

Quito's

Seafood Restaurant & Bar
est.1954

GLUTEN FREE MENU

IN THE SHELL

*ATLANTIC OYSTERS

Per Oyster - 1.95

JUMBO SHRIMP

Per Cocktail Shrimp - 3.50

*NATIVE LITTLENECKS

Each - 1.50

CHILLED LOBSTER TAIL

(One Lobster Tail) | Market Price

STEAMERS - Market Price

1.50 Lb. Steamed Clams

CLAM BOIL - Market Price

1.25 Lb. of Littlenecks or Steamers, red bliss Potatoes, corn, & chorizo in a beer broth

SIGNATURE FISH

Served with Mashed Potatoes & Garlic Steamed Broccoli

*PAN-SEARED PESTO SALMON - 24

Wild Alaskan Salmon pan-seared in garlic, olive oil, and wine placed on thinly sliced tomatoes, topped with pesto.

GRILLED SWORDFISH - 26

Fresh swordfish steak prepared in garlic, herbs, olive oil & white wine, or with cajun seasoning to give it a spicy twist

ITALIAN BAKED FISH - 22

Fresh cod, baked in olive oil sherry wine and topped with Italian Tomato Zuppa Sauce, Spices served with garlic smashed potatoes and

GRILLED & PAN-SEARED

Served with Mashed Potatoes & Garlic Steamed Broccoli

*PAN-SEARED SALMON - 22

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

PAN-SEARED TRIO - 29

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

PAN-SEARED SCALLOPS - 27

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

PAN-SEARED COD - 20

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

SOME ADDITIONAL CHARGES MAY APPLY WHEN ORDERING ITEMS THAT ARE GLUTEN FREE. ITEMS ARE SUBJECT TO LIMITED AVAILABILITY AND SOME MENU ITEMS CAN ONLY BE OFFERED DURING THE OFF SEASON

CHOWDER & STEW

Rhode Island Clam Chowder Cup - 5 | Bowl - 7

Manhattan Clam Chowder Cup - 5 | Bowl - 7

Quito's Seafood Stew Cup - 8 | Bowl - 10

STARTERS

CRAB CAKES - 15

Two Lump crab cakes sautéed & Served with Honey-ginger sauce

COCONUT MANGO SHRIMP - 16

Atlantic jumbo shrimp, sautéed & Tossed in our coconut mango sauce

STEAMED LITTLE NECKS - 14

Ten Clams steamed & tossed in a choice of Garlic & oil sauce or tomato-based zuppa sauce

STEAMED MUSSELS - 13

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

HOT CRAB DIP - 14

Hand picked lump crab meat, scallions, cream cheese, parmesan and, mozzarella cheeses all baked and served with our own fried tortilla chips

SALADS

GARDEN SALAD - 6

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

SICILIAN SPINACH SALAD - 11

Baby spinach, crispy pancetta, goat cheese, dried cranberries, pears, candied pecans and a lemon balsamic vinaigrette

ADD TO ANY SALADS

Organic Grilled Chicken Breast - 7

Jumbo Grilled Shrimp - 13

*Pan-Seared Salmon Filet - 13

One Crab Cake - 9

One Grilled Lobster Tails - Market Price

Pan-Seared Atlantic Scallops - 13

LOBSTER DISHES

LOBSTER SAUTEE - Market Price

Lazy mans lobster Local hand picked lobster is tossed in butter and sweet sherry wine, for a truly decadent dish. Served with smashed potatoes and steamed garlic broccoli

STEAMED LOBSTER - Market Price

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

GRILLED LOBSTER TAILS - Market Price

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

*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

Gluten free pasta for charge has been added to total price for your convenience

SEAFOOD MEDLEY - 31

Littleneck clams, shrimp, and scallops tossed in choice of garlic, White wine scampi sauce or Italian tomato zuppa sauce

SPAGHETTI WITH LITTLE NECKS - 25

Littlenecks in a choice of garlic, white wine, scampi sauce or Our garlic tomato zuppa sauce

LOBSTER SCAMPI - 35

Lobster meat sautéed in our garlic, white wine sauce over pasta

SHRIMP SCAMPI - 29

Large shrimp sautéed in garlic, white wine scampi sauce over pasta

SHRIMP ZUPPA - 29

Large shrimp sautéed in garlic, tomato zuppa sauce over pasta

PASTA WITH CLAM SAUCE - 21

Red or white clam sauce served over pasta

SPAGHETTI WITH MUSSELS - 22

Mussels tossed in choice of our garlic, white wine, scampi sauce or Garlic tomato zuppa sauce

CALAMARI MEDITERRANEAN - 22

Tomato sauce infused with garlic, kalamata olives, banana peppers, and red pepper flakes tossed with pasta and sautéed calamari

SEAFOOD MEDITERRANEAN - 31

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

PASTA With MARINARA SAUCE or SCAMPI SAUCE - 16

Tomato sauce or garlic olive oil white wine scampi sauce tossed with gluten free pasta

PASTA with MEDITERRANEAN SAUCE - 17

Tomato sauce infused with garlic, kalamata olives, Banana peppers, and red pepper flakes tossed with gluten free pasta

SANDWICHES - BURGERS - TACOS

**We do not carry gluten free bread in order to be gluten free you must omit the bun.
All fries are gluten free and prepared separately**

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

FISH TACOS - 14

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

CRAB-CAKE SANDWICH - 15

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 - 1.99
ADD BACON FOR -2.50**

FRIED SEAFOOD PLATERS

Available during the off season in a gluten free batter for an additional charge

WHOLE CLAM SEAFOOD PLATTER - 32

Hand-battered cod, shrimp, scallops, whole clams, with French Fries & coleslaw

STRIP CLAM SEAFOOD PLATTER - 27

Hand-battered cod, shrimp, scallops,, strip clams, with French Fries & coleslaw

FISH N' CHIPS - 16

Cod, deep fried in a light batter, served with French fries & coleslaw

WHOLE CLAM PLATTER - 28

Whole bellied clams, fried in a light batter, with French fries & coleslaw

CLAM STRIP PLATTER - 17

Strip clams, fried in a light batter, with French fries & coleslaw

FRIED SCALLOP PLATTER - 27

Sea scallops, fried in a light batter, with French fries & coleslaw

FRIED CALAMARI PLATTER - 18

Squid rings, fried in a light batter, with French fries & coleslaw

FRIED SHRIMP PLATTER - 25

Seven Jumbo shrimp, fried in a light batter, served with French fries & coleslaw

FRIED HALF AND HALF - 28

Choice of any **two** fried seafoods
(Whole Clams, Clam Strips, Scallops, Calamari, Shrimp, Oysters, Cod)

SUBSTITUTE SWEET POTATO FRIES FOR AN
ADDITIONAL - 1.99

SIDE OF SEAFOOD

Available in our gluten free batter during the off season months for an additional charge

FOUR FRIED JUMBO SHRIMP - 15

FRIED WHOLE BELLY CLAMS - 12

FRIED CLAM STRIPS - 8

PIECE OF FRIED COD - 8

PIECE OF PAN-SEARED COD - 9

FRIED OYSTERS - 12

FRIED SEA SCALLOPS - 12

SIDES

GARLIC STEAMED BROCCOLI - 4

HAND - MASHED ITALIAN POTATOES - 5

SAUTÉED ITALIAN SPINACH - 5

BAKED IDAHO POTATO - 4

CLASSIC FRENCH FRIES - 4

QUITO'S COLESLAW - 4

SWEET POTATO FRIES - 5

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