



## FRIED APPETIZERS

### CLAM CAKES

**HALF DOZEN - 5.95 or DOZEN - 9.95**  
A Rhode Island favorite! Our signature fried dough recipe filled with clams, fried until golden

### COCONUT MANGO SHRIMP - 16

Atlantic jumbo shrimp, lightly fried & tossed in our coconut mango sauce

### FRIED CALAMARI - 14

Served with our hot pepper marinade & marinara sauce on the side

## BAKED APPETIZERS

### STUFFED QUAHOG - 4.25

A Rhode Island favorite!

### BAKED SHELL DUO - 13

Three clams casino; native little necks filled with cracker crumb stuffing and topped with bacon & Three oysters rockafella; oysters filled with parmesan cheese & spinach & baked

### CRAB CAKES - 16

Two Lump crab cakes sautéed served with our honey-ginger sauce

### HOT CRAB DIP - 15

Fresh crab meat, scallions, cream cheese, parmesan and, mozzarella baked & served fresh tortilla chips

## SEAFOOD SIDES

**SIDE OF FRIED COD - 9**

**SIDE OF PAN-SEARED COD - 10**

**FRIED CLAM STRIPS - Small 8 / Large 14**

**FRIED SEA SCALLOPS - Small 13/ Large 20**

**FRIED WHOLE CLAMS - Small 13 / Large 20**

**FRIED JUMBO SHRIMP - Small 15 / Large 22**

**FRIED ATLANTIC OYSTERS - Small 12 / Large 19**

## LOBSTER

### LOBSTER ROLL - Market Price

Fresh hand-picked lobster meat, tossed with just a taste of mayonnaise & a touch of dill, in a toasted brioche bun also available simply tossed in melted butter

### LOBSTER PAPPARDELLE - Market Price

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

### LOBSTER CASSEROLE - Market Price

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

**MENU PRICES SUBJECT TO CHANGE**

**PLEASE CHECK OUR ONLINE MENU**

**FOR CURRENT PRICES**

## RAW BAR

### \* ATLANTIC OYSTERS

Per Oyster - 1.95

### JUMBO SHRIMP COCKTAIL

Per Shrimp - 3.50

### \* NATIVE LITTLENECKS

Hard shelled clams Each - 1.50

*\*Consuming raw oysters or little necks may increase your risk of foodborne illness*

## SALADS

### GARDEN SALAD - 7

Romaine lettuce, cherry tomatoes, cucumbers, red onion, bell peppers  
*Served with your choice of dressing*

### CAESAR SALAD - 8

Romaine lettuce, parmesan and, croutons served with caesar dressing

### SICILIAN SPINACH SALAD - 12

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

### ADD TO ANY SALADS

Organic Grilled Chicken Breast - 7

Jumbo Grilled Shrimp - 16

\*Pan-Seared Salmon Filet - 14

Pan-Seared Crab Cake - 9

Pan-Seared Scallops - 14

## CHOWDER

### NEW ENGLAND CLAM CHOWDER

Cup - 6 | Bowl - 8 | Quart - 15

### RHODE ISLAND CLAM CHOWDER

Cup - 6 | Bowl - 8 | Quart - 15

### MANHATTAN CLAM CHOWDER

Cup - 6 | Bowl - 8 | Quart - 15

### CHOWDER TRIO

Three 4oz Cups of Each Chowder - 8

## STEW - BISQUE

### QUITO'S SEAFOOD STEW

Cup - 9 | Bowl - 11 | Quart - 27.00

### CLASSIC LOBSTER BISQUE

Cup - 9 | Bowl - 12 | Quart - 28.00

## STEAMED STARTERS

### STEAMERS - Market Price

1.5 Pounds of soft shelled clams steamed served with melted butter and clam broth

### STEAMED LITTLE NECKS - 14

Steamed hard shelled clams tossed In your choice of garlic & oil scampi sauce or tomato-based zuppa sauce

### STEAMED MUSSELS - 13

Steamed mussels served in your choice of garlic & oil scampi sauce or tomato-based zuppa sauce

## ROLLS & TACOS

*SERVED WITH HANDMADE COLESLAW OR FRENCH FRIES*

### WHOLE BELLY CLAM ROLL - 18

Local clams are lightly battered & fried served in a toasted brioche roll

### FISH TACOS - 17

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

### CLAM STRIP ROLL - 16

Clam strips are lightly battered & fried served in a toasted brioche roll

### SCALLOP ROLL - 18

Atlantic sea scallops are lightly battered & fried served in a toasted brioche roll

### OYSTER ROLL - 18

Native oysters lightly battered & fried. Served in a toasted brioche roll

### SHRIMP ROLL - 17

Jumbo Shrimp are lightly battered & fried served in a toasted brioche roll

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.**  
Prices subject to change. We reserve the right to charge 20% for service. Checks cannot be split more then five ways per party. Thank You.

## PASTA

### SEAFOOD MEDLEY - 28

Littleneck clams, jumbo shrimp, and sea scallops tossed either garlic, white wine scampi sauce or Italian tomato zuppa sauce

### SPAGHETTI WITH LITTLE NECKS - 23

Littlenecks in a garlic, white wine, scampi sauce or our garlic tomato zuppa sauce

### SHRIMP SCAMPI - 26

Jumbo shrimp sautéed in garlic, white wine scampi sauce over spaghetti

### SPAGHETTI WITH CLAM SAUCE - 17

Red or white chopped littleneck clam sauce served over spaghetti

### CALAMARI MEDITERRANEAN - 20

Tomato sauce infused with garlic, kalamata olives, Banana peppers, and red pepper flakes tossed with spaghetti and fried or sautéed calamari (we highly recommended you try this dish fried)

### SEAFOOD MEDITERRANEAN - 27

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

### CHICKEN PARMESAN - 18

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

### SPAGHETTI WITH MEDITERRANEAN SAUCE - 15

Tomato sauce infused with garlic, kalamata olives, Banana peppers, and red pepper flakes tossed with spaghetti

Substitute Pappardelle Pasta or Gluten-Free Ziti For and Additional - 3.00

## SANDWICHES

ALL SANDWICHES ARE SERVED ON A TOASTED BROCHE BUN WITH OUR HANDMADE COLESLAW OR FRENCH FRIES

### FRIED FISH SANDWICH - 13

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

### PAN-SEARED FISH SANDWICH - 14

Fresh cod, pan-seared in garlic-infused butter, Served with sliced tomato and romaine lettuce

### CRAB-CAKE SANDWICH - 16

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

### GRILLED CHICKEN SANDWICH - 12

Fire-grilled organic chicken breast topped with lettuce, Tomatoes, and honey-ginger sauce

### \*ANGUS BURGER - 13

Natural Grass Fed Free Range Angus beef, grilled to perfection with lettuce & tomato on a toasted brioche bun

ADD AMERICAN, MOZZARELLA, OR CHEDDAR CHEESE FOR - 1.00 ADD BACON FOR -2.50

## SIDES

SAUTÉED SPINACH - 5

QUITO'S COLESLAW - 4

STEAMED BROCCOLI - 4

CLASSIC FRENCH FRIES - 4

SWEET POTATO FRIES - 5

HAND - SMASHED GARLIC POTATOES - 5

FRIED CHICKEN TENDERS - 13

SPAGHETTI with MARINARA OR OIL & GARLIC SAUCE - 13

## FRIED SEAFOOD PLATERS

SERVED WITH OUR HOUSE COLESLAW & FRENCH FRIES

### WHOLE CLAM SEAFOOD PLATTER - 32

Hand-battered cod, shrimp, scallops and whole belly clams

### STRIP CLAM SEAFOOD PLATTER - 27

Hand-battered cod, shrimp, scallops and strip clams

### FISH N' CHIPS - 17

Atlantic cod lightly battered and fried until golden brown

### WHOLE CLAM PLATTER - 27

Native whole bellied clams, fried in our light batter

### CLAM STRIP PLATTER - 17

Strip clams, fried in our light batter

### FRIED SCALLOP PLATTER - 27

Sea scallops, fried in a light batter

### FRIED SHRIMP PLATTER - 27

Jumbo shrimp, fried in a light batter served with cocktail sauce

### FRIED OYSTERS PLATTER - 26

Native oysters, fried in a light batter

### FRIED CHICKEN TENDER DINNER - 16

Five organic breaded chicken tenders served with your choice of BBQ, Ranch or Honey Ginger Dipping Sauce

### FRIED HALF AND HALF - 28

Can't choose pick any two!

(Whole Clams, Clam Strips, Scallops, Calamari, Shrimp, Oysters, Cod)

SUBSTITUTE SWEET POTATO FRIES FOR AN ADDITIONAL - 1.99

## GRILLED & PAN-SEARED

Served with Mashed Potatoes & Garlic Steamed Broccoli

### \*PAN-SEARED SALMON - 24

Alaskan wild caught salmon, pan seared in garlic, olive oil, white wine and Italian herbs

### PAN-SEARED TRIO - 27

Fresh Sea Scallops, Atlantic cod and, Shrimp are pan seared in garlic, olive oil, white wine and herbs.

### PAN-SEARED COD - 22

Atlantic cod pan-seared with garlic, olive oil, white wine & herbs.

### PAN-SEARED SCALLOPS - 27

Sea scallops are seared just long enough to give them a beautiful brown crust

### \*PAN-SEARED PESTO SALMON - 25

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

## BAKED SEAFOOD

Served with Mashed Potatoes & Garlic Steamed Broccoli

### SEAFOOD CASSEROLE - 32

We fill the ramekin full with sea scallops, jumbo shrimp, local lobster, Atlantic Cod and a bit of butter & white wine. Then its all topped off with buttery ritz cracker crumbs, & Italian herbs

### SCALLOP CASSEROLE - 28

Atlantic Sea Scallops are tossed with butter and sweet sherry wine, topped with ritz cracker crumbs and more butter baked until golden & bubbly

### LEMON BUTTER BAKED COD - 23

Atlantic cod is coated in butter, lemon juice, white wine and herbs topped with ritz cracker crumbs and, baked until golden brown

### BAKED STUFFED SHRIMP - 26

Five jumbo shrimp are stuffed with our seafood filling, then baked in butter and white wine seasoned with Italian herbs

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