

# Quito's

Seafood Restaurant & Bar  
est.1954

## APPETIZERS

### **CITRUSY LOBSTER SALAD - 16**

End your summer with this perfect flavor combination of fresh picked lobster, meat, Atlantic shrimp, red onions, mint, cucumbers & fennel all toss in a lemon citrus vignette

### **GRILLED OCTOPUS - 13**

Char-grilled octopus, first we tenderize the octopus and cover it with a chili lime rub, lemon oil and olive oil. Then we, toss with red onions, Italian parsley, chickpeas, & red bell pepper

### **GARLICY TOMATO BREAD - 8**

Sometimes the simplest things can be the most delicious that is why we wanted to take simple ingredient like crusty bread, fragrant garlic and juicy tomatoes and use them in our twist on garlic bread.

## ENTREES

### **SEARED SCALLOPS in Pink Grapefruit, Brown & Butter Sauce - 23**

Our pink grapefruit and brown butter sauce takes center stage in this simple dish. The sauce is rich and smoky from the browned butter but refreshing pink grapefruit juice brightens the dish and enhances the scallops natural sweetness. Served along side basmati rice and Italian spinach.

### **GRILLED SALMON in Blueberries, Lemon & Thyme - 21**

We are pairings blueberries fresh tart sweet and juicy perfect with our wild salmon. Wild salmon is grilled and then topped with a blueberry balsamic glaze fresh blueberries, lemon and thyme. Served with basmati rice and sugar snap peas

### **LOBSTER and MUSSELS with Ginger over Pasta - 34**

This is an authentic Sicilian dish of thin spaghetti and fresh seafood. Summers end has brought us juicy tomatoes we use them to start this sweet and spicy sauce. We add white wine for acid and tartness, warm ginger, sweet mussels and, fresh picked lobster meat complete this tomato sauce.

### **SHRIMP TACOS with Fried Avocado Wedges - 17**

Honey-and-cumin grilled jumbo shrimp aren't the only stars of these tacos no that honor goes to the fried avocado wedges that melt in your month! Served in a toasted corn tortilla shell with green cabbage, fried avocado wedges and then to top it all off we sprinkle the whole taco with queso cotija cheese ( a hard slightly salty parmesan tasting Mexican cheese) Served with Our House made Coleslaw or French fries

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## Summer Cocktails

### **PINEAPPLE MANGO MARGARITA**

Golden tequila, fresh lime juice, papaya-pineapple nectar, Patron Citronge  
Mango and garnished with a pineapple wedge

### **COCONUT MOJITO**

White rum, coconut water rum, coconut milk, lime juice,  
Mint topped with a splash of soda water

### **THE BITTERSWEET END**

Cachaca, lime juice, Campari and grapefruit juice topped with soda water  
. This cocktail is a refreshing combination of tart and sweet our bitter sweet  
tribute to summers end.

### **PINK DAIQUIRI**

White rum, cherry juice, fresh lemon juice, ruby red grapefruit juice

### **PEACHY MAI TAI**

Dark rum, Thomas Tews light rum, lime juice, curaçao, orgeat syrup  
Peach puree, mint and orange slice

### **SPARKLING SEA BREEZE**

Mark One Vodka, cranberry juice, pink grapefruit juice, La Marca Prosecco

### **ROTATING BEER CRAFT & DRAFT**

Beers change Weekly

Ask your server for todays selection

We feature Newport Storm, Grey Sail, Fool Proof, Whalers.,  
Narragansett, Wash ashore, Stone House, Dog Fish beers and  
many more we try to select great quality small local breweries to  
share with you.