



Newport Restaurant Week

November 3rd - November 12th 2017

Three-Course Lunch Menu | \$16 per person

1ST COURSE (CHOOSE ONE)

CHOWDER TRIO

Sample cups of our homemade Creamy Traditional Style New England, Tomato Broth Style Manhattan and Clear Clam Broth Style Rhode Island chowders.

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.

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 AUTUMN SALAD

One gluten free lump crab cake pan seared and served over a bed of mixed greens, cherry tomatoes, mozzarella balls, and 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.

3RD COURSE (CHOOSE ONE)

LEMON TRUFFLE GELATO

Refreshing lemon gelato filled with lemon curd and topped with whipped cream and a biscotti.

NOBL COFFEE

A cup of our fresh Nobl nitro hot brewed coffee or Cold brewed Nobl coffee



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November 3rd - November 12th 2017

Three-Course Dinner Menu | \$35 per person

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.

SPINACH SALAD

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

2ND COURSE (choose one)

CASARECCE WITH 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. Casarecce is a short, skinny, and twisted Italian pasta noodle.

GRILLED LOBSTER TAILS

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

MAPLE WALNUT CRUSTED SALMON

Celebrate fall with our maple-glazed Wild Atlantic salmon topped with walnuts. Served with mashed sweet potatoes and sautéed spinach

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 FILLED MOUSSE CAKE

Rich chocolate mousse cake layered on a base of chocolate sponge cake with a heart of creamy chocolate ganache, served with whipped cream and fresh raspberries.

PUMPKIN CHEESECAKE

A sweet cookie crumb base with a creamy pumpkin-infused cheesecake filling, topped with pumpkin caramel, decorated with whipped cream and toasted pecans