

APPETIZERS

Housemade Cheddar Biscuits (V) Hot Honey, Whipped Butter	10
Gulf Clam Chowder Clearwater Clams, Potato, Bacon Roasted Corn, Cream, Scallions	12
Grilled Mahi Tacos (3) (GF) Chili Lime Slaw, Queso Fresco, Caribbean Salsa, Lime, Corn Tortillas	25

Cajun Cauliflower (V) Creamy Cilantro Dip, Scallions	16
Crispy Calamari Fresno Chili, Marinara	18
Chicken Wings (8) Mango-Habanero, Buffalo, BBQ Celery Sticks Blue Cheese or Ranch	19

SALADS

Gulf Cobb (GF) Lump Crab, Shrimp, Smoked Bacon, Cherry Tomatoes, Boiled Egg, Avocado, Blue Cheese, Cilantro-Lime Ranch	26
Chopped Pear Salad (GF, V) Romaine, Peruvian Peppers, Queso Fresco, Pickled Jicama, Passion Fruit Vinaigrette	18

Tropical Power Bowl (GF, Vegan) Quinoa, Tuscan Kale, Avocado, Tomato, Black Beans, Red Onion, Pineapple, Roasted Corn, Coconut- Citrus Vinaigrette	17
Salad Additions Grouper 16 Shrimp 10 Chicken 8	

RAW BAR

1 lb. Peel & Eat Shrimp (GF) White Gulf Shrimp, Old Bay Seasoned, Cocktail Sauce, Lemon	26
Tuna Tartare Guajillo, Red Onion, Capers, Crispy Garlic, Potato Crisps	19

Quinn's Signature Seafood Tower 140
Oysters (12), 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 Angus Beef, Aged Cheddar, Smoked Bacon, Lettuce, Tomato, Onion, Brioche	26
Lobster Roll Lemon Aioli, Fine Herbs, Brioche	39

Grouper Sandwich Seared or Blackened Honey Jalapeño Slaw, Sofrito Aioli, Brioche	34
Black Bean Burger (VEGAN) Chimichurri, Lettuce, Tomato, Red Onion, Avocado, Ciabatta	22

Crab Cake Sandwich Lettuce, Tomato, Onion Caribbean Remoulade, Brioche	32
Chicken Sandwich Mango Chili Glaze, Lettuce, Tomato, Onion, Avocado, Ciabatta	24

PLATES

Served with French Fries

½ Lobster Frites Grilled Atlantic Lobster, Garlic Herb Butter	38
Steak Frites 10 oz. Angus NY Steak, Chimichurri	35
Surf & Turf Frites ½ Lobster, 5 oz. Angus NY Steak, Chimichurri & Garlic Herb Butter	56

DESSERTS

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

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

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

LUNCH 7/24

APPETIZERS

Housemade Cheddar Biscuits (V) Hot Honey, Whipped Butter	10
Gulf Clam Chowder Clearwater Clams, Potato, Bacon Roasted Corn, Cream, Scallions	12
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Cajun Cauliflower (V) Creamy Cilantro Dip, Scallions	16
Crispy Calamari Fresno Chili, Marinara	18
Chicken Wings (8) Mango-Habanero, Buffalo, BBQ Celery Sticks Blue Cheese or Ranch	19

SALADS

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Oysters (12), Shrimp, Tuna Tartare,
Crab & ½ Lobster

Raw Oysters (6) (GF) MP
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Accoutrements
Cocktail Sauce, Local Hot Sauce,
Mezcal-Malbec Mignonette, Horseradish

HANDHELDS

Served with French Fries

Quinn's Burger Angus Beef, Aged Cheddar, Smoked Bacon, Lettuce, Tomato, Onion, Brioche	26
Lobster Roll Lemon Aioli, Fine Herbs, Brioche	39
Grouper Sandwich Seared or Blackened Honey Jalapeño Slaw, Sofrito Aioli, Brioche	34

FROM THE GRILL

Served À La Carte

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

1855 Beef Tenderloin 8 oz.	55
1 ½ lb. Atlantic Lobster Split & Grilled	65
Choose a Sauce Chimichurri, Garlic Herb Butter, Lemon Butter Sauce, Caribbean Salsa	

PASTA

Finished with Parmigiano Reggiano

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

SIDES

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

Charred Broccolini (GF) Smoked Bacon, Chimichurri	
Corn Esquites Queso Fresco, Cilantro, Tajin	
Coconut Rice Cilantro	

Additions
Shrimp 10 | Chicken 8

DESSERTS

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

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

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DINNER 7/24