



Newport Restaurant Week

Two-Course Lunch Menu | 20 per person

Our Restaurant Week Lunch Menu is served with your choice of coffee or hot tea at the end of the meal

1st COURSE (choose one)

GARDEN SALAD

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

CLAM CAKES

Six of our signature clam cakes. Dough-filled with fresh chopped clams, fried until golden brown. Served with our house made tartar sauce for dipping.

CUP OF CHOWDER

Your choice of New England style, Manhattan style or Rhode Island style

2nd COURSE (choose one)

CRAB CAKE SPINACH SALAD

Our delicious lump crab cake seared and served over a bed of spinach, pears, cranberries, & goat cheese, drizzled with lemon balsamic vinaigrette.

SEAFOOD MEDLEY

A perfectly portioned lunch size of our seafood medley a classic pasta dish that is filled with seafood. Native Littleneck clams, jumbo shrimp, and sea scallops tossed in your choice of garlic, white wine scampi sauce or tomato and garlic zuppa sauce, served over thin spaghetti

GRILLED SALMON BLT SANDWICH

Grilled wild Alaskan Salmon, romaine lettuce, tomatoes, thick cut bacon and organic lemon mayonnaise all served on a toasted brioche bun served with french fries or coleslaw.

FRIED WHOLE CLAM ROLL

Local clams are lightly battered and fried in a toasted brioche roll served with French fries or coleslaw

SHRIMP TACO

Grilled or fried jumbo shrimp with, cabbage, sliced red onions and queso cotija cheese, a hard slightly salty parmesan tasting Mexican cheese Served with Our House made Coleslaw or French fries

Newport Restaurant Week

We are excited to participate in this year's fall Newport Restaurant Week. Listed are some of the rules pertaining to Newport Restaurant Week 2018. We cannot allow plate splitting, or offer this deal to go, we also are unable to change or alter the choices offered at this time. Menu items may change at any time due to availability we do apologize for any inconvenience this may cause. We cannot accept other discounts or coupons in conjunction with the restaurant week menu.

Thank you, Quito's Restaurant



Newport Restaurant Week

Three-Course Dinner Menu | \$35 per person

Our Restaurant Week Dinner Menu is served with a glass of house wine your server will inform you of the evenings selections

1st COURSE (choose one)

QUITO'S SEAFOOD STEW

Tomato based stew filled with a plethora of seafood; calamari, lobster, swordfish, scallops, shrimp and cod.

LOBSTER BISQUE

Our lobster bisque is creamy and full of large pieces of fresh lobster meat

BACON WRAPPED SCALLOPS

Atlantic sea scallops wrapped in thick cut applewood smoked bacon and baked until crispy & served drizzled with a sweet teriyaki honey glaze

CALAMARI APPETIZER

Fresh squid lightly fried and served with our hot pepper marinade & marinara sauce on the side

2nd COURSE (choose one)

LOBSTER RAVIOLI

Fresh egg based raviolis made with black squid ink, filled with a mixture of three cheeses. We pack each ravioli with lots and lots of fresh lobster meat then add even more lobster meat to the sauce! Served with your choice of creamy lobster sauce or tomato and garlic marinara sauce

GRILLED SWORDFISH

Thick Atlantic Swordfish steaks are seasoned generously with cajun spices and garlic. served with rosemary fingerling potatoes & roasted asparagus.

STEAMED LOBSTER DINNER

A locally caught steamed lobster is served with melted butter and accompanied by fries and coleslaw

STUFFED FILET OF SOLE

Fresh Atlantic Sole filled with our house seafood stuffing made of scallop, lobster, shrimp, crabmeat and cracker crumbs. Baked in a creamy lobster sauce & topped with breadcrumbs. Served with garlic broccoli & smashed potatoes.

PAN SEARED TRIO

Fresh Sea Scallops, Atlantic cod and, Shrimp are pan seared in garlic, olive oil, white wine and herbs. Served along side garlic steamed broccoli and smashed red bliss potatoes

FRIED COMBINATION PLATTER

Lightly battered and fried platter of three seafood options. We added a third choice in honor of restaurant week & the end of a fantastic season! Served with our house made coleslaw and French fries.

*Pick any **Three** options and enjoy:*

(Whole Clams, Clam Strips, Atlantic Scallops, Calamari, Jumbo Shrimp, Oysters, Cod)

3rd COURSE (choose one)

APPLE BLOSSOM

Buttery flaky pie crust envelopes warm apple pie filling served hot with vanilla bean gelato and a drizzle of house made caramel sauce

BUNDINO

A sweet Italian dessert, layered vanilla mascarpone custard, chocolate custard, and chocolate biscotti crumbs topped with caramel sauce