

## STARTERS

**SMOKED MACKEREL DIP 12**  
salt and pepper lavash, saltines

**FRESH SHUCKED OYSTERS (1/2 doz) 15**  
bloody mary cocktail sauce, mignonette

**BEER BOILED PEEL & EAT GULF SHRIMP (1/2 #) 15 (1 #) 24** old bay, lemon, bloody mary cocktail sauce

**COCONUT SHRIMP 15**  
citrus chile sauce

**AHI TUNA POKE 15**  
avocado, crispy plantain, tomatillo vinaigrette

### STONE CRABS

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

## SALADS

**MARCO ISLAND SALAD 13**  
mixed baby greens, mango, peppers, toasted almonds, banana nut crouton, spiced mango dressing

**GULF COAST COBB SALAD 18**  
blue crab, shrimp, pickled hearts of palm, bacon, tomato, avocado, blue cheese, papaya seed vinaigrette

Salad Additions: Grilled Chicken 6 Grilled Shrimp 7 Coconut Shrimp 7 Grilled Mahi 8

## FROM THE GRILL

**RED GROUPEL 26**  
coconut rum butter, rice, sweet plantains, grilled vegetables

**COCONUT CURRY CHICKEN BOWL 23**  
grilled chicken, rice and beans, cilantro, pickled red onion

**CARNE ASADA 22**  
mojo vegetables, chimichurri sauce

## HAND HELDS

with crispy fries and sliced fruit

**BACON AND CHEDDAR BURGER 16**  
aged cheddar, smoked bacon, brioche bun

**GULF GROUPEL SANDWICH 19**  
seared, blackened or fried, tartar, creamy cabbage slaw, brioche bun

**CHICKEN CAESAR WRAP 16**  
crisp romaine, parmesan, multi grain tortilla  
... substitute Grouper 19

**TURKEY BURGER STACK 16**  
double stacked jerk turkey patties, gorgonzola, onion jam, ciabatta

**QUINOA & BLACK BEAN BURGER 15**  
corn salsa, avocado, whole wheat bun

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

Many menu items are available gluten-free. Please advise your server of any food allergies.

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

**GATOR BITES 15**  
cajun remoulade

**JALAPENO CRAB POPPERS 12**  
buttermilk ranch

**FIRE ROASTED SALSA, GUACAMOLE 11**  
corn tortilla chips ... add Queso 5

**CHICKEN WINGS (10 ea) 13 (15 ea) 20**  
blue cheese, celery, choice of mild-medium-hot, BBQ, sweet habanero glaze or jerk sauce

**CHEESY QUESADILLA 13**  
queso fresco, pepperjack cheese, poblano peppers, onions  
... add Chicken 6 | Shrimp 7 | Grouper 7 | Skirt Steak 8

**FRUIT SKEWERS 12**  
seasonal melon, papaya, mango, strawberries, lime juice, passion fruit yogurt

**ARUGULA & WATERMELON SALAD 14**  
cherry tomatoes, cucumber, feta cheese, citrus vinaigrette

**TRADITIONAL CAESAR SALAD 13**  
romaine, parmesan, roasted garlic crouton, caesar dressing

## QUINN'S SIGNATURES

**FISH AND CHIPS 19**  
beer battered gulf grouper, key lime tartar

**GULF BEACH BOIL 24**  
snow crab, clams, shrimp, potatoes, corn, sausage, housemade pickles, garlic bread

**CRISPY GATOR TACOS 20**  
hearts of palm, red onion, cajun remoulade, made from scratch tortillas - delivered fresh daily

**CARNE ASADA TACOS 20**  
filet, chimichurri, white onion, queso fresco, lime, made from scratch tortillas - delivered fresh daily

**DAY BOAT FISH TACOS 19**  
fish selected daily, cabbage slaw, avocado, made from scratch tortillas - delivered fresh daily

## wine by the bottle

Ask about today's wines on tap

### WHITE WINE

Saved Red Rosé	44
St. Supery Oak Free Chardonnay	50
Snoqualmie Eco Riesling	49
Chateau St. Jean Chardonnay	37
Tom Gore Chardonnay	50
Pazo Das Bruxas Albariño	45

### RED WINE

Catena Malbec	55
Matanzas Creek Merlot	37
Tom Gore Cabernet	51

### SPARKLING WINE

Freixenet Cordon Negro Brut (Split)	12.50
La Marea Prosecco Glass 8 Bottle 30	

## Ultimate Bloody Mary 22

Finlandia vodka, jumbo shrimp, bacon, celery, housemade Bloody Mary mix

## COOL CREATIONS 13.25

**BLACKBERRY LEMONADE**  
pinnacle berry vodka, fresh blackberries, lemonade

**ORANGE FUSION**  
pinnacle whipped vodka, triple sec, sierra mist

**DRAGON BERRY MOJITO**  
bacardi dragon berry rum, blueberries, raspberries, club soda, mint

**NOT YOUR MOTHER'S KEY LIME PIE**  
pinnacle whipped vodka, margarita mix, ice cream, fresh lime

**GOLDEN MARGARITA**  
jose cuervo gold, grand marnier, fresh lime

**PEPPERITA**  
house pepper infused tequila, agave nectar, sweet & sour mix, fresh lemon and lime

**REFRESHERS**  
freshly made gin or vodka refresher with choice of flavor: Strawberry, Raspberry, Blueberry, Cucumber

## THE CLASSICS 12.75

**PINA COLADA**  
frozen, rum, coconut, pineapple

**RUM RUNNER**  
frozen, light & dark rum, creme de banana, blackberry brandy, fresh lime

**DAIQUIRI**  
light rum, fresh strawberry

**MIAMI VICE**  
frozen combo of rum runner and pina colada

## TRIO FLIGHT 19

Pina Colada...Strawberry Daiquiri...Rum Runner

### Floater 3

Meysers Dark Rum, Kahlua, Midori, Plantation Overproof

### Premium Floater 3.75

Cuervo 1800, Chambord, Grand Marnier

## craft beer

Ask about today's craft beers on tap

### CANS 7.75

Orange Blossom Pilsner 5.5% abv  
Lakeland FL

Invasion Pale Ale 5% abv  
Cigar City Brewing, Tampa FL

Landshark (16 oz) 4.7% abv  
Jacksonville FL

FL Cracker Belgian Style White Ale 5.5% abv  
Cigar City Brewing, Tampa FL

Beach Blonde Ale 5% abv  
3 Daughters Brewing, St. Petersburg FL

### BEER BY THE CAN

**PREMIUM 7.75**  
Heineken, Corona, Corona Light, Blue Moon, Yuengling, Dos Equis XX Lager, Stella Artois

**DOMESTIC 7.50**  
Budweiser, Bud Light, Bud Light Lime, Coors Light, Michelob Ultra, Miller Lite, O'Douls

### ON DRAFT

**CORONA LIGHT 7.50**  
**YUENGLING 7.50**  
**BUD LIGHT 7.25**

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