

Quito's

Seafood Restaurant & Bar
est. 1954

End of Summer Specials

APPETIZERS

CLAMS CASINO DIP - 14

Clams casino is a flavorful appetizer; open faced clams topped with bacon and breadcrumbs is a dish that most every seafood restaurant's menu includes. We've transformed this classic appetizer into an irresistible dip. With crispy bacon, melty cheeses and sweet Rhode Island clams it's the perfect way to share the well known favorite clams casino.

PROSCIUTTO WRAPPED SCALLOPS - 15

Atlantic scallops are wrapped in salty prosciutto and grilled until crispy on the outside but still juicy, served along side sweet honeydew melon balls, and peppery arugula. Topped with our creamy basil aioli sauce.

ENTRÉES

FRIED OYSTER SALAD - 18

We use our fresh Atlantic oysters that we batter with a dash of cajun seasoning for depth of flavor and little mild heat. We toss together mixed greens, red cabbage, creamy house made blue cheese dressing. Then we top it all with our perfectly fried oysters!

LOBSTER RAVIOLI - 26

We are filling raviolis with fresh lobster meat and a mixture of ricotta and mascarpone cheese. We toss the ravioli in a light lemon cream sauce made with tart lemon juice and creamy mascarpone cheese.

BLUEBERRY THYME SALMON - 23

An end of summer favorite! We start with wild caught Atlantic salmon that we pan seared until the skin is perfectly golden and crispy. Then we topped the salmon with our lemon blueberry sauce made with tart lemon juice, sweet New England high bush blueberries, and fresh thyme. Served with basmati rice & sugar snap peas

LOBSTER TACOS - 26

Fresh picked lobster meat is the Maine component in our lobster tacos. We layer two toasted corn tortilla shells with fresh made pico de gallo, sweet New England lobster meat and top them off with our zingy lemon grass dressing. Served with our house made coleslaw or French fries.

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End of Summer Cocktails

PASSION FRUIT STRAWBERRY MOJITO

Mint infused white rum, fresh squeezed lime juice and, a splash of soda water muddled with fresh mint leaves and passion fruit and strawberry purees

BLUEBERRY MARGARITA

Silver tequila, triple sec, fresh made sour mix lime juice mixed with fresh blueberry puree

SWEET BERRY BUBBLY

Red berry infused Vodka, fresh squeezed lime juice, a splash of ocean spray cranberry juice, topped with some bubbly La Marca Prosecco and fresh mint

SUNSHINE SANGRIA

Fish house sauvignon blanc, pineapple juice, coconut rum splash of soda water and topped with fresh fruit

MIDSUMMER SOLSTICE

Hendricks midsummer solstice gin, elderflower liquor, lemon juice, soda water topped with orange and cucumber slices

BLACKBERRY LEMONADE

Bird Dog Blackberry whiskey, blackberry puree, lime juice, soda water muddled with mint leaves

SPRING BEER CRAFT & DRAFT

Beers change weekly
Ask your server for todays selection!