

Quito's

Seafood Restaurant & Bar
est. 1954

June Specials

APPETIZER

SALMON CAKES - 15

Fresh Atlantic salmon, parsley, bread crumbs and just a touch of mayo to hold them together are pan seared and served with, Sriracha lemon aioli dipping sauce

WHITE PEACH RASPBERRY ALMOND SALAD - 13

A refreshing salad of sweet summer fruit and fresh garden greens to welcome the warmer weather. We start with a bed of mixed baby greens add juicy white peaches, tart raspberries, candied almonds and creamy feta cheese. Then we tie it all off with a tangy honey lemon vinaigrette dressing

SHRIMP AND CHORIZO BITES - 17

Fresh Atlantic shrimp are marinated in red wine vinegar, sweet sherry wine, parsley, oregano and garlic then skewered with a slice of spicy chorizo, we then grill them giving the simple appetizer a smoky sweet spicy flavor you're sure to love.

ENTREE

GRILLED MAHI MAHI TACO - 18

Fresh Mahi-mahi grilled in our house blend of cajun spices. We layer a toasted corn tortilla shell with green cabbage and house made mango salsa then top it off with our perfectly grilled Mahi-mahi. Served with our house made coleslaw or French fries.

CITRUS SEARED HALIBUT - 27

Atlantic halibut is seared on the grill in a compound butter made with lemon, lime and yuzu juices fresh herbs and garlic. Served with smashed parsley potatoes and steamed garlic broccoli

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

LOBSTER BLT - 25

Fresh lobster meat served with sweet and smoky mayo on a bed of butter lettuce with slices of ripe tomatoes, perfectly crisp bacon sandwiched between two slices of toasted white bread. This makes for one impressive upgrade from the classic BLT! Served along side your choice of house made coleslaw or French fries

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June Cocktails

PINK STRAWBERRY HIBISCUS MOJITO

White rum, strawberry hibiscus syrup, lime juice, and mint topped
with soda water

PRICKLY PEAR JALAPEÑO MARGARITA

Jalapeño infused tequila, fresh lime juice, prickly pear puree, triple
sec and a spring of mint

PEACHES AND DREAMS

Ketel one botanical -peach and orange blossom vodka, orange soda,
coconut water, vanilla simple syrup, and a splash of cream

PINEAPPLE SANGRIA

Riesling, Yuzu puree, Caramelized Pineapple puree, orange juice,
sprite, and a fresh fruit

PACIFIC SHORES

Crop cucumber vodka, kiwi puree, Caramelized Pineapple puree,
fresh lime juice, agave and a splash of lime bitters

SPRING BEER CRAFT & DRAFT

Beers change weekly
Ask your server for today's selection!