

Quito's

Seafood Restaurant & Bar
est.1954

Fall Specials

APPETIZERS

MINI SALMON CAKES - 16

Fresh Atlantic salmon, parsley, bread crumbs and just a touch of mayo to hold our wild Atlantic salmon cakes together, perfectly pan seared and served with sriracha lemon aioli dipping sauce

SWEET MAPLE CURRIED MUSSELS - 14

Steamed mussels are tossed with sautéed shallots & red bell peppers, we then add them 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 make for a sauce that is truly bread worthy.

ENTRÉES

LOBSTER MAC & CHEESE - 35

What is it about fall and comfort food as soon the leaves change and the nights get chilly we start craving rich decadent foods? Macaroni and cheese is a classic comfort food. Our recipe combines tender cooked pasta with a creamy smoked gouda cheese sauce, sweet bites of fresh picked lobster meat, and buttery browned Panko bread crumb topping what's not to love?

APPLE CIDER GLAZED SALMON - 23

We are pairing local apples with our fresh caught salmon. We start by pan searing the salmon in a sweet balsamic cider reduction. 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 fresh squeezed lemon juice. Served with mashed sweet potatoes and roasted asparagus

STUFFED FILET OF SOLE - 26

Autumn is here and with the colder weather comes rich creamy decadent dishes like this one. Fresh Atlantic sole, filled with shrimp, lobster, crab meat, sea scallops, and cracker crumbs. Baked in a creamy lobster sauce and topped with a touch more bread crumbs for a little texture and crunch. Served with garlic steamed broccoli and red bliss smashed potatoes

ORANGE AND FENNEL SEA BASS - 23

Sea bass seared with fresh shaved fennel, orange segments and cherry tomatoes. The aniseed notes compliment the sweet orange and the tomatoes add just a touch of color perfect compliments to the mild white Sea Bass. Served with roasted asparagus and red bliss smashed potatoes.

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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 apple cider and served in a cinnamon & sugar rimmed glass

HARVEST SANGRIA

Applejack Whiskey, Elizabeth allspice liquor, Down East White Cider, Sauvignon Blanc, Apple cider, lemon juice and a splash of soda water garnish with fresh apple slices

LONG ISLAND APPLE ICED TEA

Apple vodka, white rum, triple sec, apple cider and lemon lime soda. The classic New England long island iced tea recipe has been made over for fall enjoy!

PUMPKIN PIE-TINI

Crop Organic Pumpkin Vodka, Bailey's Irish-cream Liquor, Butterscotch Schnapps topped a sprinkle of pumpkin pie spice

AUTUMN BEER CRAFT & DRAFT

*Down East, Pumpkin Hard Cider
Grey Sail, Daves Coffee Stout
Ragged Island, Two Tree Double IPA
Newport Craft, Storm Amber 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!