

Family Style Take-out

Pre-order 48hrs ahead.

Call Quahogs@(609) 368-6300

Cocktail Party (serves 6) \$165

Add a guest \$30

1 Bag of chips
1 Pt Guacamole
6 each Empanadas (beef)
1 Qt Mahi Mahi Ceviche
1 Pt Crab Fingers
1 Pt shrimp cocktail
6 each Lobster roll sliders

**Mexican Fiesta* (serves 4). \$145

Add a guest \$30

1 Bag of chips
1 Pt Guacamole
4 each Empanadas (beef)
4 each Mexican Street Corn
1 Pt Mahi Mahi Ceviche
10 each Fried Fish Tacos

**Lobster Picnic* (serves 4) \$210

Add a guest \$55

4 Lobsters (11/2 Lbs.)
1 Qt Coleslaw
4 each Corn on the Cob
Lemons
Drawn Butter
Cocktail Sauce
Served with house salad and dinner rolls

**Family Beach Bake* (serves 4) \$165

Add a guest \$45

36 Top Necks
36 Middle Necks
12 Shrimp
24 Mussels
4 Corn on the Cob
4 Hard Boiled Eggs
Fresh Herb Clam Broth
Red Bliss Potatoes
Served with house salad and dinner rolls

**Moqueca Party* (serves 4) \$140

Add a guest \$40

Moqueca Stew (Clams, Mussels, Shrimp, Fish, Scallops, Edamame, Chorizo, Achiote Oil, Coconut Milk, Green Rice)
Served with house salad and dinner rolls

**Paella party* (serves 4) \$140

Add a guest \$40

Spanish dish with rice and seafood. (Mussels, chopped lobster meat, calamari, shrimp, bay scallop, chorizo sausage, peas, onion, garlic, red pepper, parsley, clam broth saffron, white wine, saffron rice)
Served with house salad and dinner rolls



QUAHOG'S & BAR

CHECK OUT OUR

LARGE PLATTERS TO GO

EVENTS SERVICES - CATERING @

WWW.QUAHOGSSHACK.COM

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

+Ask about our Vegan and Vegetarian options

SMALL PLATES

***Oysters on the 1/2** 1/2Doz 22 Doz 39
Red wine mignonette, lemon, cocktail sauce

Beef Empanadas (two per orders) 13
Argentinean style crispy fried turnover, seasoned spiced ground beef, hard boiled egg, olives, herbs

***Guacamole** 15
Add Crab or Shrimp +7
Served with pico de gallo salsa and chips

***Mahi Mahi Ceviche** 16
Aji amarillo and coconut leche de tigre, bell peppers, red onions, tomato, avocado, served with corn chips

***Shrimp Cocktail** 18
Large wild gulf shrimp served with a horseradish gazpacho cocktail

Clam Chowder 9/pint 16/quart
Chopped clams, fennel, onions, potato, bacon crumbs, creamy clam broth

***Steamed Clams** 16
Local middle neck clams caramelized onions and fennel, chorizo, Calabrian chillies, garlic clam broth, served with dinner roll

***House Salad** 14
Add Crab or Shrimp +7
Seasonal greens, corn, beets, cucumber, red onion, cherry tomatoes, radish, carrot, house vinaigrette

HANDHELDS

Coconut Shrimp Po' Boy 24
Crispy coconut shrimp, slaw, remoulade sauce, pickles, served toasted buttered bun and with old bay fries

Fried Oyster Po' Boy 29
Local fried oysters, sweet and hot pickles, slaw, remoulade sauce, served toasted buttered bun and with old bay fries

Lobster Roll 32
Fresh Maine lobster, mixed with kewpie mayo, celery, tarragon and chive. served on toasted buttered bun and with old bay fries

Fried Fish Tacos (3) 22
Beer battered crispy haddock, guacamole, pickled red onion, crema, corn salsa, queso fresco, cilantro, served on flour tortillas and with garlic fries

***Fry Tofu Tacos (3)** 18
Marinated crispy tofu, pickled slaw, avocado, spicy mayo, served on flour tortillas and with a house salad

LARGE PLATES

***Casado (Married) "Costarican Tradition"** 39
Blackened seasonal fish, rice and beans, caramelized sweet plantain, arugula cherry tomato salad, house-made "Lizano" sauce

Crab Cake Platter 39
Two crispy fried crab cakes served with old Bay fries, corn on the cob, coleslaw and a side of tartar sauce

***Moqueca Stew** 37
Clams, mussels, shrimp, fish, scallops, edamame beans, chorizo, achiote oil, coconut milk with creamy green rice

***Grilled Catch of the Day** 39
(Ask about daily options)
Potato and celery root gratin, arugula and cherry tomato salad, criolla salsa

***Land and Sea** 39
Half rack bbq ribs, two bbq shrimp skewers, orange chipotle bbq, served with roasted yam and corn on the cob

***Grilled New York Strip Steak (12oz)** 46
Add Crab and Blue Cheese Crust (not gf) +10
Watercress fennel salad, provencal fries, salsa criolla

Seafood Mac and Cheese 39
Lobster, crab, shrimp, caramelized onions, marinara, house made cheese whiz, seasoned toasted bread crumb

Seafood Ravioli 39
Lobster, shrimp, crab stuffed ravioli, served with a seafood loaded tomato blush sauce, basil, parmesan, served with a roll

Chicken Parmesan 34
Breaded chicken breast cutlet with marinara sauce and melted mozzarella served with the choice of linguini or an arugula salad

FOR DA KIDS

All comes with a chocolate chip cookie

- Chicken Fingers and Fries
- Pasta, Butter or Marinara
- Fish Sticks and Fries
- Mac and Cheese

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

Disclaimer: If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees.

