**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.**

Prices subject to change. We reserve the right to charge 20% for service. Checks cannot be split more than five ways per party. Thank You.

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**In the Shell**

- **Atlantic Oysters** - Per Oyster - 1.95
- **Jumbo Shrimp** - Per Cocktail Shrimp - 3.50
- **Native Littlenecks** - Each - 1.50

**Chilled Lobster Tail** (One Lobster Tail) | Market Price

**Clams Casino** - 13

RI Littlenecks, Butter-rich cracker stuffing & topped with Bacon

**Stuffed Quahog** - 3.50

A Rhode Island favorite!

**Steamers** - Market Price

1.50 Lb. Steamed Clams

**Clams Casino** - 13

R.I. littlenecks, Butter-rich cracker stuffing & topped with Bacon

**Stuffed Mussels** - 14

Steamer served in your choice of garlic & oil sauce or tomato-based zuppa sauce.

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**Salads**

- **Garden Salad** - 6
  Romaine lettuce, cherry tomatoes, cucumbers, red onion, bell peppers

- **Caesar Salad** - 7
  Romaine lettuce, parmesan cheese, croutons served with caesar dressing

- **Sicilian Spinach Salad** - 10
  Baby spinach, crispy pancetta, goat cheese, dried cranberries, pears, candied pecans and a lemon balsamic vinaigrette

**Add to any salads**

7 oz Organic Grilled Chicken Breast - 7
Three Grilled Shrimp - 9
Pan-Seared Salmon Filet - 11
One Crab Cake - 8
One Grilled Lobster Tail - Market Price
Four Pan-Seared Scallops - 10

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**Chowder - Stew - Bisque**

**New England Clam Chowder** - Cup - 5 | Bowl - 7
**Rhode Island Clam Chowder** - Cup - 5 | Bowl - 7
**Manhattan Clam Chowder** - Cup - 5 | Bowl - 7
**Chowder Trio Three 4oz Cups** - 8
**Quito’s Seafood Stew** - Cup - 8 | Bowl - 10
**Classic Lobster Bisque** - Cup - 8 | Bowl - 10

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**Lobster**

- **Lobster Roll** - 23
  Fresh hand-picked lobster meat, tossed with just a taste of mayonnaise and a touch of dill. (Also available simply with warm melted butter) 

- **Lobster Sautee** - 36
  Lobster, Sherry Cream, Butter, White Wine

**Steamed Lobster** - Market Price
1.25 lb - 2.50 lb Lobster, French Fries, & Cole Slaw
(Ask your server for today’s available lobsters)

**Baked Stuffed Lobster** - Market Price
1.25 lb - 2.50 lb Lobster, Ritz Cracker Seafood Stuffing, Butter, Smashed Potatoes, & Steamed Broccoli

**Grilled Lobster Tails** - 36
Two 1/4 lb. Lobster Tails, Garlic Butter, Smashed Potatoes, & Broccoli

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**Signature Fish**

- **Pan-Seared Pesto Salmon** - 22
  Salmon, Phyllo Puff Pastry, Sliced Tomatoes, Pesto Sauce.

- **Grilled Swordfish** - 26
  Prepared in Garlic, Herbs, Olive Oil, White Wine

- **Italian Baked Fish** - 22
  Cod Fish, Italian Tomato Zuppa Sauce, Spices, Olive Oil

- **Lobster Pappardelle** - 29
  Hand Picked Local Lobster Meat in a Creamy Cheese Sauce

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**Grilled & Pan-Seared**

Prepared in Garlic, Olive Oil, White Wine & Italian Seasonings
Served with Mashed Potatoes & Garlic Steamed Broccoli

- **Pan-Seared Salmon** - 22
- **Pan-Seared Trio** - 27
  Scallops, Cod and, Shrimp
- **Pan-Seared Scallops** - 26
- **Pan-Seared Shrimp** - 25
- **Pan-Seared Cod** - 19
- **Quito’s NY Strip Center Cut Steak** - 26
  USDA choice sirloin steak grilled in garlic butter and spices
  Add Three Grilled Shrimp or Four Scallops for $10

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**Baked Seafood**

Served with Mashed Potatoes & Garlic Steamed Broccoli

- **Lobster Casserole** - 32
  Hand Pickled Local Lobster Meat, Ritz Cracker Crumbs, Butter, Sherry
- **Scallop Casserole** - 26
  Sea Scallops, Sherry, Ritz Cracker Crumbs
- **Seafood Casserole** - 30
  Sea Scallops, Shrimp, Lobsters, and Haddock, Sherry, Ritz Cracker Crumbs
- **Lemon Butter Baked Fish** - 21
  Cod, Ritz Cracker Crumbs, Lemon Juice, Butter, and White Wine
- **Baked Stuffed Shrimp** - 26
  Five Jumbo Shrimp, Ritz Cracker Crumb Seafood Filling, Butter, White Wine

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*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food-borne illness. Prices subject to change. We reserve the right to charge 20% for service. Checks cannot be split more than five ways per party. Thank You.*
Fried Seafood

WHOLE CLAM SEAFOOD PLATTER - 30
Hand-battered cod, shrimp, scallops, whole clams, with French fries & coleslaw

STRIP CLAM SEAFOOD PLATTER - 26
Hand-battered cod, shrimp, scallops, strip clams, with French fries & coleslaw

FISH N’ CHIPS - 16
Cod, deep fried in a light batter, served with French fries & coleslaw

WHOLE CLAM PLATTER - 27
Whole bellied clams, fried in a light batter, with French fries & coleslaw

CLAM STRIP PLATTER - 17
Strip clams, fried in a light batter, with French fries & coleslaw

FRIED SCALLOP PLATTER - 25
Sea scallops, fried in a light batter, with French fries & coleslaw

FRIED CALAMARI PLATTER - 18
Squid rings, fried in a light batter, with French fries & coleslaw

FRIED SHRIMP PLATTER - 25
Seven jumbo shrimp, fried in a light batter, served with French fries & coleslaw

FRIED HALF AND HALF - 26
Choice of any two fried seafoods (Whole Clams, Clam Strips, Scallops, Calamari, Shrimp, Oysters, Cod)

Sandwiches & Burgers

ALL SANDWICHES ARE SERVED ON A TOASTED BROCHE BUN WITH OUR HANDMADE COLESLAW OR FRENCH FRIES

FRIED FISH SANDWICH - 12
Fresh cod, lightly fried and served with sliced tomato and romaine lettuce

PAN-SEARED FISH SANDWICH - 13
Fresh cod, pan-seared in garlic-infused butter, served with sliced tomato and romaine lettuce

FISH TACOS - 13
Marinated cod, pan seared served in a grilled corn tortilla shell with cabbage, tomatoes, and organic lemon mayonnaise, garnished with cilantro

CRAB-CAKE SANDWICH - 14
Lump crab meat sautéed with a zesty honey-ginger sauce, served with sliced tomato and romaine lettuce

GRILLED CHICKEN SANDWICH - 12
Fire-grilled organic chicken breast topped with lettuce, tomatoes, and honey-ginger sauce

*ANGUS BURGER - 13
USDA choice Angus beef chuck steak burgers, grilled to perfection served with Vermont cheddar cheese lettuce and tomato on a toasted brioche bun

ADD AMERICAN or MOZZARELLA CHEESE FOR - 1.99
ADD THICK SLICED BACON FOR - 2.50

Substitute Sweet Potato Fries for an Additional - 1.99

Change your pasta to Pappardelle Pasta (Long, Flat Noodles) or Gluten-Free Pasta for 3.00

Seafood

"a la Carte"

"A LA CARTE" SEAFOOD PORTIONS ARE EQUAL TO HALF OUR PLATTER SIZE PORTION OF THE SAME SEAFOOD

FOUR FRIED JUMBO SHRIMP - 14
FRIED WHOLE BELLY CLAMS - 11
FRIED CLAM STRIPS - 8
PIECE OF FRIED COD - 5
SIDE OF FRIED COD - 13
PIECE OF PAN-SEARED COD - 6
SIDE OF PAN-SEARED COD - 14
FRIED OYSTERS - 10
FRIED SEA SCALLOPS - 11

Pasta

Lunch size available from 11:30-3:30

SEAFOOD MEDLEY - 28
Little neck clams, shrimp, and scallops tossed in choice of garlic, White wine scampi sauce or Italian tomato zuppa sauce

SPAGHETTI WITH LITTLE NECKS - 22
Little necks in a choice of garlic, white wine, scampi sauce or our garlic tomato zuppa sauce

LOBSTER SCAMPI - 29
Lobster meat sautéed in our garlic, white wine sauce over spaghetti

SHRIMP SCAMPI - 25
Large shrimp sautéed in garlic, white wine scampi sauce over spaghetti

SHRIMP ZUPPA - 25
Large shrimp sautéed in garlic, tomato zuppa sauce over spaghetti

SPAGHETTI WITH CLAM SAUCE - 18
Little necks in a choice of garlic, white wine, scampi sauce or our garlic tomato zuppa sauce

SPAGHETTI WITH MUSSELS - 19
Mussels tossed in choice of our garlic, white wine, scampi sauce or garlic tomato zuppa sauce

CHICKEN PARMESAN - 18
Two pieces of hand-breaded organic chicken breasts served over a half pound of spaghetti topped with marinara sauce and fresh mozzarella

CALAMARI MEDITERRANEAN - 19
Tomato sauce infused with garlic, kalamata olives, banana peppers, and red pepper flakes tossed with spaghetti and fried or sautéed calamari

SEAFOOD MEDITERRANEAN - 27
Tomato sauce infused with garlic, kalamata olives, banana peppers, & red pepper flakes tossed with spaghetti and fried or sautéed calamari, scallops and shrimp

Sides

SIX CHICKEN TENDERS - 12
GARLIC STEAMED BROCCOLI - 4
HAND - MASHED ITALIAN POTATOES - 4
SAUTÉED ITALIAN SPINACH - 5
BAKED IDAHO POTATO - 4
CLASSIC FRENCH FRIES - 4
QUITO’S COLESLAW - 4
SWEET POTATO FRIES - 5
PASTA MARINARA SAUCE OR GARLIC & OIL SAUCE - 10