



Newport Restaurant Week

November 3rd - November 12th 2017

Three-Course Lunch Menu | \$16 per person

1ST COURSE (CHOOSE ONE)

CHOWDER TRIO

Sample Cup of our Creamy Traditional Style New England,
Tomato Broth Style Manhattan and Clear Clam Broth Style Rhode Island

STUFFED QUAHOG

Our stuffed clam or "stuffie" is made with local clams, stuffing, diced bell peppers and spices

CLAM CAKES

Three of our signature clam cakes. Dough filled with fresh chopped clams,
fried until golden brown. Served with our house made tartar sauce for dipping.

2ND COURSE (choose one)

FISH TACOS

Marinated cod, pan-seared served in a warm corn tortilla shell, with shaved cabbage,
diced tomatoes and organic lemon mayonnaise, garnished with cilantro. Served with french fries or coleslaw

CRAB CAKE AUTUM SALAD

One gluten free lump crab meat crab cake, pan seared and served over a bed of mixed greens,
cherry tomatoes, mozzarella balls, and lemon white balsamic vinaigrette

SPAGHETTI WITH LITTLE NECKS

Steamed clams in a choice of garlic, white wine scampi style sauce or
Our garlic tomato zuppa sauce served over spaghetti

GRILLED SALMON BLT SANDWICH

Grilled wild Alaskan Salmon, romaine lettuce, tomatoes, avocado, thick cut bacon and
organic lemon mayonnaise all served on a toasted brioche bun served with french fries or coleslaw

3RD COURSE (CHOOSE ONE)

LEMON TRUFFLE GELATO

Refreshing lemon gelato filled with lemon curd and topped with whipped cream and a biscotti

NOBL COFFEE

A cup of our fresh Nobl nitro hot brewed coffee or Cold brewed Nobl coffee



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November 3rd - November 12th 2017

Three-Course Dinner Menu | \$35 per person

1ST COURSE (CHOOSE ONE)

QUITO'S SEAFOOD STEW

Tomato based stew filled with seafood; calamari, lobster, swordfish, scallops, shrimp and cod

LOBSTER BISQUE

Lobster stock and creamy sherry soup filled with fresh lobster meat

SPINACH SALAD

Baby spinach, crispy panchetta, creamy goat cheese, dried cranberries, sliced pears, candied pecans and a lemon balsamic vinaigrette

2ND COURSE (choose one)

CASARECCE WITH SWORDFISH AND CHERRY TOMATO SAUCE

Atlantic swordfish filets tossed in a garlic, cherry tomato sauce finished with, pine nuts for texture, Italian parsley for freshness, as well as a hint of crushed red pepper for spice This is a classic Sicilian dish, light yet flavorful, Casarecce is an Italian pasta noddle short, skinny and twisted

GRILLED LOBSTER TAILS

Locally caught lobsters are brushed with garlic infused butter and grilled, until they are just cooked. Served with Italian mashed potatoes and garlic steamed broccoli

MAPLE WALNUT CRUST SALMON

Fish Wild Atlantic Celebrate fall with our maple glazed salmon topped with walnuts; Served with mashed sweet potatoes and sautéed spinach

STUFFED FILET OF SOLE

Fresh Atlantic Sole, filled with our house seafood stuffing; shrimp, lobster, crabmeat and, cracker crumbs, Baked in a creamy lobster sauce, topped with a light dusting of breadcrumbs this dish is truly a guilty pleasure. Served with garlic steamed broccoli & our smashed parsley potatoes

3RD COURSE (CHOOSE ONE)

CHOCOLATE FILLED MOUSSE CAKE

Rich chocolate mousse cake layered on a chocolate sponge cake base with a heart of creamy chocolate ganache, served with whipped cream and fresh raspberries

PUMPKIN CHEESECAKE

A sweet cookie crumb base with a creamy pumpkin infused cheesecake filling, topped with pumpkin caramel, decorated with whipped cream and toasted pecans