



Off Season Takeout Menu

CHOWDER

NEW ENGLAND CLAM CHOWDER

Cup - 5.50 | Bowl - 7.50 | Quart - 11.50

RHODE ISLAND CLAM CHOWDER

Cup - 5.50 | Bowl - 7.50. | Quart - 11.50

MANHATTAN CLAM CHOWDER

Cup - 5.50 | Bowl - 7.50 | Quart - 11.50

Larger quantities are available please call for pricing and availability

KIDS MENU

KIDS CHICKEN TENDER PLATE - 8

Three free range all white meat breaded chicken tenders fried & served with french fries or coleslaw and your choice of BBQ or Honey Ginger Dipping Sauce

CLAM CAKE & CHOWDER COMBO - 8.50

Three clam cakes served with a cup of your choice of New England, Manhattan or Rhode Island Chowder.

JUNIOR FISH AND CHIPS- 12

One piece of our lightly battered and fried cod server with french fries or our house made coleslaw and our signature tartar sauce

RETAIL ITEMS

24 OZ JARRED MARINARA SAUCE - \$7.95

24 OZ JARRED ZUPPA SAUCE - \$7.95

T-SHIRTS - \$19.95

HODDED SWEATSHIRTS - \$39.95

QUITO'S TOWELS - \$24.95

DRINK KOOZY - \$4.95

APPETIZERS

CLAM CAKES

HALF DOZEN - 5.95 or DOZEN - 7.95

A Rhode Island favorite! Our signature fried dough recipe filled with clams, fried until golden

FRIED CALAMARI - 14

Served with our hot pepper marinade & marinara sauce on the side

STUFFED QUAHOG - 4.25

A Rhode Island classic but a brand new recipe!!

ROLLS & TACOS

SERVED WITH HANDMADE COLESLAW OR FRENCH FRIES

LOBSTER ROLL - Market Price

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

CLAM STRIP ROLL - 15

Clam strips are lightly battered & fried served in a toasted brioche roll

SCALLOP ROLL - 18

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

FISH TACOS - 15

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

FRIED SEAFOOD SIDES

SIDE OF FRIED COD - 9

SIDE OF PAN-SEARED COD - 10

FRIED CLAM STRIPS - Small 8 / Large 14

FRIED SEA SCALLOPS - Small 12 / Large 20

FRIED SMELTS - Small 10 / Large 15

FRIED JUMBO SHRIMP - Small 15 / Large 20

*This holiday season for every \$50 you spend on Quito's Gift certificates we will be giving you a \$10 dollar gift certificate as our gift to you.
For a limited time only now thru December 23rd*

FRIED SEAFOOD PLATERS

SERVED WITH OUR HOUSE COLESLAW & FRENCH FRIES

STRIP CLAM SEAFOOD PLATTER - 27

Hand-battered cod, shrimp, scallops and strip clams

FISH N' CHIPS - 17

Atlantic cod lightly battered and fried until golden brown

CLAM STRIP PLATTER - 17

Strip clams, fried in our light batter

FRIED SCALLOP PLATTER - 27

Sea scallops, fried in a light batter

FRIED SHRIMP PLATTER - 26

Jumbo shrimp, fried in a light batter served with cocktail sauce

FRIED CALAMARI PLATTER - 17

Calamari, fried in a light batter served with pepper marinade and marinara sauce on the side of dipping

FRIED SMELT PLATTER - 16

Fresh smelts battered and lightly fried served with coattail and tartar sauce

DINNER FOR Two - \$35.95

APPETIZER CHOOSE TWO

Cup of Chowder (Choose Type)

Three Clam Cakes

Stuffed Quahog

ENTREES CHOOSE TWO

PAN-SEARED ATLANTIC SALMON

Served with Mashed Potatoes & Garlic Steamed Broccoli

LEMON BUTTER BAKED COD

Served with Mashed Potatoes & Garlic Steamed Broccoli

FRIED COMBO PLATER

Please note we do not have whole clams or oysters at this time

LOBSTER ROLL

(Please specify your preferred choice of lobster meat cold prepared with mayo or warm sautéed in butter)

SIDES

STEAMED BROCCOLI - 4

SMASHED RED-BLISS POTATOES - 5

QUITO'S COLESLAW - 4

CLASSIC FRENCH FRIES - 4

SWEET POTATO FRIES - 5

FRIED CHICKEN TENDERS - 13

SANDWICHES

ALL SANDWICHES ARE SERVED ON A TOASTED BROCHE BUN WITH OUR HOUSE COLESLAW OR FRENCH FRIES

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

TAKEOUT SPECIAL - \$29.95

Two Fish and Chips;

Four pieces of Atlantic cod battered and lightly fried each served with French fries and coleslaw, paired with six clam cakes and two cups of chowder. Please specify the type of chowder you would prefer when placing your order

GRILLED & PAN-SEARED

Served with Mashed Potatoes & Garlic Steamed Broccoli

PAN-SEARED TRIO - 29

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

PAN-SEARED COD - 21

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

PAN-SEARED SCALLOPS - 28

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

*PAN-SEARED SALMON - 23

Atlantic Salmon, pan seared in garlic, olive oil, white wine & Italian spices

BAKED SEAFOOD

Served with Mashed Potatoes & Garlic Steamed Broccoli

SCALLOP CASSEROLE - 28

Atlantic Sea Scallops are tossed with butter and sweet sherry wine, topped with ritz cracker crumbs and more butter baked until golden and bubbly

LEMON BUTTER BAKED COD - 22

Atlantic cod is coated in butter, lemon juice, white wine and herbs topped with ritz cracker crumbs and, baked until golden brown

SEAFOOD CASSEROLE - 32

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, and Italian herbs

Menu items are limited please order ahead for the best selection and availability.