



Newport Restaurant Week  
March 2nd - March 11th 2018

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Three-Course Lunch Menu | \$16 per person

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1ST COURSE (CHOOSE ONE)

STUFFED QUAHOG

*Our stuffed clam or "stuffle" 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.*

CHOWDER TRIO

*Three small 4oz cups of each of our house made chowders*

2ND COURSE (CHOOSE ONE)

FISH TACOS

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

CRAB CAKE SPINACH SALAD

*Our delicious lump crab cake seared and served over a bed of spinach, pears, cranberries, & goat cheese, drizzled with lemon 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.*

BACON BLUE CHEESE BURGER SALAD

*Grass fed angus beef burger grilled with blue cheese crumbles, thick cut bacon, lettuce and tomato all served on a toasted brioche bun with fries or coleslaw*

3RD COURSE (CHOOSE ONE)

*One Scoop of today's Gelato (ask server for today's flavors) or a cup of Noble coffee hot or cold brew*



## Newport Restaurant Week March 2nd - March 11th 2018

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Three-Course Dinner Menu | \$35 per person

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### 1ST COURSE (CHOOSE ONE)

#### QUITO'S SEAFOOD STEW

*Tomato based stew filled with a plethora of seafood; calamari, lobster, swordfish, scallops, shrimp and cod.*

#### LOBSTER BISQUE

*Lobster stock and creamy sherry soup filled with fresh lobster meat.*

#### STUFFED MUSHROOMS

*Italian mushrooms stuffed with spinach, parmesan cheese and breadcrumbs*

#### CALAMARI APPETIZER

*Fresh squid lightly fried and served with our hot pepper marinade & marinara sauce on the side*

### 2ND COURSE (CHOOSE ONE)

#### SWORDFISH & CHERRY TOMATO SAUCE

*Atlantic swordfish filets tossed in a garlic, cherry tomato sauce finished with pine nuts for texture, Italian parsley for freshness, as well as a hint of crushed red pepper for spice. This is a classic Sicilian dish, light yet flavorful. Served with ginger garlic sugar snap peas and, basmati rice*

#### GRILLED LOBSTER TAILS

*Locally caught lobsters brushed with garlic-infused butter and lightly grilled. Served with Italian mashed potatoes and garlic steamed broccoli.*

#### ARCTIC CHAR

*Wild Atlantic arctic char grilled in a citrus marinade and served with ginger garlic sugar snap peas and, basmati rice*

#### STUFFED FILET OF SOLE

*Fresh Atlantic Sole filled with our house seafood stuffing made of shrimp, lobster, crabmeat and cracker crumbs, Baked in a creamy lobster sauce and topped with a light dusting of breadcrumbs, this dish is truly a guilty pleasure. Served with garlic steamed broccoli & our smashed parsley potatoes.*

### 3RD COURSE (CHOOSE ONE)

*Chocolate Mousse Cake with Ganache Center or Lemon Tart with Meringue Topping*