



APPETIZERS

CHIPS & SALSA (V) (GF) | 14
roasted tomato salsa, guacamole
Add Queso | 6

CLAM CHOWDER (SF) | 12
smoked bacon, Yukon potatoes

***GULF FISH CEVICHE (GF) (SF) | 24**
mango citrus marinade, jalapeño, Fresno peppers, cilantro,
radishes, plantain & tortilla chips

PEEL & EAT SHRIMP (SF) | 29 (1 lb.)
old bay, lemon, cocktail sauce

FISH & CHIPS | 18
beer battered cod, key lime tartar sauce

CHICKEN WINGS (GF) (10ea.) | 28
Buffalo, BBQ or Jerk | blue cheese dip, celery

CHICKEN TENDERS | 16
pub fries, honey mustard, BBQ

QUINN'S TACOS | 18

made with locally sourced corn tortillas served with salsa verde

MAHI-MAHI
seared (GF), blackened (GF) or fried
Mexican cheese blend, cabbage slaw, pickled onions

CHICKEN PIBIL (GF)
achiote pulled chicken, cabbage slaw,
salsa verde, corn relish, Mexican cheese blend

BEEF BIRRIA (GF)
seasoned grilled beef, cabbage slaw
corn relish, Mexican cheese blend

SOFRITO JACKFRUIT (V) (GF)
young jackfruit sautéed with house-made sofrito,
cabbage slaw, corn relish

SALADS

TRADITIONAL CAESAR | 14
romaine, parmesan, garlic croutons, Caesar dressing

GULF COAST COBB (SF) (GF) | 24
lump crab, shrimp, bacon, tomato, avocado, egg,
blue cheese, cilantro lime ranch dressing

SUPER GREENS (N) | 17
house mixed greens, citrus farro, spiced watermelon, avocado,
Florida citrus segments, radishes, almonds, lime vinaigrette

TROPICAL BURRATA (N) | 22
watercress, arugula, red onion, toy box tomatoes, crispy
pecans, brioche crumble, habanero passion fruit vinaigrette

salad additions

chicken 6 | shrimp 8 | grouper 16 | flat iron steak 16

HANDHELDS

All handhelds come with pub fries, pickle & fresh fruit
Gluten free bread available upon request

BLACK GROUPER | 28
seared, blackened or fried
jalapeño honey slaw, creole aioli, brioche bun

GRILLED CHICKEN | 18
Swiss cheese, avocado, crisp bacon, lettuce, tomato, red
chimichurri, brioche bun

ROASTED TURKEY WRAP | 17
cheddar cheese, avocado, crisp bacon, lettuce, tomato, chipotle
aioli, whole wheat wrap

QUINN'S BURGER | 20
angus beef, American cheese, crispy bacon, lettuce,
tomato, red onion, brioche bun

BEYOND BURGER (V) | 20
lettuce, tomato, red onion, brioche bun

(SF) Shellfish, (GF) Gluten Free, (N) Nuts, (V) Vegetarian

20% discretionary gratuity will be added to parties of six (6) or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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817-289-2691
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BEACH POTIONS

- Captain's Painkiller** | 15 Captain Morgan spiced rum, pineapple, coconut
- Spicy Mango Margarita** | 16 Don Julio Blanco, mango purée, jalapeños, Tajin rim
- Don Julio Golden Margarita** | 16 Don Julio Blanco, Grand Marnier, fresh lime juice
- Blackberry Lemonade** | 16 Tito's vodka, fresh blackberries, lemonade
- Frozen Piña Colada** | 15 light rum, coconut, pineapple
- Frozen Strawberry Daiquiri** | 15 light rum, fresh strawberry
- Miami Vice** | 15 Piña Colada and Strawberry Daiquiri
- Ultimate Bloody Mary** | 25 Grey Goose, fresh tomato juice, bacon, steamed shrimp, dill pickle spear, Tajin rim

BEERS

- Domestic Draft** | 7.50 Yuengling, Bud Light, Miller Lite, Blue Moon
- Craft & Import Draft** | 8.50 High 5 IPA, JW Marriott American Wheat, Hurricane Reef IPA, Corona Premiere
- Domestic Cans** | 7 Miller Lite, Michelob Ultra, Coors Light, Bud Light
- Craft & Import Cans** | 8 Corona Premiere, Stella, High 5 IPA, Modelo, JW Marriott American Wheat

HARD SELTZERS | 7.50

- White Claw** Black Cherry or Mango
- High Noon** Pineapple or Watermelon

WINES

- La Marca** Prosecco 13 | 42
- Moet & Chandon** Champagne 20 | 98
- Pink Flamingo** Rose 13 | 42
- Santa Margherita** Pinot Grigio 13 | 45
- Simi** Chardonnay 14 | 55
- Kim Crawford** Sauvignon Blanc 13 | 46
- Meiomi** Pinot Noir 13 | 48
- Terrazas** Malbec 15 | 54
- Justin** Cabernet Sauvignon 18 | 70

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A P P E T I Z E R S

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roasted tomato salsa, guacamole

Add Queso | 6

CLAM CHOWDER (SF) | 12
smoked bacon, Yukon potatoes

***CHEF'S SELECTION OF
EAST & WEST COAST OYSTERS (GF)
| 3 Each minimum 6 pieces**
cocktail sauce, gin mignonette, lemon

*** GULF FISH CEVICHE (GF) (SF) | 24**
mango citrus marinade, jalapeño, Fresno peppers,
cilantro, radish, plantain & tortilla chips

PEEL & EAT SHRIMP (SF) | 29 (1 lb.)
old bay, cocktail sauce

CHICKEN WINGS (GF) | (10ea.) | 28
Buffalo, BBQ or Jerk | blue cheese dip, celery

E N T R É E S

FRESH CATCH | Market Price
fried, blackened (GF), or seared (GF)
arroz con gandules, grilled broccolini, mojo isleño,
fried capers

LOBSTER SOFRITO (SF) (GF) | Market Price
arroz con gandules, warm sofrito butter, grilled broccolini

PAELLA VALENCIANA (SF) (GF) | 46
Florida gulf fish, mussels, clams, shrimp, chorizo,
red sofrito, saffron wine

GRILLED FLAT IRON (GF) | 42
red chimichurri, yucca fries, mojo onions, petite salad

VEGETARIAN PAELLA (GF) (V) | 30
roasted mushroom, zucchini, sliced olives, petit tomatoes,
saffron wine, grilled Spanish artichokes

HALF RACK BABY BACK RIBS | 33
Florida citrus glaze, pub fries, house coleslaw, maduros

S A L A D S

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romaine, parmesan, garlic croutons, Caesar dressing

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protein additions

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QUINN'S BURGER | 20
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BEYOND BURGER (V) | 20
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Q U I N N ' S T A C O S | 1 8

made with locally sourced corn tortillas, served with salsa verde

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Mexican cheese blend, cabbage slaw, pickled onions

CHICKEN PIBIL (GF)
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BEEF BIRRIA (GF)
grilled beef, cabbage slaw corn relish, Mexican cheese blend

SOFRITO JACKFRUIT (V) (GF)
young jackfruit sautéed with house-made sofrito,
cabbage slaw, corn relish

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High Noon Pineapple or Watermelon

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