

Quito's

Seafood Restaurant & Bar
est. 1954

Fall Specials

APPETIZERS

CRAB STUFFED MUSHROOM CAPS - 15

We combined sweet lump crab meat with seasoned buttery ritz cracker crumbs. Then we fill each tender mushroom caps with this combination; finally, we bake them until they are golden brown and bubbling. This two-bite appetizer is packed full of flavor.

SWEET MAPLE CURRIED MUSSELS - 16

Steamed mussels are tossed with sautéed shallots and red bell peppers, then added to a broth using grade A pure maple syrup, heavy cream, and aromatic yellow curry. The perfect fusion of briny mussels, sweet maple syrup, and rich flavorful yellow curry, this sauce is genuinely bread-worthy.

ENTRÉES

APPLE CIDER GLAZED SALMON - 25

We are pairing local apples with our fresh caught sustainably sourced salmon. We start by pan-searing the salmon in a sweet but tangy balsamic cider reduction, and then we place the filet atop a bed of our apple slaw; tart juicy granny smith apples, celery, shaved fennel, and red onion tossed in a simple lemon vinaigrette; champagne vinegar, olive oil, and freshly squeezed lemon juice. Served with mashed sweet potatoes and roasted asparagus.

CRAB & SHRIMP FRA DIAVOLO - 28

Crab and Shrimp Fra Diavolo are what Sunday supper dreams are made from! Spicy aromatic red pasta sauce topped with lump crab meat and fresh-caught Atlantic shrimp. Fra Diavolo is Italian for "brother devil," so don't say we didn't warn you this sauce is spicy! Red chili peppers and a slew of other spices bring the classic heat famously found in this Italian sauce, served atop a plate of linguine with fresh baked Italian bread for dipping.

SWORDFISH PICCATA - 26

Thick-cut Atlantic swordfish steaks seared in garlic-infused butter with dry white wine, fresh lemon juice, and briny capers. Served with roasted asparagus and parsley smashed potatoes.

SCALLOP MEUNIÈRE- 29

A simple French-inspired dish. We use sustainably caught Atlantic sea scallops, lightly dusted with seasoned white flour. Pan-seared in a nutty brown butter, with fresh-squeezed lemon juice, fragrant parsley, and caramelized mushrooms and served with smashed potatoes and roasted asparagus.

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Fall Cocktails

Spiced Maple Smash

Bird dog maple whiskey, fresh lime juice, and ginger beer

Cinnamon Cider Dog

Cinnamon infused tequila, triple sec, lemon juice, simple syrup, topped with local apple cider and served in a cinnamon & sugar-rimmed glass.

Harvest Sangria

Red wine, Laird's Applejack Brandy, local apple cider, spiced vanilla syrup, topped with apple slices, and a cinnamon stick.

Cranberry Fizz

Smirnoff Vanilla, a splash of Ocean Spray cranberry juice, topped with bubbly La Marca Prosecco.

Long Island Apple Iced tea

Apple vodka mixed with white rum, triple sec, local apple cider, and lemon-lime soda. This classic New England long island iced tea cocktail recipe has been made over to celebrate Fall. Enjoy!

Pumpkin Pie-tini

Crop Organic Pumpkin Vodka, Bailey's Irish-cream Liqueur, Monin pumpkin puree, a splash of milk, topped with whipped cream, and a sprinkle of pumpkin pie spice.

Fall Beers Craft & Draft

*Down East, Pumpkin Hard Cider
Grey Sail, Daves Coffee Stout
Shipyard Pumpkin Ale*

Beers change weekly above are some of the beers we will be offering this fall, ask your server what seasonal beers we have available today!

