



## RAW BAR

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

**\*Oyster Shooter** 7 each

### 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** 14  
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



<b>*Vegan Lasagna</b>	24
Layered grilled zucchini, squash and eggplant, vegan cheese, marinara sauce	
<b>Baja Style Crispy Fish Tacos Platter (3)</b>	26
Beer battered crispy haddock, guacamole, pickled red onion, crema, corn salsa, queso fresco, cilantro, served with garlic fries and corn on the cob	
<b>*Carne Asada Taco Platter (3)</b>	27
Braised short rib, guacamole, onion, queso fresco, cilantro, corn tortillas, served with garlic fries and corn on the cob	
<b>Coconut Shrimp Po' Boy</b>	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	
<b>Crab Cake Platter</b>	38
Two crispy fried crab cakes served with Old Bay fries, corn on the cob, coleslaw and a side of tartar sauce	
<b>*Grilled Catch of the Day</b>	MP
<i>(Ask about daily options)</i> Potato and celery root gratin, arugula and cherry tomato salad, criolla salsa	
<b>*Moqueca Stew</b>	36
Brazilian style seafood stew with clams, mussels, shrimp, fish, scallops, edamame beans, chorizo, achiote oil, coconut milk broth, green rice	
<b>*Clam Bake</b>	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 :)**