

LUNCH



APPETIZERS

Housemade Cheddar Biscuits (V) Hot Honey, Whipped Butter	10
Gulf Clam Chowder Clearwater Clams, Potato, Bacon, Cream, Scallions	12
Cajun Cauliflower (V) Lemon Garlic Crema, Scallions	16
Crispy Calamari Chipotle Lime Aioli	18
Chicken Wings (8) Celery Sticks, Blue Cheese, Ranch, Chili Lime Mezcal, Buffalo or Jerk Barbecue	19

SALADS

Gulf Cobb (GF) Lump Crab, Shrimp, Smoked Bacon, Cherry Tomatoes, Boiled Egg, Avocado, Blue Cheese, Cilantro-Lime Ranch	28
Pear & Walnut Salad (GF, V) Mixed Greens, Cherry Tomatoes, Carrots, Red Onions, Parmesan Cheese, Blueberry Vinaigrette	18
Tropical Power Bowl (GF, Vegan) Quinoa, Tuscan Kale, Avocado, Black Beans, Red Onions, Pineapple, Roasted Peppers, Sun-Dried Tomato Vinaigrette	18
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
Shrimp Ceviche (GF) Agua Chile, Red Onions, Peppers, Avocado, Cilantro, Cucumbers	20
Quinn's Signature Seafood Tower Oysters (12), Shrimp, Ceviche, Crab & ½ Lobster, Accoutrements	140
Raw Oysters (6) (GF) Ask Your Server for Our Daily Selection, Accoutrements	MP
Accoutrements: Cocktail Sauce, Local Hot Sauce, Mignonette, Horseradish	

HANDHELDS

Served with French Fries

Quinn's Burger Dry-Aged Beef, Smoked Bacon, Havarti, Chimichurri Aioli, Lettuce, Tomato, Caramelized Onions, Brioche	26	Black Bean Burger (V) Roasted Tomato & Mushroom Jam, Havarti, Lettuce, Red Onion, Brioche	24	Bang Bang Shrimp Po Boy Pickled Vegetables, Romaine, Cilantro, Brioche	28
Lobster Roll Lemon Aioli, Celery, Fried Onions, Fine Herbs, Brioche	39	Grilled Grouper Sandwich Mustard Tartar, Lettuce, Tomato, Onion, Brioche	34	Zesty Chicken Sandwich Bacon, Corn & Cabbage Slaw, Lettuce, Tomato, Sofrito Aioli, Brioche	26

TACOS

Blackened Mahi (3) (GF) Chipotle Lime Aioli, House Slaw, Queso Fresco, Radish, Corn Tortillas	25
Crispy Shrimp (3) Battered Shrimp, House Slaw, Black Bean & Corn Salsa, Chipotle Lime Aioli, Cilantro, Corn Tortillas	25
Cauliflower (3) (V) Celery, House Slaw, Radish, Lemon Garlic Crema, Corn Tortillas	20

PLATES

Served with French Fries

½ Lobster Frites Grilled Atlantic Lobster, Garlic Herb Butter	42
Steak Frites 10 oz. Angus NY Steak, Chimichurri	39
Surf & Turf Frites ½ Lobster, 4 oz. Tenderloin, Chimichurri, Garlic Herb Butter	59

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	6

A 20% discretionary gratuity will be added for parties of (6) or more and all takeout orders.
*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 1/25

DINNER



APPETIZERS

Housemade Cheddar Biscuits (V) Hot Honey, Whipped Butter	10
Gulf Clam Chowder Clearwater Clams, Potato, Bacon, Cream, Scallions	12
Blackened Mahi Tacos (3) (GF) Chipotle Lime Aioli, House Slaw, Queso Fresco, Radish, Corn Tortillas	25

Cajun Cauliflower (V) Lemon Garlic Crema, Scallions	16
Crispy Calamari Chipotle Lime Aioli	18
Chicken Wings (8) Celery Sticks, Blue Cheese, Ranch, Chili Lime Mezcal, Buffalo or Jerk Barbecue	19

RAW BAR

1 lb. Peel & Eat Shrimp (GF) White Gulf Shrimp, Old Bay Seasoned, Cocktail Sauce, Lemon	26
Shrimp Ceviche (GF) Agua Chile, Red Onions, Peppers, Avocado, Cilantro, Cucumbers	20
Quinn's Signature Seafood Tower Oysters (12), Shrimp, Ceviche, Crab & ½ Lobster, Accoutrements	140
Raw Oysters (6) (GF) Ask Your Server for Our Daily Selection, Accoutrements	MP
Accoutrements: Cocktail Sauce, Local Hot Sauce, Mignonette, Horseradish	

SALADS

Gulf Cobb (GF) Lump Crab, Shrimp, Smoked Bacon, Cherry Tomatoes, Boiled Egg, Avocado, Blue Cheese, Cilantro-Lime Ranch	28
Pear & Walnut Salad (GF, V) Mixed Greens, Cherry Tomatoes, Carrots, Red Onions, Parmesan Cheese, Blueberry Vinaigrette	18

Tropical Power Bowl (GF, Vegan) Quinoa, Tuscan Kale, Avocado, Black Beans, Red Onions, Pineapple, Roasted Peppers, Sun-Dried Tomato Vinaigrette	18
Salad Additions Grouper 16 Shrimp 10 Chicken 8	

HANDHELDS

Served with French Fries

Quinn's Burger Dry-Aged Beef, Smoked Bacon, Havarti, Chimichurri Aioli, Lettuce, Tomato, Caramelized Onions, Brioche	26
Lobster Roll Lemon Aioli, Celery, Fried Onions, Fine Herbs, Brioche	39
Grilled Grouper Sandwich Mustard Tartar, Lettuce, Tomato, Onion, 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, Garlic Herb Butter	65
Choose a Sauce Chimichurri, Lemon Butter Sauce	

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	

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	6

Additions
Shrimp 10 | Chicken 8