



## SMALL PLATES

<b>Empanadas (two per order)</b> (served with chimichurri aioli)	<b>9</b>
• Beef	
• Veggie	
• Crab	
<b>*Guacamole</b>	<b>10</b>
<b>add Crab/shrimp</b>	<b>5</b>
Served with pico de gallo salsa and chips	
<b>*Shrimp Ceviche</b>	<b>13</b>
Gulf shrimp, avocado, tomato, red bell pepper, jalapeno, spicy coconut leche de tigre, with chips	
<b>Clam Chowder</b>	<b>7/pint      12/quart</b>
Chopped clams, fennel, onions, potato, bacon crumbs, creamy clam broth	
<b>Seafood Bisque</b>	<b>8/pint      14/quart</b>
Fresh fish and shellfish in a creamy seafood broth	
<b>Lobster Mac-n-Cheese</b>	<b>22</b>
Fresh Maine lobster, manchego cheese sauce, herbed breadcrumb	
<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>Grilled Corn and Crab Quesadilla</b>	<b>13</b>
Crema, pico de gallo, cilantro	

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

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

## HANDHELDS

(with salt and vinegar chips)

<b>Lobster Roll</b>	<b>23</b>
Fresh Maine lobster, celery, chive, tarragon mayo, toasted bun	
<b>Fried Fish Tacos (3)</b>	<b>21</b>
Beer battered crispy haddock, guacamole, pickled red onion, crema, corn salsa, queso fresco, cilantro	
<b>Grilled Mahi Burrito</b>	<b>17</b>
Rice and beans, guacamole, cheddar cheese, pico de gallo, pickled jalapeño, cilantro	

## LARGE PLATES

<b>*Grilled Catch of the Day</b>	<b>28</b>
<i>(choose scallops or Verlasso salmon)</i>	
Potato and celery root gratin, arugula and cherry tomato salad, criolla salsa	
<b>*Braised Short Ribs</b>	<b>29</b>
Barbacoa style braised short-ribs, celery root and avocado remoulade(fancy slaw), cheddar grits, roasted pineapple salsa, grilled corn tortillas	
<b>*Casado (Married) "Costarican Tradition"</b>	<b>26</b>
Blackened seasonal fish, rice and beans, caramelized sweet plantain, arugula cherry tomato salad, house-made "Lizano" sauce	
<b>Fajitas</b>	<b>22</b>
<b>Choose Shrimp, Chicken or Shrimp &amp; Chicken</b>	
Caramelized onions and peppers, tomato ancho chili sauce, cilantro, flour tortillas, queso fresco, pickled red onions, side of rice and beans	
<b>Jumbo Lump Crab Cakes</b>	<b>26</b>
Served with coleslaw, corn on the cob, garlic fries	
<b>*Moqueca Stew</b>	<b>28</b>
Clams, mussels, shrimp, fish, scallops, edamame beans, chorizo, achiote oil, coconut milk, green rice	
<b>*Lobster Platter</b>	<b>(price online)</b>
1.5 lbs steamed lobster, garlic fries, corn on the cob, coleslaw, lemons, drawn butter, dinner roll	

## FOR DA KIDS

**12**

**All comes beverage and chocolate chip cookie**

- Homemade Mac & Cheese
- Chicken Fingers and Fries
- Pasta, Butter or Marinara
- Kid crab cake and fries
- Fish stick and chips



# HOUSE PARTY PACKAGES

(CALL OUR TAKEOUT (609)368-6306  
PREORDER 24HRS IN ADVANCE)

## *Cocktail Party* (serves 6) \$85

- 1 Bag of chips
- 1 Pt Guacamole
- 1 Pt Ceviche
- 1 Pt Crab Fingers
- 1 Pt Peel and eat shrimp
- 6 ea Empanadas
- 12ea Oysters Rockefeller

## **MEXICAN FIESTA** (serves 4) \$135

Add a guest \$30

- 1 Pt Guacamole and Chips
- 4 each Empanadas
- 4 each Mexican Street Corn
- 2 Crab Quesadillas
- 16 each Tortillas Flour
- 1Qt Chicken Fajita mix
- 1Qt Shrimp Fajita mix

## *Lobster Picnic* \$120

Add a guest \$30

- 4 Lobsters (1 1/2 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** \$100

Add a guest \$30

- 24 Top Necks
- 24 Little Necks
- 24 Middle Necks
- 12 Shrip
- 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* \$100

Add a guest \$30

- Moqueca Stew (Clams, Mussels, Shrimp, Fish, Scallops, Edamame, Chorizo, Achioté Oil, Coconut Milk, Green Rice)
- Served with House Salad
- Dinner Rolls

# SPIKED (8oz)

8

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
- TANGERINE/VANILLA – BLOOD ORANGE/LAVENDER

# Boozters (4oz)

1 OZ OF BOOZE IN 4OZ OF CONTENT, BOOZT YOUR DAY WITH SOME QUAHOG'S FUEL

## **BALL OF FIRE**

7

Quahogs own recipe of cinnamon spiced bourbon with a spicy kick

## **VODKA GINGER**

6

vodka, fresh ginger juice, agave nectar, fresh lime juice

## **PURE PASSION**

6

tequila, passion fruit juice, agave nectar

# MARGARITA KITS

**ESPOLON REPOSADO** 375ml/ \$23

then select the mixer...

- PASSION FRUIT** 16oz/\$20
- BLOOD ORANGE** 16oz/\$16
- KEY LIME PIE** 16oz/\$18
- MANGO** 16oz/\$18

**32oz Mixers available as well!**

# DRINKN' KITS

(6-8 cocktails)

**DON'T FRET, ALL THE KITS COME WITH A RECIPE CARD:)**

## **PINATA** 40

375ml Espolon Reposado  
+ Roasted Pineapple-Lime-Lemon Agave(16oz)  
+ Jalapeno (2oz) +Cilantro (2oz)

## **Watermelon Mojito** 35

375ml Bacardi White Rum + (16oz) House-made Watermelon Mint Lime Mixer + 2 bottles Sparkling Water

## **G+T** 40

375ml Bombay Sapphire + (Qt) Grape Fruit Wedge + (12oz) Black Pepper Syrup-Lime Juice (shake well before use) +2 Craft Tonic Water

## *Skinny Spritzer* 40

750ml Rose Wine + (6oz) St. Germain, (1.5oz) Lime Juice+ 2 bottles Sparkling Water

**CHECK OUT OUR ONLINE BEER AND WINE TAKE OUT SELECTION TO TAKE HOME**