsa, queso fresco, cilantro
- Grilled Mahi Burrito** **17**
Rice and beans, guacamole, cheddar cheese, pico de gallo, pickled jalapeño, cilantro

LARGE PLATES

- *Braised Short Ribs** **34**
Barbacoa style braised short-ribs, celery root and avocado remoulade(fancy slaw), cheddar grits, roasted pineapple salsa, grilled corn tortillas
- *Casado (Married) "Costarican Tradition"** **30**
Blackened seasonal fish, rice and beans, caramelized sweet plantain, arugula cherry tomato salad, house-made "Lizano" sauce
- Fajitas** **26**
Choose Shrimp, Chicken or Shrimp & Chicken
Caramelized onions and peppers, tomato ancho chili sauce, cilantro, flour tortillas, queso fresco, pickled red onions, side of rice and beans
- Jumbo Lump Crab Cakes** **32**
Served with coleslaw, corn on the cob, garlic fries
- *Moqueca Stew** **32**
Clams, mussels, shrimp, fish, scallops, edamame beans, chorizo, achiote oil, coconut milk, green rice
- *Lobster Platter** **45**
1.5 lbs steamed lobster, garlic fries, corn on the cob, coleslaw, lemons, drawn butter, dinner roll
- *Grilled Catch of the Day** **32**
(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

***All Menu items with an (*) is or can be prepared gluten free.**

+Ask about our Vegan and Vegetarian options

House Party Packages

(call our takeout (609)368-6306 pre-order 24hrs in advance)

Cocktail Party (serves 6) \$120

- 2 Bag of chips
- 1 Pt Guacamole
- 1 Qt Ceviche
- 1 Pt Crab Fingers
- 1 Pt Peel and eat shrimp
- 6 each Lobster roll sliders
- 6 ea Empanadas

Mexican Fiesta (serves 4) \$120

Add a guest \$30

- 1 Pt Guacamole and Chips
- 4 each Empanadas
- 4 each Mexican Street Corn
- 16 each Tortillas Flour
- 1Qt Chicken Fajita mix
- 1Qt Shrimp Fajita mix

Lobster Picnic (serves 4) \$160

Add a guest \$30

- 4 Lobsters (11/2 Lbs.)
- 1 Quart of Coleslaw
- 4 Corn on the Cob
- Lemons
- Drawn Butter
- Cocktail Sauce
- Served with House Salad
- 4 Dinner Rolls

Family Beach Bake (serves 4) \$120

Add a guest \$30

- 24 Top Necks
- 24 Little Necks
- 24 Middle Necks
- 12 Shrimp
- 24 Mussels
- Fresh Herb Clam Broth
- Red Bliss Potatoes
- 4 Corn on the Cob
- 4 Hard Boiled Eggs
- Served with House Salad
- 4 Dinner Rolls

Moqueca Party

\$110

Add a guest \$30

- Moqueca Stew (Clams, Mussels, Shrimp, Fish, Scallops, Edamame, Chorizo, Achiote Oil, Coconut Milk, Green Rice)
- Served with House Salad
- Dinner Rolls

Margarita' Kits

ESPOLON REPODADO 375ml / 23

Have tequila, no problem you can buy only our mixers

(Our mixers contain orange liquor)

PASSION FRUIT MIXER 16oz / 20

BLOOD ORANGE 16oz / 16

MANGO 16oz / 18

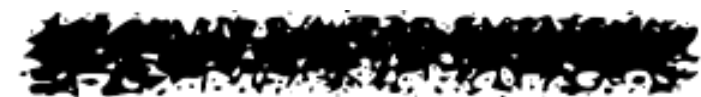
SPIKED (8oz) 9

1.5 oz of Titos vodka, blended with all natural juices. Perfect to hydrate happily at the beach or our glorious sunsets. Choose from:

Watermelon/Ginger - Grapefruit/Rosemary
Blood Orange/Lavender



QUAHOG'S
& BAR



BOTTLES+CANS (six pack)

Modelo Especial/Negra Modelo	18
Brooklyn Brewery, Brooklyn Lager	21
Victory, Summer Love	18
Cape May Brewery, Lager Tan Limes	19
Tuckahoe Brewery, The Old New School IPA	21

WHITE WINE

Fault Line, Sauvignon Blanc	32
Marlborough, New Zealand 2019	

Cave De Lugny, Macon	42
Villages La Cote Blanche, France 2018	

RED WINE

Higher Ground, Pinot Noir	35
Monterey, California 2017	

Hayes Ranch, Cabernet Sauvignon	35
Livermore, California 2017	

SMALL PLATES

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

*Guacamole	10
add Crab/shrimp	6
Served with pico de gallo salsa and chips	

*Shrimp Ceviche	14
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	10/pint	17/quart
Fresh fish and shellfish in a creamy seafood broth		

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

*House Salad	10
Add crab or shrimp	6
Seasonal greens, corn, beets, cucumber, red onion, cherry tomatoes, radish, carrot, house vinaigrette	