



OPEN DAILY
11:30 a.m. - MIDNIGHT

Menu Items Subject to Change

DRINK UP!

PIÑA COLADA 9.95

Blend of rum, coconut and pineapple.

Floater 1.00 Meyers Dark Rum, Kahlua, Midori, Bacardi 151

Premium Floater 2.00 Cuervo 1800, Chambord, Grand Marnier

STRAWBERRY COLADA 9.95

Piña colada & strawberry daiquiri. Great combination!

RUM RUNNER 9.95

Served frozen, light and dark rum, crème de banana, blackberry brandy, lime juice and grenadine

MIAMI VICE 9.95

Frozen combo of rum runner and our famous piña colada

FROZEN DAIQUIRI 9.95

Strawberry, banana or raspberry.

QUINN'S KAHLUA MUDSLIDE 10.50

Frozen rush of Kahlua, vodka and Irish Crème liqueur

TIKI BERRY 9.95

Frozen strawberry daiquiri with a Blueberry Schnapps floater

QUINN'S GOLDEN MARGARITA 10.50

Tequila with sweet & sour mix, topped with Grand Marnier

QUINN'S SUNSET 9.50

Bacardi Limon, pineapple juice, orange juice & grenadine

DIRTY BANANA 9.95

Kahlua, Bacardi 151 Rum and Crème de Banana

MOJITOS 9.50

The Mojito is a blend of fresh limes, cool mint, and light rum, made popular by everyone from Hemingway to the Buena Vista social club. Here at **QUINN'S**, we'll wake up your taste buds with our twist on the traditional Mojito.

TRADITIONAL MOJITO - or try one of our unique flavors

MANGO MOJITO - blend of mango and light rum

ORANGE MOJITO - Invigorating infusion of fresh citrus, mint & Malibu rum

ARIZONA ICED TEAS 2.95

Raspberry, Peach, Lemonade,
Green Tea, Diet Lemon

BOTTLED WATER

Evian \$2.95
Fiji \$3.50

FRUIT SLUSHES 5.25

Lemon, Blackberry
Raspberry, Watermelon

New Flavors!



RED BULL 4.00

20% gratuity will be added for parties of (8) or more

STARTERS

LOBSTER GAZPACHO with Crème Fraîche 6.25

CLAM, POTATO AND CORN CHOWDER 5.25

BUFFALO WINGS 9.50 (12) 12.25 (18) 15.25 (24)

Tossed in our special hot & spicy cayenne pepper sauce

CHICKEN FINGERS 8.75

Deep fried golden brown, with BBQ & honey mustard sauces

CRUNCHY FRIES 6.25

With roasted garlic aioli and balsamic ketchup.

THE HOUSE SPECIALTY 9.50

Tri-color chips, homemade salsa, guacamole, sour cream

GULF PEEL & EAT SHRIMP 1/2 lb. 13.25

With cocktail sauce and lemon

MARYLAND LUMP CRAB CAKE 12.50

Sauteéd golden brown and served with hearts of palm, jicama slaw and a lemon aioli sauce.

FRIED COCONUT SHRIMP 13.25

With fire & ice pineapple salsa, sweet pepper sauce, atop ginger basmati rice.

GULF GROUPEL QUESADILLA 13.25

Fried grouper, roasted red peppers, grilled portobello mushrooms, green onions and Jalapeno Jack cheese in a pico de gallo wrap

ON THE LIGHTER SIDE

Low fat dressing available. Please ask your server.

TROPICAL FRUIT DELIGHT 12.50

Golden pineapple, honeydew, cantaloupe, watermelon, berries and lychee nuts, drizzled with honey yogurt dressing

GULF COAST COBB 15.25

Chopped romaine served with gulf crabmeat, bay shrimp, black olives, crumbled bleu cheese, bacon, tomato and avocado, tossed with our homemade peppercorn dressing

ORIENTAL SALMON SALAD 14.75

Grilled Atlantic salmon atop mixed greens. Tossed with mandarin oranges, baby corn, and fresh mango in mandarin soy vinaigrette

FRIED CHICKEN BREAST SALAD 14.25

Mixed greens, red onion, carrots, ripe tomato, kalamata olives, cheddar cheese, cucumber and fried chicken breast, tossed with our grain mustard vinaigrette

ISLAND COCONUT SHRIMP SALAD 15.75

Fried coconut shrimp atop mixed greens with mango, slivered almonds, Holland peppers and house made banana nut croutons, tossed in our BBQ ranch dressing.

FOUR WAY CAESAR SALAD 11.00

Romaine hearts, Bermuda onions, aged parmesan, house made croutons and garlic caesar dressing

... **With Marinated Grilled Chicken 14.75**

... **With N.Y. Strip Steak or Shrimp 16.50**

HOUSE SPECIALTIES *Served with our homemade coleslaw & crispy fries*

BEACH BURGER 12.95

Fresh charbroiled 8 oz. burger topped with honey-maple bacon and cheddar cheese. Served on a kaiser roll.

MUSHROOM BURGER 12.95

Fresh charbroiled 8 oz. burger, topped with sautéed mushrooms, cheddar cheese and demi-glace. Served on a kaiser roll.

BUNLESS BURGER with cheese. 12.95 (low carb)

GULF GROUPER SANDWICH 14.50

A local favorite, breaded and deep fried. Served with lettuce, tomato and tartar sauce on our own twist egg bun.

BLACKENED SHRIMP BLT 14.50

Jumbo shrimp, thick smokehouse bacon, local tomatoes and arugula on our own twist egg bun with boursin spread.

BRONZED CHICKEN SANDWICH 13.95

Cajun grilled chicken breast with Boursin spread, lettuce and tomato on a kaiser roll.

CRAB CAKE SANDWICH 14.50

Our famous crab cake with key-lime cilantro tartar and arugula on a kaiser roll.

CUBAN SANDWICH 13.50

Layers of marinated roast pork, ham, swiss cheese, dill pickle and stone ground mustard mayo on pressed cuban bread.

GRILLED TUSCAN VEGETABLE SANDWICH 12.25

Marinated portobello, zucchini, roasted red peppers and melted fresh mozzarella on house made focaccia bread.

Sandwiches below served with fresh fruit

CARIBBEAN CLUB WRAP 13.25

Boar's Head® turkey, grilled golden pineapple, romaine lettuce, and tomato with a honey mustard Boursin spread in a pico de gallo wrap.

ROTISSERIE CHICKEN SALAD SANDWICH 12.95

Housemade chicken salad with seasoned mayonnaise and scallions on pecan raisin bread.

SWEET SENSATIONS

CARAMEL APPLE TORTE

6.25

Served warm with organic cinnamon ice cream

KEY LIME TARTLETTE

6.25

With fresh fruit coulis

ROOT BEER FLOAT

5.25

With Haagen Dazs vanilla ice cream and cookies

WHITE CHOCOLATE BANANA CREAM CAKE

6.25

With vanilla custard sauce and strawberries

CHOCOLATE GANACHE CHEESECAKE

6.25

With vanilla custard sauce and strawberries

HAAGEN DAZS VANILLA ICE CREAM

4.25

"AFTER 5"

Served nightly 5:00 p.m. - 10:00 p.m.

SERVED WITH CHEF'S VEGETABLE SELECTION AND YOUR CHOICE OF:

Ginger Basmati Rice Pilaf with green onion & toasted macadamia nuts, Roasted Red Bliss Potatoes with sweet butter and rosemary, (or) Crunchy French Fries

GEORGE'S BANK SWORDFISH 23.00

Grilled and topped with tropical mango & golden pineapple salsa.

GULF SNAPPER 24.00

Citrus chili marinated, pan fried and served with tropical fruit and coconut cream sauce.

KEY WEST MAHI MAHI 24.00

Sauteed Florida Mahi Mahi encrusted with toasted macadamia nuts with lemon-lime beurre blanc.

PENNE PASTA FRA DIAVOLO 23.00

Penne sauteed with shrimp, scallops and calamari. Tossed in spicy tomato sauce with a trio of peppers, Spanish onion, and fresh garlic.

BALI CHICKEN 20.00

Roasted mandarin glazed organic chicken breast finished with a light peanut sauce and fried shallots.

8 oz. BUCKHEAD BEEF FILET MIGNON 29.00

12 oz. HAND CUT CHOICE NEW YORK STRIP STEAK 28.00

STEAK TOPPINGS 2.00 each

- ◆ Sundried Tomatoes: with garlic and olive oil
- ◆ Smothered: with peppers, onion and bacon
- ◆ Au Poivre: peppercorn encrusted with brandy cream sauce
- ◆ Wild Mushroom Ragout: chanterelle mushrooms, cabernet wine and garlic
- ◆ Murphy Style: mushrooms, onions, peppers and potatoes

FOR THE KIDS

8.95 each

CHICKEN FINGERS

GRILLED CHEESE

PEANUT BUTTER & JELLY

HAMBURGER

CHEESEBURGER

MACARONI AND CHEESE

HEBREW NATIONAL KOSHER HOT DOG

Served with crispy fries



ZERO TRANS FATS IN
COOKING OILS USED ON ALL MENU ITEMS