

QUINN'S

APPETIZERS

Housemade Cheddar Biscuits (V) 10
Hot Honey, Whipped Butter

Gulf Clam Chowder 12
Clearwater Clams, Potato, Bacon
Roasted Corn, Cream, Scallions

Grilled Mahi Tacos (3) (GF) 25
Chili Lime Slaw, Queso Fresco,
Caribbean Salsa, Lime, Corn Tortillas

SALADS

Gulf Cobb (GF) 26
Lump Crab, Shrimp, Smoked Bacon,
Cherry Tomatoes, Boiled Egg, Avocado,
Blue Cheese, Cilantro-Lime Ranch

Chopped Pear Salad (GF, V) 18
Romaine, Peruvian Peppers,
Queso Fresco, Pickled Jicama,
Passionfruit Vinaigrette

Cajun Cauliflower (V) 16
Creamy Cilantro Dip, Scallions

Crispy Calamari 18
Fresno Chili, Marinara

Chicken Wings (8) 19
Mango-Habanero, Buffalo, BBQ
Celery Sticks, Blue Cheese
or Ranch

Tropical Power Bowl (GF, Vegan) 17
Quinoa, Tuscan Kale, Avocado,
Tomato, Black Beans, Red Onion,
Pineapple, Roasted Corn, Coconut-
Citrus Vinaigrette

Salad Additions
Grouper 16 | Shrimp 10 | Chicken 8

RAW BAR

1 lb. Peel & Eat Shrimp (GF) 26
White Gulf Shrimp, Old Bay Seasoned,
Cocktail Sauce, Lemon

Tuna Tartare 19
Guajillo, Red Onion, Capers,
Crispy Garlic, Potato Crisps

Quinn's Signature Seafood Tower 140
Oysters (6), Shrimp, Tuna Tartare,
Crab & ½ Lobster

Raw Oysters (6) (GF) MP
Ask Your Server for Our Daily Selection

Accoutrements
Cocktail Sauce, Local Hot Sauce,
Mezcal-Malbec Mignonette, Horseradish

HANDHELDS

Served with French Fries

Quinn's Burger 26
Angus Beef, Aged Cheddar,
Smoked Bacon, Lettuce, Tomato,
Onion, Brioche

Lobster Roll 39
Lemon Aioli, Fine Herbs, Brioche

Grouper Sandwich 34
Seared or Blackened
Honey Jalapeño Slaw, Sofrito Aioli, Brioche

Black Bean Burger (VEGAN) 22
Chimichurri, Lettuce, Tomato, Red Onion,
Avocado, Ciabatta

Crab Cake Sandwich 32
Lettuce, Tomato, Onion
Caribbean Remoulade, Brioche

Chicken Sandwich 24
Mango Chili Glaze, Lettuce, Tomato,
Onion, Avocado, Ciabatta

PLATES

Served with French Fries

½ Lobster Frites 38
Grilled Atlantic Lobster,
Garlic Herb Butter

Steak Frites 35
10 oz. Angus NY Steak,
Chimichurri

Surf & Turf Frites 56
½ Lobster, 5 oz. Angus NY Steak,
Chimichurri & Garlic Herb Butter

DESSERTS

Florida Key Lime Pie 12
Italian Meringue, Strawberry Crisp

Quinn's Chocolate Fudge Cake 13
Oreo Crumble, Brownie, Pudding,
Mousse, Whipped Vanilla Cream

Strawberry Cobbler 12
Lavender Infused Honey,
Vanilla Ice Cream

Scoop of Ice Cream 5
Chocolate or Vanilla

A 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

QUINN'S

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

Tequila COCKTAILS

20

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
Islamorada 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

19

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

Pighin, Pinot Grigio	14	55
Sonoma-Cutrer, Russian River, Chardonnay	19	65
Villa Maria, Sauvignon Blanc	13	55
Charles Krug, Sauvignon Blanc	22	75
Whispering Angel, Rosé	14	55

RED

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