

Quito's

Seafood Restaurant & Bar
est. 1954

Spring Specials

APPETIZERS

OYSTERS ROCKERFELLA - 15

SIX LOCAL OYSTERS FILLED WITH A COMBINATION OF BABY SPINACH AND BREADCRUMBS, SPRINKLED WITH FRESHLY GRATED PARMESAN REGGIANO CHEESE AND BAKED UNTIL GOLDEN BROWN

HOT CRAB DIP - 15

HAND PICKED LUMP CRAB MEAT, SCALLIONS, CREAM CHEESE, PARMESAN AND, MOZZARELLA CHEESES ALL BAKED AND SERVED WITH OUR OWN FRIED TORTILLA CHIPS

LOBSTER BITES - 17

PANKO BREADED AND FRIED LOBSTER TAIL MEAT SERVED WITH OUR HONEY SRIRACHA MAYONNAISE SAUCE

ENTREES

PAN FRIED SEA BASS - 22

WILD CHILEAN SEA BASS PAN SEARED AND SERVED WITH A GREEK LIME MINT YOGURT SAUCE . SERVED WITH ROSEMARY ROASTED FINGERLING POTATOES AND SUGAR SNAP PEAS

BALSAMIC GLAZED STRAWBERRY SALMON - 21

SPRING IS FINALLY HERE LETS CELEBRATE THE START OF WARMER WEATHER WITH OUR BALSAMIC GLAZED WILD CAUGHT SALMON TOPPED WITH STRAWBERRY SALSA; LOCAL STRAWBERRIES, GREEN ONIONS, BASIL AND LIME JUICE. SERVED WITH ROSEMARY ROASTED FINGERLING POTATOES AND SUGAR SNAP PEAS

STUFFED FILET OF SOLE - 23

FRESH ATLANTIC SOLE, FILLED WITH OUR HOUSE RECIPE SEAFOOD STUFFING; SHRIMP, LOBSTER, SCALLOPS AND, CRACKER CRUMBS, BAKED IN A CREAMY LOBSTER SAUCE AND TOPPED WITH A LIGHT DUSTING OF BREADCRUMBS THIS DISH IS TRULY A GUILTY PLEASURE. SERVED WITH GARLIC STEAMED BROCCOLI & OUR SMASHED PARSLEY POTATOES

LOBSTER RAVIOLI - 23

FRESH RAVIOLI FILLED WITH SWEET LOBSTER MEAT, VELVETY RICOTTA, MOZZARELLA AND FRESH HERBS ARE TOSSED IN A RICH BUTTERY LOBSTER CREAM SAUCE. THE WAY WE SEE IT IF THE WEATHER IS GOING TO STAY COLD YOU MIGHT AS WELL ENJOY SOME NEW ENGLAND STYLE COMFORT FOOD.

COCKTAILS

Thai Boxer - 8

SWEET VANILLA RUM MIXED WITH SPICY GINGER BEER, AND CREAMY COCONUT MILK ARE TOPPED WITH JUST A SPLASH OF TART LIME JUICE THIS IS ONE KICKING COCKTAIL.

GARNISHED WITH THAI BASIL

Strawberry Hibiscus Paloma - 8

THE PALOMA IS A REFRESHING MEXICAN COCKTAIL, WE START WITH SILVER TEQUILA, MIX IN TART GRAPEFRUIT AND LIME JUICES THAT ARE COMPLIMENTED BY FLORAL HIBISCUS SYRUP AND SWEET STRAWBERRIES

Pineapple Lime Sangria - 8

SAUVIGNON BLANC CITRUS FRUITY AND BALANCED THE PERFECT WINE TO MAKE THIS SANGRIA WE USE FRESH LIME LEMON AND PINEAPPLE JUICE THEN TOP WITH A SPLASH OF CLUB SODA

Sparkling Lemon Martini - 10

ST. GEORGE BOTANIVORE GIN IS A WELL BALANCED GIN MADE WITH 19 BOTANICALS IT IS THE PERFECT GIN TO USE IN THIS BRIGHT CITRUSY MARTINI MIXED WITH CUCUMBER SIMPLE SYRUP AND TART FRESH LEMON JUICE GARNISHED WITH FRESH MINT

Southern Julep - 9

THE ICONIC KENTUCKY DERBY CELEBRATES SPRING THIS IS OUR TWIST ON THE CLASSIC COCKTAIL THE MINT JULEP! BOURBON, SWEET TEA SYRUP, PEACH PUREE LOTS OF ICE AND FRESH MINT

LOCAL SPRING BEERS

selections changes frequently

Narragansett, Fresh Catch - A refreshing golden ale dry hopped with citrus

Wash Ashore Beer Company, Love Ale - Being brewed in Pawtucket, RI Blood orange ale a crisp beer that is juicy, fresh with lots of ripe fruit flavor

Whalers, The Rise - American pale ale style beer, a bright citrus aroma leads to a pleasantly smooth body with a subtle hop spice that lingers in the background