



Newport Restaurant Week

APRIL 5TH – APRIL 14TH 2019

Two-Course Lunch Menu | \$20 per person

1st COURSE (choose one)

GARDEN SALAD

Romaine lettuce, cherry tomatoes, cucumbers, red onion, bell peppers Served with your choice of dressing (may substitute caesar salad)

STUFFED QUAHOG

Our stuffed clam or "stuffie" is made with local clams, stuffing, diced bell peppers and spices.

CUP OF CHOWDER

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

2nd COURSE (choose one)

SPAGHETTI WITH LITTLE NECKS

Steamed clams in a choice of garlic, white wine scampi style sauce or our garlic tomato zuppa sauce served over 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 house-made coleslaw.

FRIED WHOLE CLAM ROLL

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

FISH TACO

Marinated, pan-seared cod served in a warm corn tortilla shell with shaved cabbage, diced tomatoes, organic lemon mayonnaise and garnished with cilantro. Served with our house-made coleslaw or French fries.

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.

Newport Restaurant Week

We are exciting to participate in this years fall East Bay Restaurant Week. Listed are some of the rules pertaining to Restaurant Week 2019. 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. We cannot accept other discounts or coupons in conjunction with the restaurant week menu.

Thank you, Quito's Restaurant



Newport Restaurant Week

APRIL 4TH – APRIL 14TH 2019

Three-Course Dinner Menu | \$35 per person

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

2nd COURSE (choose one)

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, peppers

LOBSTER PAPPARDELLE

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

FRIED COMBINATION PLATTER

Lightly battered & fried platter of three seafood options. We added a third choice in honor of restaurant week

Pick any THREE options and enjoy:

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

SWORDFISH & CHERRY TOMATO SAUCE

Atlantic swordfish filets tossed in a garlic, cherry tomato sauce finished with pine nuts for texture, Italian parsley for freshness, as well as a hint of crushed red pepper for spice. We are using local fresh pasta for this classic Sicilian dish.

3rd COURSE (choose one)

CREAM BRUELEE

A classic French dessert consisting of a rich custard base topped with a texturally contrasting layer of hardened caramelized sugar

KEY LIME PIE IN A JAR

As if cool creamy key lime pie wasn't delicious enough there's something about individual servings in jars that send it over the top. With each bite, the whipped cream mellows the tart, zesty lime filling, and then you reach the buttery graham cracker layer, Heavenly!