

STARTERS

CLAM CHOWDER 7

nueske's bacon, yukon potatoes, seasoned oyster crackers

CHICKEN WINGS (10 ea) 15 (15 ea) 20

blue cheese dip, celery, jerk spice, traditional buffalo, BBQ, sweet habanero glaze

CRISPY CORN TORTILLA CHIPS (V)(GF) 11

fire roasted salsa, guacamole ... add queso 6



FRESH FLORIDA STONE CRABS Market Price
grain mustard sauce
Seasonal - ask your server!

FISH & CHIPS 19

beer battered gulf grouper, key lime tartar sauce

COCONUT SHRIMP 15

mango & cabbage slaw with citrus chili sauce

CHEESE QUESADILLA 13

grilled poblano peppers & onions, Jack cheese
... add chicken 6 | shrimp 7 | grouper 8

PEEL & EAT GULF SHRIMP

old bay, lemon, cocktail sauce (1/2 lb) 15 (1 lb) 24

AHI TUNA "POKE" 15

raw tuna marinated with soy sauce, cucumber, sesame, spicy chili & avocado

SALADS

GULF COAST COBB SALAD 18

blue crab, shrimp, bacon, tomato, avocado, blue cheese, honey mustard dressing

TRADITIONAL CAESAR SALAD 14

romaine, parmesan, roasted garlic crouton, caesar dressing

Salad Additions: Grilled Chicken 6 | Grilled Shrimp 7
Coconut Shrimp 7 | Grilled Grouper 8

QUINOA & KALE 18

grilled lemon chicken, cucumbers, olives, tomatoes, feta, citrus basil dressing

MARCO ISLAND POWER BOWL (V)(N) 14

brown rice, quinoa, black beans, haricot vert, avocado, broccoli kim-chi, mango dressing & cashew crema

QUINN'S TACOS

all tacos are locally made from scratch corn tortillas & served with a cabbage, cilantro & radish slaw

CARNE ASADA (GF) 20

grilled beef, pepper jack, salsa verde, crispy onions

CRISPY GROUPE 20

gently fried, pepper jack, pickled onions, salsa verde

HAND HELDS

served with hand cut fries and sliced fruit

FRIED CHICKEN SANDWICH 16

pickle & creole brined chicken thigh, sliced pickle, duke's mayonnaise, brioche bun

QUINN'S BURGER 17

nueske's bacon, american cheese, lettuce, tomato, onion, brioche bun

*substitute vegan impossible burger patties 2

GULF GROUPE SANDWICH 19

seared, blackened or fried, tartar sauce, creamy cabbage slaw, brioche bun

CRAB CAKE SANDWICH 23

peppered bacon, lettuce, tomato, cajun remoulade

CHICKEN CAESAR WRAP 16

crisp romaine, parmesan, multi-grain tortilla

*substitute grouper 19

QUINN'S SIGNATURES

available after 5pm
served with red beans & rice, yuca fries, and grilled baby romaine heart

FRESH FLORIDA CATCH 30

locally sourced fish, grilled & finished with a tropical citrus butter

SKIRT STEAK 30

grilled & finished with a piquillo pepper chimichurri

BUTTER POACHED LOBSTER 46

one and a half pound Maine lobster poached and served with clarified butter, creole aioli, lemon

SURF & TURF 49

grilled skirt steak with piquillo pepper chimichurri and half a Maine lobster poached in butter

beer

ON DRAFT - Local Breweries | 7.75

High Five, IPA, Ft. Myers Brewing
Beach Blonde, Ale, Three Daughters Brewing
Dawn Patrol, Pale Lager, Fat Point Brewing
Florida Cracker, Wheat Ale, Cigar City Brewing

ON DRAFT - Domestic & Imported | 7.75

Stella Artois, Euro Pale Lager, Belgium
Yuengling, Red Lager, Pennsylvania
Corona Light, Light Lager, Mexico.
Bud Light, Light Lager, Missouri

CANS - Local Breweries | 7.50

High Five, IPA, Ft. Myers Brewing

CANS - Domestic & Imported | 7.50

Heineken, Corona, Corona Light, Dos Equis XX Lager, Stella Artois, Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, O'Douls, Blue Moon



BEACH POTIONS

Exotic Sangria gl 14 lt 44

french rose wine, combier peche de vigne, floral essences, cold-pressed tropical juices, berries and mint

COOL CREATIONS

PASSION-GINGER MOJITO 15

bacardi light rum shaken with passion fruit, cold-pressed lime and mint, finished with ginger beer

GRAPEFRUIT-ELDERFLOWER MARGARITA 15

el jimador reposado tequila, st germain elderflower liqueur, cold-pressed grapefruit and lime, pink salt

CUCUMBER MINT SMASH 14

bombay sapphire east gin, smashed cucumber, cold-pressed lemon, mint sprig, rhubarb bitters

BLACKBERRY LEMONADE 14

finlandia raspberry vodka, muddled fresh blackberries, homemade lemonade

THE CLASSICS 13.95

PIÑA COLADA

frozen, bacardi light rum, coconut, pineapple

RUM RUNNER

frozen, bacardi light & dark rum, creme de banana, blackberry brandy, fresh lime

STRAWBERRY DAIQUIRI

frozen, bacardi light rum, fresh strawberry

MIAMI VICE

frozen, layered pina colada and strawberry daiquiri

GOLDEN MARGARITA

el jimador reposado tequila, grand marnier, fresh lime

Floater 3

Myers Dark Rum, Kahlua, Midori

Premium Floater 3.75

Plantation Overproof, Chambord, Grand Marnier

Quinn's uses only fresh squeezed lemon, lime and orange juices

wine



BUBBLES

Martini & Rossi, Prosecco, Italy 12 42
Chandon, Rosè, California 15 62
Moet & Chandon, Champagne, France 98

WHITE

Villa Maria, Sauvignon Blanc, New Zealand 12
Franciscan, Chardonnay, California 13
Camelot, Pinot Grigio, California 13
Sonoma-Cutrer, Chardonnay, California 50
Cloudy Bay, Sauvignon Blanc, New Zealand 75

ROSE

Pink Flamingo, Pinot Gris, France 12 42

RED

Austerity, Pinot Noir, California 14
Sterling, Cabernet Sauvignon, California 14
Terrazas Reserva, Malbec, Argentina 16 62
Meiomi, Pinot Noir, California 48
Conn Creek, Cabernet Sauvignon, California 80

20% discretionary gratuity added for beach and pool service, and parties of (6) or more

(V) Vegetarian (GF) Gluten Free (N) Contains Nuts

Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.