



DINNER 1

SERVED WITH WARM ITALIAN BREAD, COFFEE, TEA OR SODA

APPETIZER

SELECT 2

NEW ENGLAND CLAM CHOWDER

MANHATTAN CLAM CHOWDER

RHODE ISLAND CLAM CHOWDER

QUITO'S SEAFOOD STEW

Tomato based, lobster, shrimp, swordfish, cod fish, calamari, scallops and tuna
(SUPPLEMENTAL CHARGE \$3)

ENTREE

SELECT 3

CLAM BOIL

1.25 Lb. of Littlenecks or Steamers, red bliss, potatoes, corn, & chorizo in a beer broth

LEMON BAKED FISH

Atlantic cod is coated in butter, lemon juice, white wine and herbs topped with ritz cracker crumbs and, baked until golden brown. Served with smashed potatoes and garlic steamed broccoli

PAN-SEARED PESTO SALMON

Wild Alaskan Salmon pan-seared in garlic, olive oil, and wine placed on thinly sliced tomatoes, on a flaky golden piece of puff pastry, then topped with pesto. served with smashed potatoes and sautéed spinach

CALAMARI MEDITERRANEAN

Tomato sauce infused with garlic, kalamata olives, Banana peppers, and red pepper flakes tossed with spaghetti and fried or sautéed calamari

CHICKEN CAJUN CREAM SAUCE

Organic grilled chicken tossed in a creamy cajun pasta sauce served over pappardelle noodles

PAN-SEARED COD

Atlantic cod pan seared with garlic, olive oil, white wine and herbs. Served with smashed potatoes and garlic steamed broccoli

DESSERT

SELECT 2

CHOCOLATE BUDNIO

GELATO OR SORBET

Flavors Change Seasonally

KEY LIME TART

\$30 PER PERSON, PLUS 22% GRATUITY & 8% FOOD TAX

DINNER 11

SERVED WITH WARM ITALIAN BREAD, COFFEE, TEA OR SODA

APPETIZER

SELECT 2

NEW ENGLAND CLAM CHOWDER

MANHATTAN CLAM CHOWDER

RHODE ISLAND CLAM CHOWDER

CEASAR SALAD

Chopped romaine lettuce, parmesan cheese, croutons, tossed in house caesar dressing

ENTREE

SELECT 3

FRIED WHOLE CLAM PLATTER

Hand-battered cod, shrimp, scallops and whole belly clams served with french fries and coleslaw

PAN-SEARED SCALLOPS

Sea scallops are seared just long enough to give them a beautiful brown crust served with smashed potatoes and garlic steamed broccoli

GRILLED SWORDFISH STEAK

Fresh swordfish steak prepared in garlic, herbs, olive oil and white wine, the chef can prepare this cajun style upon request served with smashed potatoes and sautéed spinach

GRILLED TUNA

Atlantic tuna prepared on our grill in our authentic Thai peanut sauce Or with garlic, herbs and white wine. Served with smashed potatoes and garlic steamed broccoli

BAKED STUFFED SHRIMP

Five jumbo shrimp are stuffed with our seafood filling, then baked in butter and white wine seasoned with Italian herbs. Served with smashed potatoes and garlic steamed broccoli

GRILLED 12oz SIRLOIN

U.S.D.A choice sirloin steak grilled in garlic infused butter and Italian herbs. Served along side baked potato and garlic steamed broccoli

Make it Surf and Turf

choice of: Seared Scallops or Shrimp

(SUPPLEMENTAL CHARGE \$10)

DESSERT

SELECT 2

CHOCOLATE BUDNIO

GELATO OR SORBET

Flavors Change Seasonally

KEY LIME TART

\$36 PER PERSON, PLUS 20% GRATUITY & 8% FOOD TAX

DINNER 111

SERVED WITH WARM ITALIAN BREAD, COFFEE, TEA OR SODA

APPETIZER

SELECT 2

LOBSTER BISQUE

Creamy lobster filled soup made with fresh lobster meat and stock finished with sweet sherry wine and chives

QUITO'S SEAFOOD STEW

Tomato based, lobster, shrimp, swordfish, cod fish, calamari, scallops and tuna

HOUSE SALAD

Romaine lettuce, cherry tomatoes, cucumbers, red onion, bell peppers and croutons with our house Italian dressing

SPINACH SALAD

Baby spinach, crispy panchetta, goat cheese, dried cranberries, pears, pecans & a white balsamic lemon vinaigrette
(SUPPLEMENTAL CHARGE \$2)

ENTREE

SELECT 3

PAN-SEARED TRIO

Fresh Sea Scallops, Atlantic cod and, Shrimp are pan seared in garlic, olive oil, white wine and herbs.

SEAFOOD CASSEROLE

Sea scallops, jumbo shrimp, local lobster and, Atlantic Cod, a generous bit of butter and white wine.
Then its all topped off with buttery ritz cracker crumbs, and Italian herbs .
Served with smashed potatoes and garlic steamed broccoli

FRIED SEAFOOD PLATTER

Hand-battered cod, shrimp, scallops, clam strips and whole belly clams, Served with coleslaw and french fries

SEAFOOD MEDLEY

Native Littleneck clams, jumbo shrimp, and sea scallops tossed in choice of garlic, white wine
scampi sauce or tomato zuppa sauce over spaghetti

LOBSTER PARPARDELLA

Local Lobster is hand picked and sautéed in a creamy cheese sauce over flat long pappardelle noodles

GRILLED LOBSTER TAILS

Two 11/4 lb. Lobsters Tails cut in half and coated with compound garlic butter grilled to give them a sweet smoky flavor.
Served with smashed potatoes, and garlic steamed broccoli

DESSERT

SELECT 2

CHOCOLATE BUDNIO

GELATO OR SORBET

FLAVORS VARY PER SEASON

KEY LIME TART

\$45 PER PERSON, PLUS 20% GRATUITY AND 8% FOOD TAX