

# Quito's

Seafood Restaurant & Bar  
est. 1954

## Summer Specials

### APPETIZERS

#### SALMON CAKES - 18

*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*

#### FIRE CRACKER CALAMARI - 16

*Calamari rings fried and tossed in our creamy but spicy firecracker sauce!*

#### CAPRESE SALAD - 12

*Fresh basil leaves, juicy cherry tomatoes drizzled with Italian balsamic vinegar reduction, sweet, tart and fresh the perfect summer combination!*

### ENTREES

#### CITRUS SEARED SEA BASS - 29

*Fresh caught sea bass is generously seasoned and pan seared with lemon butter sauce: butter, lemon zest, lemon juice and garlic. Served with basmati rice and sugar snap peas*

#### BALSAMIC GLAZED SALMON - 26

*Celebrate the start of summer and warmer weather with our balsamic glazed Atlantic fresh caught salmon. Seared in a balsamic glaze and finished with our strawberry salsa: local strawberries, green onions, basil and lime juice. Served with basmati rice and sugar snap peas*

#### LOBSTER BLT - 27

*Fresh lobster meat tossed in butter and served warm atop a bed of crisp romaine lettuce with sliced ripe tomatoes, perfectly crispy bacon, all on a toasted brioche bun. 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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## Special Cocktails

### STRAWBERRY BASIL SMASH

Smirnoff Strawberry vodka, sweet local strawberries, and fresh basil topped with soda water

### COSTAL MARGARITA

Silver tequila, cointreau, fresh squeezed key lime juice and a splash of simple syrup rimmed with coarse salt the perfect sea side margarita

### JALAPEÑO STRAWBERRY LEMONADE

Vodka, strawberry puree, and a dash of heat from jalapeño mixed with lemonade

### FIRECRACKER COCKTAIL

Fruit punch vodka, la marca sparking Prosecco, splash of cranberry juice

### SUMMER BEER CRAFT & DRAFT

Beers change weekly

Ask your server for today's selection!