



APPETIZERS

CLAM CAKES

HALF DOZEN - 5.95 or DOZEN - 7.95

A Rhode Island favorite! Our signature fried dough recipe filled with clams, fried until golden

COCONUT MANGO SHRIMP - 16

Atlantic jumbo shrimp, lightly fried & tossed in our coconut mango sauce

CRAB CAKES - 15

Two Lump crab cakes sautéed served with our honey-ginger sauce

HOT CRAB DIP - 14

Fresh crab meat, scallions, cream cheese, parmesan and, mozzarella baked & served fresh tortilla chips

FRIED CALAMARI - 14

Served with our hot pepper marinade & marinara sauce on the side

RAW BAR

*** ATLANTIC OYSTERS**

Per Oyster - 1.95

JUMBO SHRIMP COCKTAIL

Per Shrimp - 3.50

*** NATIVE LITTLENECKS**

Hard shelled clams Each - 1.50

*** NATIVE CHERRY STONES**

Hard shelled clams Each - 1.50

CHILLED LOBSTER TAIL

One steamed lobster tail - Market Price

** Consuming raw oysters or little necks may increase your risk of foodborne illness*

IN THE SHELL

STEAMERS - Market Price

1.5 Pounds of hard shelled clams steamed

STEAMED LITTLE NECKS - 14

Steamed hard shelled clams tossed in your choice of garlic & oil scampi sauce or tomato-based zuppa sauce

STEAMED MUSSELS - 13

Steamed mussels served in your choice of garlic & oil scampi sauce or tomato-based zuppa sauce

STUFFED QUAHOG - 3.50

A Rhode Island favorite!

CLAM BOIL - Market Price

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

BAKED SHELL DUO - 13

Three clams casino; native little necks filled with cracker crumb stuffing and topped with bacon & Three oysters rockafella; oysters filled with parmesan cheese & spinach & baked

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 of Each Chowder - 8

QUITO'S SEAFOOD STEW

Cup - 8 | Bowl - 10

CLASSIC LOBSTER BISQUE

Cup - 8 | Bowl - 10

SEAFOOD SIDES

FRESH FRIED COD - 6

PAN-SEARED COD - 7

FRIED CLAM STRIPS - 8

FRIED SEA SCALLOPS - 11

FRIED WHOLE CLAMS - 11

FRIED ATLANTIC OYSTERS - 10

FRIED JUMBO SHRIMP - 14

SALADS

GARDEN SALAD - 6

Romaine lettuce, cherry tomatoes, cucumbers, red onion, bell peppers
Served with your choice of dressing

CAESAR SALAD - 7

Romaine lettuce, parmesan and, croutons served with caesar dressing

SICILIAN SPINACH SALAD - 10

Baby spinach, crispy pancetta, goat cheese, dried cranberries, pears, candied pecans & a lemon balsamic vinaigrette

ADD TO ANY SALADS

Organic Grilled Chicken Breast - 7

Jumbo Grilled Shrimp - 10

*Pan-Seared Salmon Filet - 12

Pan-Seared Crab Cake - 8

One Grilled Lobster Tails - Market Price

Pan-Seared Atlantic Scallops - 12

Lobster Salad Meat - Market Price

SIDES

SUGAR SNAP PEAS - 5

SAUTÉED SPINACH - 5

QUITO'S COLESLAW - 4

STEAMED BROCCOLI - 4

BAKED IDAHO POTATO - 4

CLASSIC FRENCH FRIES - 4

WHITE BASMATI RICE - 4

SWEET POTATO FRIES - 5

SMASHED RED-BLISS POTATOES - 4

FRIED CHICKEN TENDERS - 12

LOBSTER

LOBSTER ROLL - 23

Fresh hand-picked lobster meat, tossed with just a taste of mayonnaise & a touch of dill, in a toasted brioche bun also available simply tossed in melted butter

LOBSTER PAPPARDELLE - 29

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

STEAMED LOBSTER - Market Price

Steamed Lobster, steamed to order they're swimming in our lobster tanks right inside the front door! Served with French Fries, & Coleslaw

BAKED STUFFED LOBSTER - Market Price

Steamed Lobster, filled with our signature seafood stuffing, & then baked. Served with Smashed Potatoes, & Steamed Broccoli

GRILLED LOBSTER TAILS - Market Price

Two 1 1/4 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 broccoli

*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.

PASTA

SEAFOOD MEDLEY - 28

Littleneck clams, jumbo shrimp, and sea scallops tossed either garlic, white wine scampi sauce or Italian tomato zuppa sauce

SPAGHETTI WITH LITTLE NECKS - 22

Littlenecks in a garlic, white wine, scampi sauce or our garlic tomato zuppa sauce

SHRIMP SCAMPI - 25

Jumbo shrimp sautéed in garlic, white wine scampi sauce over spaghetti

SPAGHETTI WITH CLAM SAUCE - 18

Red or white chopped littleneck clam sauce served over spaghetti

CALAMARI MEDITERRANEAN - 19

Tomato sauce infused with garlic, kalamata olives, Banana peppers, and red pepper flakes tossed with spaghetti and fried or sautéed calamari (we highly recommended you try this dish fried)

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

CHICKEN PARMESAN - 18

Two pieces of hand-breaded organic chicken breasts served over a half pound of spaghetti topped with marinara sauce & mozzarella

SPAGHETTI with MARINARA OR SCAMPI SAUCE - 12

Tomato sauce or garlic olive oil white wine scampi sauce tossed with spaghetti

SPAGHETTI WITH MEDITERRANEAN SAUCE - 13

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

Substitute Pappardelle Pasta or Gluten-Free Ziti For and Additional - 3.00

BAKED SEAFOOD

Served with Mashed Potatoes & Garlic Steamed Broccoli

SEAFOOD CASSEROLE - 30

We fill the ramekin full with sea scallops, jumbo shrimp, local lobster, Atlantic Cod and a bit of butter & white wine. Then its all topped off with buttery ritz cracker crumbs, & Italian herbs

SCALLOP CASSEROLE - 26

Atlantic Sea Scallops are tossed with butter and sweet sherry wine, topped with ritz cracker crumbs and more butter baked until golden & bubbly

LEMON BUTTER BAKED COD - 21

Atlantic cod is coated in butter, lemon juice, white wine and herbs topped with ritz cracker crumbs and, baked until golden brown

BAKED STUFFED SHRIMP - 26

Five jumbo shrimp are stuffed with our seafood filling, then baked in butter and white wine seasoned with Italian herbs

LOBSTER CASSEROLE - 33

Local hand picked lobster is tossed in butter and sweet sherry wine, topped with ritz cracker crumbs and more butter for a truly decedent dish

ROLLS & TACOS

SERVED WITH HANDMADE COLESLAW OR FRENCH FRIES

WHOLE BELLY CLAM ROLL - 17

Local clams are lightly battered and fried served in a toasted brioche roll

FISH TACOS - 13

Pan-seared cod, served in a grilled corn tortilla shell with cabbage, tomatoes, and organic lemon mayonnaise

CLAM STRIP ROLL - 14

Clam strips are lightly battered and fried served in a toasted brioche roll

SCALLOP ROLL - 17

Atlantic sea scallops are lightly battered & fried served in a toasted brioche roll

OYSTER ROLL - 16

Native oysters lightly battered and fried. Served in a toasted brioche roll

FRIED SEAFOOD PLATERS

SERVED WITH OUR HOUSE COLESLAW & FRENCH FRIES

WHOLE CLAM SEAFOOD PLATTER - 30

Hand-battered cod, shrimp, scallops and whole belly clams

STRIP CLAM SEAFOOD PLATTER - 26

Hand-battered cod, shrimp, scallops and strip clams

FISH N' CHIPS - 16

Atlantic cod lightly battered and fried until golden brown

WHOLE CLAM PLATTER - 27

Native whole bellied clams, fried in our light batter

CLAM STRIP PLATTER - 17

Strip clams, fried in our light batter

FRIED SCALLOP PLATTER - 26

Sea scallops, fried in a light batter

FRIED OYSTERS PLATTER - 25

Native oysters, fried in a light batter

FRIED HALF AND HALF - 26

Can't choose pick any two!
(Whole Clams, Clam Strips, Scallops, Calamari, Shrimp, Oysters, Cod)

SUBSTITUTE SWEET POTATO FRIES FOR AN ADDITIONAL - 1.99

GRILLED & PAN-SEARED

Served with Mashed Potatoes & Garlic Steamed Broccoli

*PAN-SEARED SALMON - 22

Alaskan wild caught salmon, pan seared in garlic, olive oil, white wine and Italian herbs

PAN-SEARED TRIO - 27

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

PAN-SEARED SCALLOPS - 25

Sea scallops are seared just long enough to give them a beautiful brown crust

*GRILLED SWORDFISH - 26

Fresh swordfish steak prepared in garlic, herbs, olive oil & white wine, or with cajun seasoning to give it a spicy twist

PAN-SEARED COD - 19

Atlantic cod pan-seared with garlic, olive oil, white wine & herbs.

*PAN-SEARED PESTO SALMON - 22

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.

*QUITO'S NY STRIP CENTER CUT STEAK - 26

U.S.D.A choice sirloin steak grilled in garlic compound butter and spices
ADD THREE GRILLED SHRIMP OR FOUR SCALLOPS for \$10

SANDWICHES

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

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

Natural Grass Fed Free Range Angus beef, grilled to perfection with lettuce & tomato on a toasted brioche bun

ADD AMERICAN, MOZZARELLA, OR CHEDDAR CHEESE FOR - 1.00
ADD BACON FOR - 2.50

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