

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	

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	

PASTA

Finished with Parmigiano Reggiano

Clam Spaghettini	34
Little Neck Clams, Toasted Garlic,	
Fine Herbs, Lemon Butter Sauce,	
White Wine, Parmigiano Reggiano	
Bucatini Isleño	26
Pomodoro Tomatoes, Olives,	
Capers, Garlic, White Wine,	
Aleppo, Parmigiano Reggiano	

Additions

Shrimp 10 | Chicken 8

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

FROM THE GRILL

Served À La Carte

Fresh Catch of the Day 8 oz.	MP
Grilled or Blackened	
Wild Florida Grouper 8 oz.	46
Gulf Red Snapper 8 oz.	42
Faroe Island Salmon 8 oz.	34
Angus NY Striploin 10 oz.	39

SIDES

French Fries	10
Garlic Aioli	
Creamy Butter Mashed Potatoes (GF)	
Brussels Sprouts	
Mole Aioli, Candied Pecans,	
Pickled Red Onions	

DESSERTS

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

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

A 20% discretionary gratuity will be added for parties of (6) or more. V • Vegetarian | GF • Gluten Free | Vegan

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

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