
SOUPS

QUINN'S OWN CHOWDER
CUP 6.99 BOWL 11.50

QUINN'S OWN SOUP OF THE DAY
CUP 6.99 BOWL 11.50

SPECIAL BREADS

GARLIC BREAD 5.99
PESTO BREAD 6.25

COMBINATION BASKET (garlic & pesto) 8.25
GARLIC CHEESE BREAD 4 cheese blend 8.99

COLD APPETIZERS

MIXED GREENS <i>Choice of dressings (Quinn's balsamic vinaigrette, honey mustard, traditional blue cheese or ranch.) gf</i>	8.50
PEAR & GORGONZOLA <i>Served over baby greens with a sweet vinaigrette with walnuts</i>	9.50
CAPRESE SALAD <i>Tomato, mozzarella, and basil leaf</i>	10.50
MEDITERRANEAN SALAD <i>W/ hummus and pita</i>	13.50
QUINN'S SIGNATURE APPETIZER <i>Tomatoes w/pesto vinaigrette, topped with langostino meat</i>	12.50
LIGHTLY GRILLED TUNA STEAK SALAD <i>Served over baby greens w/ a mustard & soy sauce</i>	15.50
TRADITIONAL PRAWN COCKTAIL <i>8 prawns served with cocktail sauce</i>	15.50

HOT APPETIZERS

CHEESE STICKS <i>Breaded mozzarella</i>	8.99
JALAPENO POPPERS (8) <i>Served with ranch dressing</i>	9.99
FRIED RAVIOLI (8) <i>Served with marinara dipping sauce</i>	9.99
QUINN'S NACHO CHIP PLATTER <i>Corn chips refried beans, jalapeno rings, a three-cheese blend and sour cream</i>	13.50
"Special Wishes" add : Blue Cheese 1.99 Guacamole 1.99 Bacon Bits 2.50 Chicken 4.50 Beef 4.50	
MONTEREY DEEP FRIED CALAMARI <i>Served with tartar and spicy red cocktail sauce</i>	13.99
QUINN'S FAMOUS DEEP FRIED WINGS - BUFFALO or BBQ WINGS FOR ONE (8) 9.99 WINGS FOR TWO (16) 16.99	
CRAB CAKES (2) <i>Homemade with a lemon capers sauce</i>	16.50
SAMPLER PLATTER <i>Poppers, calamari, fried cheese sticks and buffalo wings</i>	22.99

FRESH MUSSELS & CLAMS

	Half Bucket	Full Bucket
ANCHOR BEER STEAMED MUSSELS <i>Prepared in an Anchorsteam beer broth</i>	14.50	20.99
MUSSELS, NEW ENGLAND STYLE <i>Prepared in a butter, garlic, celery and white wine broth gf</i>	14.50	20.99
CLAMS & MUSSELS, NEW ENGLAND STYLE <i>Prepared in a butter, garlic, celery and white wine broth gf</i>	15.50	22.99
ALL CLAMS, NEW ENGLAND STYLE <i>Prepared in a butter, garlic, celery and white wine broth gf</i>	15.50	22.99
CLAMS, CAJUN STYLE <i>Prepared in a rich tomato cream sauce (mildly spicy) gf</i>	16.99	24.50

MUSSELS, BELGIAN STYLE - 23.99

Bathed in saffron broth with diced plum tomatoes and pernod, served with French fries and tartar sauce

- For parties of six or more a service charge of 18% will be added in addition to the prevailing sales tax -

gf Prepared gluten-free, but we are not a gluten-free kitchen and not have separate cooking equipment to prepare 100% gluten-free items