Quito’s Dinner Menu

Appetizers

Mussels
Served in a Red Stripe reduction sauce
$16

Calamari
Lightly dusted with seasoned batter served with chipotle mayo
$15

Coconut Shrimp
Served with shaved carrots and sweet chili sauce
$16

Salads

Gazebo Salad
Cherry tomato, bell peppers, carrots, shaved red onions, tossed with our house vinaigrette or poppy seed dressing
$14

Roasted Beet Salad
Baby mix greens, feta, beets, and pumpkin seeds, tossed with balsamic dressing
$14

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Entrees

Drunken Ribs
Oven-baked baby back ribs infused with Quito’s rum sauce served with Caribbean rice and corn on the cob
$27

Quito’s Signature Wicked Tuna
Served with tempura okra, avocado, tomato ragu, glazed with ginger soy reduction & seaweed salad
$34

Caribbean Coconut Curry Whole Snapper
Served with Fungi chips and vegetables
$30

Seafood Pasta
Fish, shrimp & lobster tossed in a classic white wine Alfredo sauce
$35

Chicken Marsala
Pan-fried chicken breast with a mushroom marsala sauce served with rice and fresh vegetables
$28

Beef Tenderloin
8oz USDA in a peppercorn mushroom sauce served with chef’s potatoes, fresh garden vegetables & caramelized onion
$38

Fresh Fish of the Day $32 or Fresh Anegada Lobster $45 [Seasonal]
Ask your server for our fresh catch of the day & fresh Anegada lobster served with Caribbean rice and vegetables