



Menu prices change frequently in the seafood industry to keep our prices low we have chosen to update our online menu daily but not reprint our paper menus as often. Please check our online digital menus for the most accurate pricing.

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

ONE For \$5 or TWO \$9

A Rhode Island favorite, but a brand new recipe!

BAKED SHELL DUO - 15

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 - 10

SIDE OF PAN-SEARED COD - 11

FRIED CLAM STRIPS - Small 8 / Large 14

FRIED SEA SCALLOPS - Small 15 / Large 21

FRIED WHOLE CLAMS - Small 14 / Large 20

FRIED JUMBO SHRIMP - Small 15 / Large 22

FRIED ATLANTIC OYSTERS - Small 14 / Large 19

LOBSTER

LOBSTER ROLL - Mkt Price

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

LOBSTER PAPPARDELLE - Mkt Price

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

LOBSTER CASSEROLE - Mkt 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

STEAMED LOBSTER - Mkt Price

1.25 lb - 2.50 lb Lobster, French Fries, & Coleslaw
(Ask your server for todays available lobsters)

GRILLED LOBSTER TAILS - Mkt Price

Two 1 1/4 lb. Lobsters Tails cut in two, coated with garlic butter and grilled to give them a sweet smoky flavor. Served with smashed potatoes &

RAW BAR

* ATLANTIC OYSTERS

Per Oyster - 2.50

JUMBO SHRIMP COCKTAIL

Per Shrimp - 3.50

* NATIVE LITTLENECKS

Hard shelled clams Each - 1.75

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

SALADS

GARDEN SALAD - 8

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

CAESAR SALAD - 9

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 - 8

Jumbo Grilled Shrimp - 16

*Pan-Seared Salmon Filet - 15

Pan-Seared Crab Cake - 9

Pan-Seared Scallops - 16

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 - Mkt Price

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

STEAMED LITTLE NECKS - Mkt Price

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

STEAMED MUSSELS - 15

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 -Mkt Price

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 - Mkt Price

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

OYSTER ROLL - Mkt Price

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 than five ways per party. Thank You.

PASTA

SEAFOOD MEDLEY - 29

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

SPAGHETTI WITH LITTLE NECKS - 24

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 - 22

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 - 14

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

PAN-SEARED FISH SANDWICH - 15

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 - 13

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 - \$1.50 ADD BACON FOR - \$2.50

SIDES

SAUTÉED SPINACH - 5

QUITO'S COLESLAW - 4

STEAMED GARLIC 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 PLATTERS

SERVED WITH OUR HOUSE COLESLAW & FRENCH FRIES

WHOLE CLAM SEAFOOD PLATTER - Mkt Price

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

STRIP CLAM SEAFOOD PLATTER - Mkt Price

Hand-battered cod, shrimp, scallops and strip clams

FISH N' CHIPS - 19

Atlantic cod lightly battered and fried until golden brown

WHOLE CLAM PLATTER - Mkt Price

Native whole bellied clams, fried in our light batter

CLAM STRIP PLATTER - 17

Strip clams, fried in our light batter

FRIED SCALLOP PLATTER - Mkt Price

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 - Mkt Price

Native oysters, fried in a light batter

FRIED CHICKEN TENDER DINNER - 18

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

FRIED HALF AND HALF - Mkt Price

Can't choose pick any two!

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

SUBSTITUTE SWEET POTATO FRIES FOR AN ADDITIONAL - \$2.00

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 - Mkt Price

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

PAN-SEARED COD - 23

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

PAN-SEARED SCALLOPS - Mkt Price

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

*PAN-SEARED PESTO SALMON - 26

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 - 34

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 - 29

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 - 24

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 - 28

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

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