



## EMPANADA BAR

(2 for \$9. No mixing and matching)

### Caramelized onions

Sweet onions, cheese blend, oregano

### Ham and Cheese

Virginia Ham and our cheese blend

### Traditional Beef

Argentinean Style, ground Beef, slightly spicy, paprika, onions and bell peppers

### Ranchero

House Smoked Pork, caramelized onions, pickled jalapeños and BBQ sauce

### Seaside

super lump blue crab meat, sweet corn, bell peppers, onions, cilantro

### Green Goddess

Spinach, kale, ricotta cheese, caramelized fennel and onions

## SMALL PLATES

<b>*Guacamole</b>	<b>10</b>
Served with pico de gallo salsa and chips	
<b>add Crab or Shrimp</b>	<b>5</b>
<b>Clam Chowder</b>	<b>7.5</b>
Chopped clams, fennel, onions, potato, bacon crumbs, creamy clam broth	
<b>Wings and Veggies</b>	<b>11</b>
Six crispy wings, crispy veggie medley, dipping sauces	
<b>*House Salad</b>	<b>10</b>
<b>Add crab or shrimp</b>	<b>5</b>
Seasonal greens, corn, beets, cucumber, red onion, cherry tomatoes, radish, carrot, house vinaigrette	
<b>*Shrimp Ceviche</b>	<b>13</b>
Gulf shrimp, avocado, tomato, red bell pepper, jalapeño, spicy coconut leche de tigre, with chips	
<b>Cornmeal Crusted Crispy Calamari</b>	<b>13</b>
Spicy tamarindo BBQ sauce, "Quahog's" spicy pickled slaw, caramelized plantains	

## LARGE PLATES

<b>*Prime Flat Iron Steak (10oz)*</b>	<b>29</b>
Watercress fennel salad, provencal fries, salsa criolla	
<b>Add Scallops or Crab Cake</b>	<b>12</b>
<b>*Casado (Married) "Costarican Tradition"</b>	<b>29</b>
Blackened seasonal fish, rice and beans, caramelized sweet plantain, arugula cherry tomato salad, house-made "Lizano" sauce	
<b>Pappardelle Seafood Bolognese</b>	<b>27</b>
San Marzano tomato blush sauce, bay scallop, shrimp and chopped clams, crab, mussels, served with parmesan cheese and dinner roll	
<b>*Moqueca Stew</b>	<b>28</b>
Clams, mussels, shrimp, fish, scallops, edamame beans, chorizo, achiote oil, coconut milk, green rice	
<b>Baja Style Tacos (3)</b>	<b>21</b>
<b>Choose from Fried Chicken or Fried Fish,</b>	
guacamole, pickled red onion, crema, corn salsa, queso fresco, cilantro	

## PLATTERS

**All platters served with corn on the cob, garlic fries, coleslaw**

<b>Fried Scallops</b>	<b>25</b>
Tempura scallops, tartar sauce	
<b>Lobster Roll Platter</b>	<b>23</b>
Fresh Maine lobster, celery, chive, tarragon mayo, toasted bun	
<b>Jumbo Lump Crab Cakes</b>	<b>29</b>
Two jumbo lump crab cakes, tartar sauce	
<b>Grilled Mahi Burrito</b>	<b>17</b>
Rice and beans, guacamole, cheddar cheese, pico de gallo, pickled jalapeño, cilantro	

## For da KIDS

<b>Comes with a chocolate chip cookie</b>	<b>12</b>
• Chicken Fingers and Fries	
• Pasta, Butter or Marinara	
• Kid crab cake and fries	
• Fish stick and chips	

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

**+Ask about our Vegan and Vegetarian options**

