

QUINN'S

APPETIZERS

Housemade Cheddar Biscuits (V)	10
Hot Honey, Butter	
Gulf Clam Chowder (GF)	12
Clearwater Clams, Gator Andouille, Red Potato, Cajun Scented Tomato Broth	
Calamari	18
Corn Meal Crusted, Fresno Chili, Key Lime Aioli, Red Mojo Dipping Sauce	
Crab Cake	19
Pan Seared, Caribbean Remoulade	
Cajun Cauliflower (V)	16
Piquillo Aioli, Scallions	
Grouper Nuggets	18
Buttermilk Brined & Cornmeal Fried, Caribbean Remoulade	

SALADS

Gulf Cobb (GF)	26
Lump Crab, Shrimp, Benton's Bacon, Cherry Tomatoes, Boiled Egg, Avocado, Blue Cheese, Cilantro Ranch Dressing	
Tropical Power Bowl (GF, Vegan)	16
Quinoa, Tuscan Kale, Purple Sweet Potato, Avocado, Black Beans, Red Onion, Pineapple, Roasted Corn, Coconut-Citrus Vinaigrette	
Jicama-Pear Wedge (GF, V)	16
Grilled Gem Lettuce, Cucumber, Queso Fresco, Peruvian Peppers, Pickled Jicama, Passion Fruit Vinaigrette	

SIDES

French Fries (V)	12
Garlic Aioli	
Charred Broccoli (GF)	
Smoked Bacon, Chimichurri	
Crispy Baby Smashed Potatoes (GF, V)	
Butter Poached with Herbs	
Brussels Sprouts (V)	
Mole Aioli, Candied Pecans, Pickled Red Onions	
Charred Corn Esquites (GF, V)	
Queso Fresco, Cilantro, Tajin	

RAW BAR

Shrimp Cocktail (GF)	22
Key West Pinks, Spiked Cocktail Sauce, Pickled Jicama	
Tuna Tartare* (GF)	20
Guajillo, Pepitas, Red Onion, Capers, Caviar, Crispy Garlic, Potato Crisps	
Torched Scallop Crudo* (GF)	21
Passion Fruit-Mango Citrus, Pickled Onions, Serrano Peppers, Pomegranate	
Stone Crab** (GF)	MP
Dijon Mustard Sauce	

OYSTERS

Ask Your Server for Our Daily Selection	
Raw* (6) (GF)	18
Mezcal-Malbec Mignonette, Horseradish, Local Hot Sauce	

FROM THE GRILL

Served À La Carte	
Faroe Island Salmon (GF) 8oz	35
Charred Lemon	
Whole Spiny Gulf Lobster** (GF)	54
Split & Grilled, Garlic & Herb Compound Butter	
Fresh Catch of the Day (GF)	38
Grilled or Blackened	
Wild Florida Grouper (GF) 8oz	40
Charred Lemon	
Wagyu Pichaña (GF) 10oz	38
Chimichurri	

DESSERTS

Florida Key Lime Pie	12
Italian Meringue, Strawberry Crisp	
Quinn's Chocolate Fudge Cake	13
Oreo Crumble, Brownie, Pudding, Mousse, Whipped Vanilla Cream	

HANDHELDS

Served with French Fries	
Quinn's Burger	25
American Wagyu Patty, Aged Cheddar, Smoked Bacon, Lettuce, Tomato, Onion, Brioche	
Lobster Roll	35
Lemon Aioli, Fine Herbs, Brioche	
Grouper Sandwich	30
Seared or Blackened Jalapeño Honey Slaw, Sofrito Aioli, Brioche	

PLATES

Scallops (GF)	34
Forbidden Rice Risotto, Sweet Corn Purée, English Peas	
1/2 Spiny Lobster Frites	38
Garlic & Herb Compound Butter, French Fries	

HOUSEMADE PASTA

Clam Spaghettini	28
Little Neck Clams, Toasted Garlic, Herbs, White Wine Butter, Parmigiano Reggiano	
Bucatini Isleño (V)	24
Pomodoro Tomatoes, Olives, Capers, Garlic, White Wine, Aleppo, Parmigiano Reggiano	

Strawberry Cobbler	12
Lavender Honey Infused, Vanilla Ice Cream	
Scoop of Ice Cream	5
Choice of Vanilla or Chocolate	

20% discretionary gratuity will be added for parties of (6) or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V • Vegetarian | GF • Gluten Free | Vegan **Seasonal Menu Item

QUINN'S

Our cocktails are made using fresh herbs that are carefully selected and handpicked daily from our JW Garden.

Tequila

COCKTAILS

19

Quinn's-rita

Don Julio Blanco, Cold-Pressed Lime,
Organic Agave Infused with Fresh Kumquats

Smoke & Mirrors

Illegal Mezcal Joven, Fresh Peach, Cold-Pressed
Grapefruit, Ginger & Lime, Organic Agave
Infused with Fresh Turmeric

South of the Border

Maestro Dobel Silver, Illegal Mezcal Joven, Chile Verde,
Cold-Pressed Tangerine & Lime, Spicy Salt

Golden Piña

Don Julio Reposado, Cold-Pressed Pineapple & Lime,
Fresh Bananas, Orgeat

Jamaican Me Crazy!

Hibiscus Infused Jose Cuervo Tradicional, Cold-
Pressed Guava, Orange & Grapefruit, Peach Soda

Mex-presso

Don Julio Reposado, Vanilla Extract,
Cacao, Roasted Oaxacan Coffee

Quinn's Paloma

Cazadores Blanco, Chile Poblano, Grapefruit Soda,
Agave, Cold-Pressed Lime

BEER

CRAFT DRAFT

10

High 5 IPA – Ft. Myers, FL
Kona Big Wave – Kailua-Kona, Hawaii
JW American Wheat – Ft. Myers, FL
Sandbar Sunday – Islamorada, FL
La Playita Pilsner – Miami, FL

DOMESTIC & IMPORT DRAFT

10

Miller Lite, Michelob Ultra, Stella Artois

DOMESTIC CANS

8.50

Yuengling, Miller Lite, Michelob Ultra,
Coors Light, Bud Light

CRAFT & IMPORT CANS

9.50

High 5 IPA, JW Wheat, Corona Premiere,
Corona Extra, Stella Artois, Blue Moon

HARD SELTZERS

9

White Claw | Black Cherry & Mango
High Noon | Pineapple & Watermelon

Specialty

COCKTAILS

18

Garibaldi

Strawberry Infused Aperol, Cold-Pressed Tangerine
Upgrade to Aperol Spritz 3

The Q

Tanqueray, Cucumber, Bergamot, Thai Basil,
Cold-Pressed Lime, Elderflower Liqueur

Strawberry Fields

Grey Goose Strawberry & Lemongrass,
Cold-Pressed Lime, Organic Agave Infused
with Fresh Mint & Mixed Berry Shrub

FROZEN

18

Pina Colada

Bacardi Light, Fresh Coconut & Pineapple

Strawberry Daiquiri

Bacardi Light, Fresh Strawberries

Spicy Watermelon Margarita

Cazadores Blanco, Cold-Pressed Watermelon &
Lime, Organic Agave Infused with Mexican Chile

WINE

SPARKLING

GL BT

Caposaldo Prosecco	14	55
Chandon Rosé	28	107
Moët & Chandon Brut	27	105
Taittinger Brut	33	140

WHITE

Santa Margherita, Pinot Grigio	14	55
Sonoma Cutrer, Russian River, Chardonnay	19	65
Kim Crawford, Sauvignon Blanc	15	60
Charles Krug, Sauvignon Blanc	22	75
Fleur de Prairie, Rosé	14	55

RED

Prisoner, Red Blend	38	140
Justin, Cabernet	16	62
Meiomi, Pinot Noir	15	58