

#### **RAW BAR**

\*Local Oysters on the 1/2 1/2Doz 20 Doz 38 Red wine mignonette, lemon, cocktail sauce

Ovster Shooter 7 each

\*Oyster Shooter
Ask your server to booze it up!

Local oyster, spicy tomato gazpacho, cucumber mignonette and the Quahog's shot glass is yours to keep;)

Crispy Spicy Tuna Taquitos (3) 18 Guacamole, pico de gallo, radish, spicy mayo, cilantro

\*Shrimp Ceviche 16
Gulf shrimp, avocado, tomato, red bell pepper,

jalapeño, spicy coconut leche de tigre, with chips

**SMALL PLATES** 

Empanadas (two per order) 9 (served with chimichurri crema)

Beef - Veggie

\*Guacamole 11
Served with pico de gallo salsa and chips

Clam Chowder 9

Chopped clams, fennel, onions, potato, bacon crumbs, creamy clam broth

**Seafood Bisque** 12 Fresh fish and shellfish in a creamy seafood broth

Mac-n-Sea 25 SM 35 LG

Crab, lobster, shrimp, calamari, bay scallops, caramelized onions, blue cheese cheddar sauce, bacon herbed breadcrumb

\*House Salad 13

Seasonal greens, corn, beets, cucumber, red onion, cherry tomatoes, radish, carrot, house vinaigrette

#### \*Steam Mussels

Provencal style, butter, garlic, lemon and parsley, served with dinner roll

#### \*Steam Clams 14

Beer steamed clams, caramelized onions and fennel, chorizo sausage, served with dinner roll

#### Crispy Shrimp Dumplings 18

Fried dumplings served on top kimchi, topped with scallions, ponzu reduction

#### Crab Puppies 17

Buttermilk crispy hush puppies served on top of a tomato gazpacho, topped with shaved corn, queso fresco, crema and fresh crab

#### Fry Fish Bites 17

Served with saffron aioli and lemon wedges

#### Crispy Calamari 14

Spicy tamarindo BBQ sauce, "Quahog's" spicy pickled slaw, caramelized plantains

## **LARGE PLATES**

#### \*Prime Flat Iron Steak (10oz)\* 38

Watercress fennel salad, provencal fries, salsa criolla

#### \*Casado (Married) "Costarican Tradition" 36

Blackened seasonal fish, rice and beans, caramelized sweet plantain, arugula cherry tomato salad, house-made "Lizano" sauce

#### \*Land and Sea 37

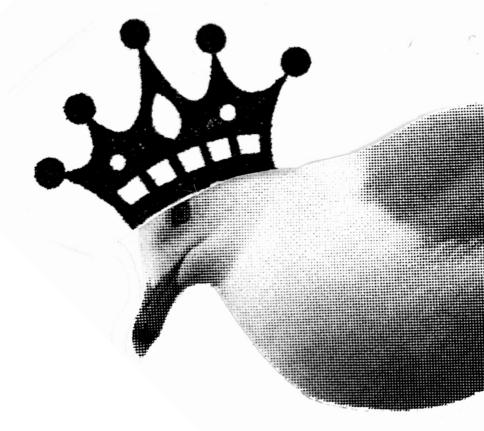
Half rack bbq ribs, two bbq shrimp skewers, garlic fries, coleslaw, corn on the cob, orange chipotle bbq

#### \*Edward's Crispy Enchiladas Platter 27

Four crispy tortillas rolled and stuffed with grilled chicken, cheddar cheese, enchilada sauce, crema, queso fresco, served with a side of rice and beans and caramelized plantains

#### Linguini Vongole 30

Little neck clams, chopped clams, garlic white wine lemon sauce, pecorino romano cheese, breadcrumbs, served with a dinner roll



#### \*Vegan Lasagna

24

Layered grilled zucchini, squash and eggplant, vegan cheese, marinara sauce

#### Baja Style Crispy Fish Tacos Platter (3) 26

Beer battered crispy haddock, guacamole, pickled red onion, crema, corn salsa, queso fresco, cilantro, served with garlic fries and corn on the cob

#### \*Carne Asada Taco Platter (3)

27

Braised short rib, guacamole, onion, queso fresco, cilantro, corn tortillas, served with garlic fries and corn on the cob

#### **Coconut Shrimp Po' Boy**

29

Crispy coconut shrimp tossed in a spicy mayo, celery, scallions and served on a toasted bun with coleslaw, old bay fries and corn on cob

#### **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

#### \*Grilled Catch of the Day

MP

(Ask about daily options)

Potato and celery root gratin, arugula and cherry tomato salad, criolla salsa

#### \*Moqueca Stew

36

Brazilian style seafood stew with clams, mussels, shrimp, fish, scallops, edamame beans, chorizo, achiote oil, coconut milk broth, green rice

#### \*Clam Bake

35

A medley of little necks, middle necks, top neck clams, mussels, shrimp, hard boiled egg and a steamed red bliss potato, in a white onion and fennel clam broth, served with a dinner roll and a corn on the cob.

#### For da KIDS

12

#### Comes with a chocolate chip cookie

- · Homemade Mac & Cheese
- · Chicken Fingers and Fries
- · Pasta, Butter or Marinara
- Fish stick and chips

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

+Ask about our Vegan and Vegetarian options

## CHECK OUT OUR SWAG AT THE HOST STAND!

# ASK ANY OF OUR FINE STAFF MEMBERS WITH HELP IN PURCHASING:)