

Quito's

Seafood Restaurant & Bar
est.1954

May Specials

APPETIZER

GOLDEN SALAD - 14

Organic spring mix, golden delicious apples, strawberries, goat cheese, caramelized pecans, served with strawberry vinaigrette

FRUITA DE MARE - 23

Insalata di frutti di mare is seafood salad originating from southern Italy. Mussels, Calamari, Shrimp and Scallops cooked then cooled and tossed in a lemon garlic parsley marinade

CRISPY SOFT SHELL CRAB - 16

Soft shell crab season is upon us! Fried in our light crispy batter and served over a pepper bed of baby arugula with a side of kicking bayou sauce

ENTREE

MANDARIN TANGERINE & BASIL RED SNAPPER - 27

Refreshing citrus juices and fresh herbs make this dish almost taste like sunshine. Red Snapper is grilled in a marinade of mandarin, tangerine juice & fresh lemony basil. Served along side basmati rice and sugar snap peas

ROASTED MUSSELS CHERRY TOMATOES & CHORIZO - 17

Oven roasted cherry tomatoes and chorizo are tossed with fresh parsley, olive oil and of course, Atlantic mussels are served over fresh made bucatini

STRAWBERRY BALSAMIC SALMON - 23

Celebrate the start of summer and warmer weather with our balsamic glazed wild salmon topped with strawberry salsa: local strawberries, green onions, basil and lime juice. Served with basmati rice and sugar snap peas

SPICY SOFT SHELL CRAB TACOS - 25

Soft shell crab season is here! Fried in our slightly spicy, crispy, batter and served in a toasted corn tortilla shell, with green cabbage, sliced tomatoes, cilantro & lemon aioli. Served with Our House made Coleslaw or French fries. Freshly caught soft-shell crabs are only here for a short while enjoy!

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May Cocktails

PINEAPPLE PINOT GRIGIO MOJITO

White rum, Pinot Grigio, lime juice, pineapple juice, and mint

PEACH RASPBERRY MARGARITA

Golden Tequila, Lime juice, Raspberry and Peach Grand Marnier

BOTANICAL BREEZE

Ketel One GrapeFruit and Rose Botanical, Ruby red grape fruit juice, hibiscus syrup and fresh lime juice

SPRING SANGRIA

Pomegranate liqueur, Pinot Nior, chamborde, blueberry puree, blackberry puree, cranberry juice and a splash of soda water

SPRING BLOOM

FRUITLABS Organic Jasmine Liquor, Sparkling La Marca Prosecco, Splash of fresh lemon juice and a floating flower

SPRING BEER CRAFT & DRAFT

Beers change weekly

Ask your server for todays selection!