

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

Family Style Take-out
Pre-order online @
www.quahogsshack.com and get a
free quart of **springer’s ice-cream**
Or
call our takeout 609-368-6306
(24hrs in advance)

Cocktail Party (serves 6) \$120

- 1

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 \$40
- 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 \$120

- Add a guest \$30
- Moqueca Stew (Clams, Mussels, Shrimp, Fish, Scallops, Edamame, Chorizo, Achiote Oil, Coconut Milk, Green Rice)

Margarita' Kits

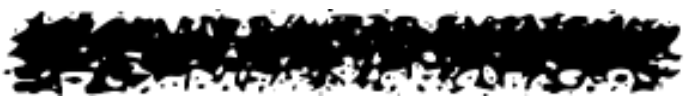
ESPOLON REPODADO **375ml / 23**
*Have tequila, no problem you can buy
only our mixers*

(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



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