



RAW BAR

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

***Oyster Shooter** 6 each
(Local oyster, spicy tomato Gazpacho, cucumber mignonette and the Quahog's shot glass is yours to keep)

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

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

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

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

*House Salad	10
Add crab or shrimp	6
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	
*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	
*Land and Sea	32
Half rack bbq ribs, two bbq shrimp skewers, garlic fries, cole slaw, corn on the cob, orange chipotle bbq	
Fajitas	26
<i>(Choose Shrimp, Chicken or Shrimp & Chicken)</i>	
Caramelized onions and peppers, tomato ancho chili sauce, cilantro, flour tortillas, queso fresco, pickled red onions, side of rice and beans	



Seafood Ravioli 29
Lobster & seafood cheese ravioli, San Marzano tomato blush sauce, bay scallop, shrimp and chopped clams, with parmesan cheese and 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

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

***Grilled Catch of the Day** 32
(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

***Lobster Platter** 45
1.5 lbs steamed lobster, garlic fries, corn on the cob, coleslaw, lemons, drawn butter, dinner roll

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 :)**