

# 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

Chandon, Rosè, California

Moet & Chandon, Champagne, France

GL BTL

12 42

15 62

98

## WHITE

Villa Maria, Sauvignon Blanc, New Zealand

Franciscan, Chardonnay, California

Camelot, Pinot Grigio, California

Sonoma-Cutrer, Chardonnay, California

Cloudy Bay, Sauvignon Blanc, New Zealand

GL BTL

12

13

13

50

75

## ROSE

Pink Flamingo, Pinot Gris, France

GL BTL

12 42

## RED

Austerity, Pinot Noir, California

Sterling, Cabernet Sauvignon, California

Terrazas Reserva, Malbec, Argentina

Meiomi, Pinot Noir, California

Conn Creek, Cabernet Sauvignon, California

GL BTL

14

14

16 62

48

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.