



LUNCH I

APPETIZER

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

ENTREE

SELECT 3

All sandwiches & rolls come with the host's choice of house-made coleslaw or french fries

CRAB CAKE SANDWICH

Lump crab meat sautéed with a zesty honey-ginger sauce, served with sliced tomato and romaine lettuce

GRILLED CHICKEN SANDWICH

Fire-grilled organic chicken breast, honey ginger sauce lettuce and tomato on a toasted brioche bun

FISH TACOS

Pan-seared cod, served in a grilled corn tortilla shell with cabbage, tomatoes, and organic lemon mayonnaise

FRIED FISH SANDWICH

Fresh cod, lightly fried and served with sliced tomato and romaine lettuce

SPAGHETTI WITH LITTLE NECKS

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

DESSERT

ONE PER GUEST

LEMON OR CHOCOLATE TRUFFLE

GELATO OR SORBET

Flavors Change Seasonally

\$25 per person, plus 20% gratuity & 8% food tax



LUNCH II

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

ENTREE

SELECT 3

All sandwiches & rolls come with the host's choice of house-made coleslaw or french fries

FRIED WHOLE CLAM ROLL

Local clams are lightly battered and fried in a toasted brioche roll

QUITO'S ANGUS BURGER

Cheddar cheese, thick cut bacon, lettuce and tomato on a toasted brioche bun

GRILLED SALMON BLT

Wild Alaskan salmon, romaine lettuce, tomatoes, thick-cut bacon, organic lemon mayonnaise served on a toasted brioche bun

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

FISH AND CHIPS

Atlantic cod lightly battered and fried until golden brown

LOBSTER ROLL

Fresh hand-picked lobster meat, tossed with just a taste of mayonnaise and a touch of dill, in a toasted brioche bun

(Lobster Roll also available simply with warm melted butter)

(SUPPLEMENTAL CHARGE \$6)

DESSERT

SELECT 2

Lemon or Chocolate Truffle

Gelato or Sorbet

FLAVORS VARY PER SEASON

\$28 per person, plus 20% gratuity



LUNCH III

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

ENTREE

SELECT 2

All sandwiches & rolls come with the host's choice of house-made coleslaw or french fries

LOBSTER ROLL

Fresh hand-picked lobster meat, tossed with just a taste of mayonnaise and a touch of dill, in a toasted brioche bun

Lobster Roll also available simply with warm melted butter

(SUPPLEMENTAL CHARGE \$4)

CLAM BOIL

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

FRIED CALAMARI PLATER

Hand-battered calamari rings served with warm marinara sauce and pepper marinade on the side served with both home made coleslaw and French fries

MAHI MAHI TACOS

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.

CHICKEN PARMESAN

Two pieces of hand breaded organic chicken breasts served over half a pound of spaghetti topped with marinara sauce and mozzarella

DESSERT

SELECT 2

CHOCOLATE MOUSSE CAKE

MINI KEY LIME PIE

\$32 per person, plus 20% gratuity