

HANDHELDS

(Served with old bay fries)

Fry Fish Burrito 18
Rice and beans, guacamole, cheddar cheese, pico de gallo, pickled jalapeño, cilantro

Coconut Shrimp Po’ Boy 22
Crispy coconut shrimp tossed in a spicy mayo, coleslaw and served on a toasted bun

***Carne Asada Taco Platter (3)** 23
Braised short rib, guacamole, onion, queso fresco, cilantro, corn tortillas

Baja Style Fish Tacos (3) 21
Beer battered crispy haddock, guacamole, pickled red onion, crema, corn salsa, queso fresco, cilantro

LARGE PLATES

***Casado (Married) “Costarican Tradition”**36
Blackened seasonal fish, rice and beans, caramelized sweet plantain, arugula cherry tomato salad, house-made “Lizano” sauce

Crab Cake Platter 38
Two crispy fried crab cakes served with Old Bay fries, corn on the cob, coleslaw and a side of tartar sauce

***Moqueca Stew** 36
Clams, mussels, shrimp, fish, scallops, edamame beans, chorizo, achiote oil, coconut milk, green rice

***Vegan Lasagna** 24
Layered grilled zucchini, squash and eggplant, vegan cheese, marinara sauce

***Grilled Catch of the Day** 36
(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 48hrs ahead.
Call Quahogs@ (609) 368-6300

Cocktail Party (serves 6) \$135
1 Bag of chips
1 Pt Guacamole
6 each Empanadas
1 Qt Shrimp Ceviche
1 Pt Crab Fingers
1 Pt Peel and eat shrimp
6 each Lobster roll sliders

***Mexican Fiesta** (serves 4) \$135
Add a guest \$30
1 Pt Guacamole and Chips
4 each Empanadas
4 each Mexican Street Corn
1 Pt Shrimp Ceviche
1 Tray Chicken Enchiladas

***Lobster Picnic** (serves 4) \$180
Add a guest \$40
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) \$130
Add a guest \$30
24 Top Necks
24 Little Necks
24 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) \$130
Add a guest \$30
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) \$130
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)

BOTTLES+CANS (six pack) / 21

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



WHITE WINE

Fault Line, Sauvignon Blanc Marlborough, New Zealand 2019	38
Paco & Lola, Albarino Rias Baixas, Spain 2020	47
Cave De Lugny, Macon Villages La Cote Blanche, France 2018	47
Livio Feluga, Pinot Grigio Esperto, Italy 2018	36
Hartford, Chardonnay Russian River, California, 2020	68

ROSE

Jean Luc Colombo, Cape Bleu Rose France 2019	40
By Ott, Provence France 2019	65

RED WINE

Higher Ground, Pinot Noir Monterey, California 2017	37
Horseplay, Cabernet Sauvignon Paso Robles, California 2018	50
Beronia, Rioja Reserva Spain 2015	50
Piatelli, Malbec Argentina 2018	42
Serial, Cabernet Sauvignon Paso Robles, California 2018	58



SMALL PLATES

Empanadas (two per order) (served with chimichurri aioli) Beef or Veggie	9
*Guacamole add Crab/shrimp Served with pico de gallo salsa and chips	13 6
*Shrimp Ceviche Gulf shrimp, avocado, tomato, red bell pepper, jalapeño, spicy coconut leche de tigre, with chips	16
Clam Chowder 9/pint 16/quart Chopped clams, fennel, onions, potato, bacon crumbs, creamy clam broth	
Seafood Bisque 12/pint 20/quart Fresh fish and shellfish in a creamy seafood broth	
*House Salad Seasonal greens, corn, beets, cucumber, red onion, cherry tomatoes, radish, carrot, house vinaigrette	13
*Steam Mussels (doz and 1/2) Served with an old bay white wine shellfish broth, served with dinner roll	14
*Steam Clams (doz and 1/2) Served with an old bay white wine shellfish broth, served with dinner roll	15

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