

Quito's

Seafood Restaurant & Bar
est.1954

Newport Restaurant Week

March 27- April 7th 2017

Three-Course Lunch Menu | \$16 per person

1 st COURSE (choose one)

CHOWDER TRIO

Sample Cup of our Creamy Traditional Style New England,
Tomato Broth Style Manhattan and Clear Clam Broth Style Rhode Island

STUFFED QUAHOG

Our stuffed clam or "stuffie" is made with local clams, stuffing, diced bell peppers and spices

CLAM CAKES

Three of our signature clam cakes, Dough filled with fresh chopped clams,
fried until golden brown. Served with our house made tartar sauce for dipping.

2 nd COURSE (choose one)

FISH TACO

Marinated cod, pan-seared served in a warm corn tortilla shell, with shaved cabbage,
diced tomatoes and organic lemon mayonnaise, garnished with cilantro. Served with french fries or coleslaw

CRAB CAKE MILANESE SALAD

One gluten free lump crab meat crab cake, pan seared and served over a bed of mixed greens,
cherry tomatoes, mozzarella balls, and lemon white balsamic vinaigrette

SPAGHETTI WITH LITTLE NECKS

Steamed clams in a choice of garlic, white wine scampi style sauce or
Our garlic tomato zuppa sauce served over spaghetti

GRILLED SALMON BLT SANDWICH

Grilled wild Alaskan Salmon, romaine lettuce, tomatoes, avocado, thick cut bacon and
organic lemon mayonnaise all served on a toasted brioche bun served with french fries or coleslaw

3 rd COURSE

ITALIAN BUDINO

A sweet Italian dessert, layered vanilla mascarpone custard, chocolate custard, and
chocolate biscotti crumbs topped with caramel and chocolate sauce
Also Served with Coffee or Tea

Quito's

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March 27th - April 7th 2017

Three-Course Dinner Menu | \$35 per person

1 st COURSE (choose one)

SEAFOOD STEW

Tomato based stew filled with seafood: calamari, lobster, swordfish, scallops, shrimp and cod

LOBSTER BISQUE

Lobster stock and creamy sherry soup filled with fresh lobster meat

SICILIAN SPINACH SALAD

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

2 nd COURSE (choose one)

GRILLED SALMON WITH ALMOND TARRAGON ROMESCO SAUCE

Wild Atlantic salmon is pan seared giving the fish a lovely crust, the nuttiness of the romesco sauce pairs perfectly with the buttery salmon. Our romesco sauce is made with almonds and piquillo peppers. Accompanied by sautéed spinach and Italian mashed potatoes.

GRILLED LOBSTER TAILS

Locally caught lobsters are brushed with garlic infused butter and grilled, until they are just cooked.
Served with Italian mashed potatoes and garlic steamed broccoli

FRIED COMBINATION PLATE

Your choice of two seafoods (Whole Clams, Cod, Scallops, Shrimp or, Oysters)
fried until golden brown and served with house-made coleslaw and fries

HANDMADE LOBSTER GOCCE

Gocce is teardrop shaped egg pasta. We fill ours with lobster meat, mozzarella, sherry, butter and spices. It is then tossed with tricolored cherry tomatoes, fresh english peas and, carrots. A bright colorful and sweet dish to kick off spring time.

BAKED STUFFED SHRIMP

Five jumbo shrimp stuffed full with our seafood filling consisting of shrimp, scallops and Ritz Cracker crumbs baked with butter and, white wine. Served with garlic steamed broccoli and, parsley mashed potatoes

3 rd COURSE (choose one)

GIGI CAKE

Grandmother cake is a delicate dessert originating in Tuscany. It is a custard cream filling with a hint of lemon on a base of short bread pastry crust, covered with toasted pine nuts, almonds and dusted in icing sugar

RICOTTO CHEESECAKE

Lighter than a traditional cheesecake but made even more creamy from the fresh ricotta and cream cheese filling.
Inside a toasted graham cracker crust and served with fresh sweet berries and whipped cream