



## DINNER I

Served with warm Italian bread, coffee, tea or soda

### APPETIZERS

SELECT 2

#### CUP OF CLAM CHOWDER

New England, Manhattan or, Rhode Island

#### QUITO'S SEAFOOD STEW

Tomato based, lobster, shrimp, swordfish, cod fish, calamari, scallops and swordfish  
(SUPPLEMENTAL CHARGE \$3)

#### GARDEN SALAD

Chopped romaine lettuce, parmesan cheese, croutons, tossed in house caesar dressing

### ENTRÉES

SELECT 3

#### LEMON BAKED FISH

Atlantic cod is coated in butter, lemon juice, white wine and herbs topped with ritz cracker crumbs and, baked until golden brown. Served with smashed potatoes and garlic steamed broccoli

#### PAN-SEARED SALMON

Wild Alaskan Salmon pan-seared in garlic, olive oil, herbs and wine. Served with smashed potatoes and sautéed spinach

#### SPAGHETTI WITH LITTLE NECKS

Native Rhode Island Littlenecks steamed and tossed in our garlic, white wine, scampi sauce over capellini pasta

#### CHICKEN CAJUN CREAM SAUCE

Organic grilled chicken tossed in a creamy cajun pasta sauce served over pappardelle noodles

#### PAN-SEARED COD

Atlantic cod pan seared with garlic, olive oil, white wine and herbs. Served with smashed potatoes and garlic steamed broccoli

### DESSERTS

SELECT 2

#### Chocolate Bundio Gelato or Sorbet

Flavors Change Seasonally

#### Key Lime Pie Jar

\$35 per person, plus 22% gratuity & 8% food tax

# DINNER II

Served with warm Italian bread, coffee, tea or soda

## APPETIZERS

SELECT 2

### CUP OF CLAM CHOWDER

*New England, Manhattan or, Rhode Island*

### GARDEN SALAD

Romaine lettuce, cherry tomatoes, cucumbers, red onion, bell peppers

*Served with your our house made Italian dressing*

### STUFFED QUAHOGS

*Two Rhode Island hard shelled clam stuffed with bread crumbs, bell peppers, quahog meat and spices baked and served with lemon or melted butter*

## ENTRÉES

SELECT 3

### CLAM BOIL

*1.25 Lb. of Littlenecks or Steamers, red bliss, potatoes, corn, & chorizo in a beer broth*

### PAN-SEARED PESTO SALMON

*Wild Alaskan Salmon pan-seared in garlic, olive oil, herbs and wine, placed on thinly sliced tomatoes, on a flaky golden piece of puff pastry, then topped with pesto. Served with smashed potatoes and sautéed spinach*

### BAKED STUFFED 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.*

### TUNA WITH BASIL WALNUT PESTO

*This thick sauce shows off fresh Italian basil at its best and is the perfect accent for the gentle flavor of the tuna. Served with our smashed potatoes and steamed garlic broccoli*

### LOBSTER ROLL

*Fresh hand-picked lobster meat, tossed with just a taste of mayonnaise & a touch of dill, in a toasted brioche bun or you may choose to have your lobster roll served warm tossed in melted butter. Served with your choice of French fries or house made Cole slaw .*

## DESSERTS

SELECT 2

**Chocolate Budnio  
Gelato or Sorbet**  
Flavors Change Seasonally  
**Key Lime Pie Jar**

\$40 per person, plus 20% gratuity & 8% food tax

# DINNER III

Served with warm Italian bread, coffee, tea or soda

## APPETIZERS

SELECT 2

### CHOWDER TRIO

*Three small 4oz cups of each of our three chowders*

### LOBSTER BISQUE

*Creamy lobster filled soup made with fresh lobster meat and stock finished with sweet sherry wine and chives*

### SPINACH SALAD

*Baby spinach, crispy pancetta, goat cheese, dried cranberries, pears, pecans & lemon balsamic vinaigrette*

(SUPPLEMENTAL CHARGE \$2)

## ENTRÉES

SELECT 3

### FRIED SCALLOP PLATTER

*Hand-battered Atlantic sea scallops, served with french fries and coleslaw*

### GRILLED SWORDFISH STEAK

*Fresh swordfish steak prepared in garlic, herbs, olive oil and white wine, the chef can prepare this cajun style upon request served with smashed potatoes and sautéed spinach*

### SEAFOOD MEDITERRANEAN

*Tomato sauce infused with garlic, kalamata olives, banana peppers, & red pepper flakes tossed with spaghetti and fried or sautéed calamari, scallops and shrimp*

### GRILLED SEA BASS

*Chilean sea bass grill with garlic, herbs and white wine. Served with smashed potatoes and garlic steamed broccoli*

### BAKED STUFFED SHRIMP

*Five jumbo shrimp are stuffed with our seafood filling, then baked in butter and white wine seasoned with Italian herbs. Served with smashed potatoes and garlic steamed broccoli*

### GRILLED 12oz SIRLOIN

*U.S.D.A choice sirloin steak grilled in garlic infused butter and Italian herbs. Served along side baked potato and garlic steamed broccoli*

#### **Make it Surf and Turf**

*choice of: Seared Scallops or Shrimp*

(SUPPLEMENTAL CHARGE \$10)

## DESSERTS

SELECT 2

### Chocolate Mousse Cake

### Gelato or Sorbet

Flavors Change Seasonally

### Key Lime Pie Jar

\$45 per person, plus 20% gratuity & 8% food tax

# DINNER IIII

Served with warm Italian bread, coffee, tea or soda

## APPETIZERS

SELECT 2

### LOBSTER BISQUE

*Creamy lobster filled soup made with fresh lobster meat and stock finished with sweet sherry wine and chives*

### QUITO'S SEAFOOD STEW

*Tomato based, lobster, shrimp, swordfish, cod fish, calamari, scallops and tuna*

### CAPRESE SALAD

*Basil, tomatoes, mozzarella, drizzled with balsamic reduction and extra virgin olive oil*

### CAESAR SALAD

*Romaine lettuce, parmesan and, croutons served with caesar dressing*

## ENTRÉE

SELECT 3

### PAN-SEARED TRIO

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

### SCALLOP CASSEROLE

*Atlantic Sea Scallops are tossed with butter and sweet sherry wine, topped with ritz cracker crumbs and Italian herbs then baked until golden & bubbly. Served with smashed potatoes and garlic steamed broccoli*

### FRIED WHOLE CLAM PLATTER

*Hand-battered whole belly clams served with french fries and coleslaw*

### SEAFOOD MEDLEY

*Native Littleneck clams, jumbo shrimp, and sea scallops tossed in choice of garlic, white wine scampi sauce or tomato zuppa sauce over spaghetti*

### LOBSTER PAPPARDELLA

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

## DESSERTS

SELECT 2

### Cream Brûlée

### Gelato or Sorbet

*FLAVORS VARY PER SEASON*

### Mini Key Lime Pie

\$45 per person, plus 20% gratuity and 8% food tax

# DINNER V

Served with warm Italian bread, coffee, tea or soda

## APPETIZERS

SELECT 2

### LOBSTER BISQUE

*Creamy lobster filled soup made with fresh lobster meat & stock  
finished with sweet sherry wine and chives*

### QUITO'S SEAFOOD STEW

*Tomato based, lobster, shrimp, swordfish, cod fish, calamari, scallops and tuna*

### CEASAR SALAD

*Chopped romaine lettuce, parmesan cheese, croutons, tossed in house caesar dressing*

### CAPRESE SALAD

*Basil, tomatoes, mozzarella, drizzled with balsamic reduction and extra virgin olive oil*

## ENTRÉES

SELECT 3

### GRILLED LOBSTER TAILS

*1.25 pound lobsters tails cut in half and coated with compound garlic butter grilled to give them a sweet smoky flavor. Served with smashed potatoes, and broccoli*

**(SUPPLEMENTAL CHARGE \$4)**

### SEAFOOD CASSEROLE

*Sea scallops, jumbo shrimp, local lobster and, Atlantic Cod, a generous bit of butter and white wine., topped off with buttery ritz cracker crumbs, and Italian herbs. Served with smashed potatoes and garlic steamed broccoli*

### FRIED SEAFOOD PLATTER

*Hand-battered cod, shrimp, scallops, clam strips and whole belly clams,  
Served with coleslaw and french fries*

### LOBSTER and MUSSELS SPAGHETTI

*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.*

### LOBSTER CASSEROLE

*Local hand picked lobster is tossed in butter and sweet sherry wine, topped with ritz cracker crumbs and more butter for a truly decadent dish*

## DESSERTS

SELECT 2

### CHOCOLATE MOUSSE CAKE

### BREAD PUDDING

*FLAVORS VARY PER SEASON*

### KEY LIME PIE

\$50 per person, plus 20% gratuity and 8% food tax

# QUITO'S LOBSTER FEAST

Served with warm Italian bread, coffee, tea or soda

## APPETIZERS

SELECT 2

### CLAM CHOWDER

New England, Manhattan, Rhode Island Clam Chowder

### CEASAR SALAD

Chopped romaine lettuce, parmesan cheese, croutons, tossed in house caesar dressing

### HOUSE SALAD

Romaine lettuce, cherry tomatoes, cucumbers, red onion, bell peppers and croutons with our house Italian dressing

## ENTRÉES

2 CHOICES

### LOBSTER BOIL DINNER

1 1/4 lobster steamed with 1 pound of littlenecks chorizo corn on the cob and red bliss potatoes steamed in a secret blend of aromatics and spices

AND

### GRILLED 12oz SIRLOIN

U.S.D.A choice sirloin steak grilled in garlic infused butter and Italian herbs. Served along side baked potato and garlic steamed broccoli

## DESSERTS

SELECT 2

### Chocolate Bundio

### Gelato or Sorbet

Flavors Change Seasonally

### Key Lime Pie Jars

\$55 per person, plus 20% gratuity & 8% food tax