



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE**
TRANSFER

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your
Honorable Body to be granted a

Name of license holder: Serve Up Hospitality LLC

DBA: Q's Waterfront by O.M.G.
(NAME OF ESTABLISHMENT)

ADDRESS OF ESTABLISHMENT: 411 Thames St. Bristol, RI 02809

Seller signature: [Signature]

Buyer signature: [Signature]

Print name: Albert P. Quitt Print name: Adam Oppenheimer

Proposed Hours of Operation: Mon-Thurs 11am - 9pm Fri, Sat, Sunday 11am - 10pm

**** PLEASE ATTACH SKETCH INDICATING THE AREAS FROM WHICH LIQUOR WILL BE SERVED AND CONSUMED.**

Fee for License Transfer: \$100 plus advertising costs.

(Annual Fee for License Renewal: \$1300 per year plus advertising costs). Also required is Victualling License: \$75/year (Payable after Council approves the license).

Please attend the Council Meeting
on: 9.16.2026

**PETITION MUST BE RETURNED BY
FRIDAY AT 4PM TWO WEEKS
PRIOR TO COUNCIL MEETING.**

*SIGNATURE: Frank J. Martucci

NAME: Frank J. Martucci

ADDRESS: 14 Greylock Rd (PLEASE PRINT NAME OF BUYER)

TOWN: Bristol, RI 02809 (ADDRESS OF BUYER)

DA*

B*

Date Received: _____

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

***BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.**



LICENSE REQUEST: VICTUALLING LICENSE

Expires: December 1st

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE

NAME OF ESTABLISHMENT:

Q's Waterfront by OMG (Serve Up Hospitality LLC)

ADDRESS:

411 Thames Street, Bristol RI 02809

APPLICANT NAME:

Serve Up Hospitality Group LLC

HOURS OF OPERATION:

~~Mon-Thurs~~ Mon-Thurs - 11am-9pm Fri, Sat, Sun - 11am-10pm

- ☐ Victualling Petition & \$75 License Fee (payable after Council approves license)
- ☐ Second Quarter Taxes must be paid (call 253-7000 for amount due)
- ☐ Fire Department Clearance 401-253-6912
- ☐ Water Pollution Control Clearance (grease removal unit) 401-253-8877
- ☐ RI Department of Health Clearance 401-222-2749

Please attend the Council
meeting on 9.16, 2024

SIGNATURE:

Frank J. Martucci

NAME:

FRANK J. Martucci

Petition must be returned by
_____, 2024

ADDRESS:

14 Greylock Rd

TOWN:

Bristol

DA

BU

HC

Date Received: _____ EN

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
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BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT RECORDS.

STATE OF RHODE ISLAND

CITY/TOWN OF BRISTOL

BOARD OF LICENSE COMMISSIONERS
APPLICATION FOR LIQUOR LICENSE

RETAILER CLASS: A ___ BH ___ BM ___ BT ___ BV X BVL ___ C ___ E ___ ED ___ J ___ T ___ 2:00 A.M. ___

Business Structure: ☐ Corporation ☐ Partnership ☒ LLC ☐ Individual

Serve Up Hospitality LLC
Name of Applicant/Corporation

D/B/A O's Waterfront by O.M.G.

411 Thames Street Bristol RI
Address of Premise

401-253-4500 RI
Phone Number of Business Em

State - Incorporated: Rhode Island Date of Incorporation: January 22nd 2025

Name, Address, Telephone of all Officers/Members with percentage ownership:

<u>Frank Martucci</u>	<u>14 Greylock Rd Bristol RI 02809</u>
President/Member Name	Address
<u>Anthony Guaretha</u>	<u>110 Stone Riverside RI 02915</u>
Vice President/Member Name	Address
<u>Treasurer Adam Oppenheimer</u>	<u>110 Hillside Ave Pawtucket</u>
Secretary/Member Name	Address
<u>Treasurer/Member Name</u>	<u>Address</u>

<u>33.3%</u>
%
Ownership
<u>33.3%</u>
%
Ownership
<u>33.3%</u>
%
Ownership
<u>33.3%</u>
%
Ownership

Name and Address of All Directors or Board Members, with percentage ownership:

<u>Frank J. Martucci</u>	<u>14 Greylock Rd Bristol RI</u>	<u>0</u>
Name	Address	Phone
<u>Adam Oppenheimer</u>	<u>110 Hillside Ave Pawtucket RI</u>	
Name	Address	
<u>Anthony Guaretha</u>	<u>110 Stone Riverside RI 02915</u>	
Name	Address	

<u>33.3%</u>
%
Ownership
<u>33.3%</u>
%
Ownership
<u>33.3%</u>
%
Ownership

If application is on behalf of undisclosed principal or party, please give details:

N/A

Does Applicant Own Premises? Yes ___ No X Is Property Mortgaged? Yes ___ No ___ or Leased? Yes X No ___

Give Name and Address of Mortgagee (Bank or Mortgage Holder) or Lessor (Landlord) and Amount of Extent

<u>Joe Ruggiero 411Thang LLC.</u>	<u>411Thang St</u>	<u>3yr</u>	<u>\$940,000</u>
Name	Address	Amount	Term

Have any Officers, Members or Stockholders ever been arrested or convicted of a crime? Yes___ No X If yes, explain:

Is any other business to be carried on in Licensed Premises? Yes___ No X If yes, explain:

Is Applicant or any of its Officers, Members or Stockholders interested directly or indirectly, as principle or associate, or in any manner whatsoever, in any retail license issued under Title 3 of the RI General Laws? If yes, explain:

NO

Is Applicant the owner or operator of any other business? If yes, explain: NO

State amount of capital invested in the business? \$150,000.00

Do you have now, or will you be installing, a draught system Yes X No___

I hereby certify that the above statements are true to the best of my knowledge and belief:

Jack Maturco
Applicant Signature

9/1/24
Date

1. Every question on Application Form must be answered. Any false statement made by the Applicant will be sufficient grounds for the denial of the applica or the revocation of the license in case one has been granted.
2. Corporation having 25 or more stockholders need not file a list of the names and addresses of stockholders - (Question #8)
3. Attention is called to the requirements RIGL §3-5-10:
 - (A) All newly elected officers, members, or directors must be reported to the Board of License Commissioners within 30 days.
 - (B) Any acquisition by any person of more than ten per cent (10%) of any class of corporate stock must be reported within 30 days.
 - (C) Any transfer of fifty percent (50%) or more of any class of corporate stock can be made only by written application to the licensing board subject to the procedures for a transfer of a license.

APPLICATION FOR TRANSFER OF LICENSE ONLY

Transfer of Location___ Name___ Stock___ Current Retail Class___ Transfer of ownership ✓

Albert P Quito
Name of Transferor (applicant/old owner)

d/b/a

Quito's
Address

The above hereby petitions the Licensing Board to transfer the said license to:

New Location (If any):

New Name (If any):

Serve up Hospitality LLC DBA - Q's Waterfront
by O.M.G

If change of stockholders, list old and new stockholders:

[Signature]
Signature of Transferor (old owner)

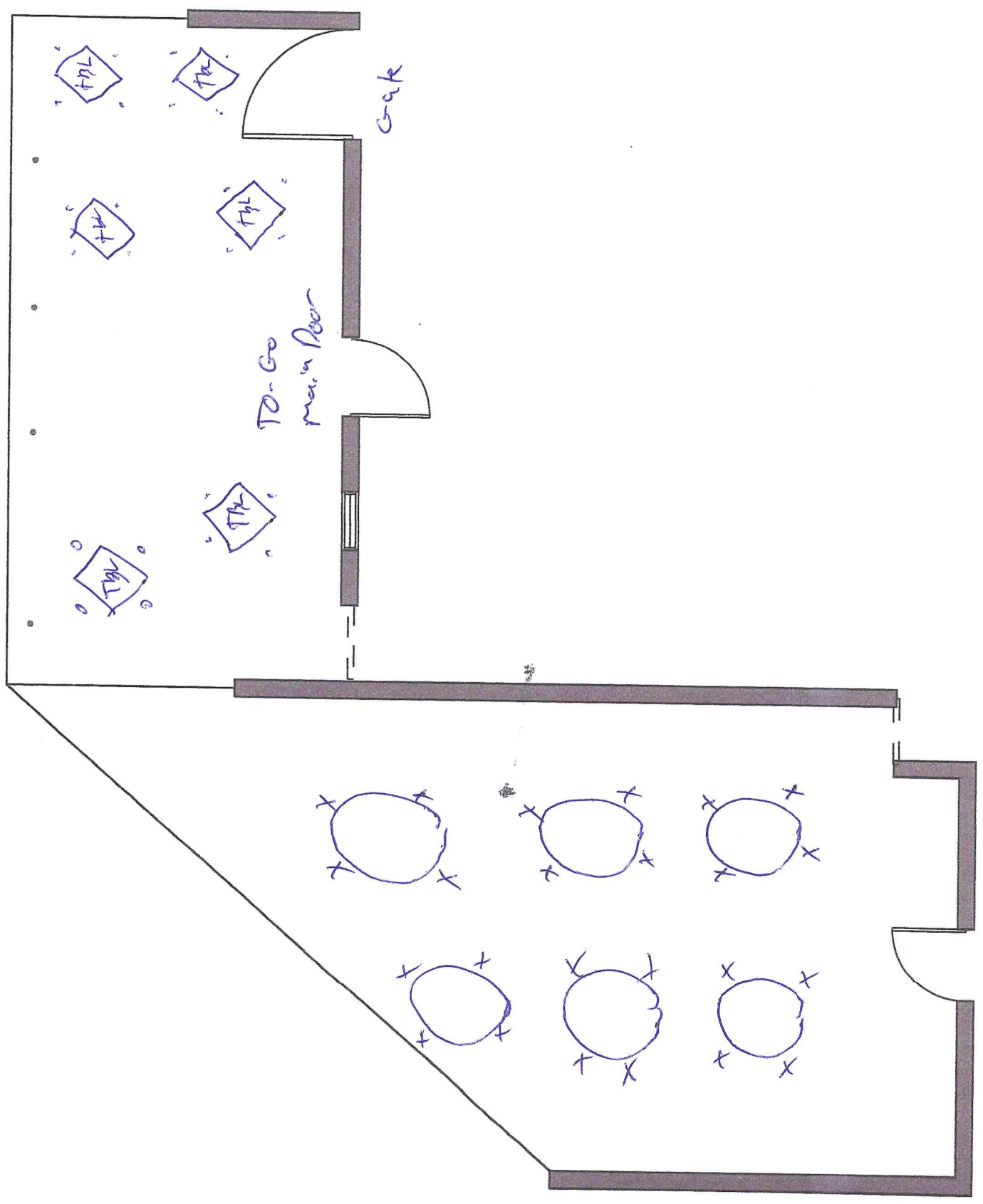
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Date

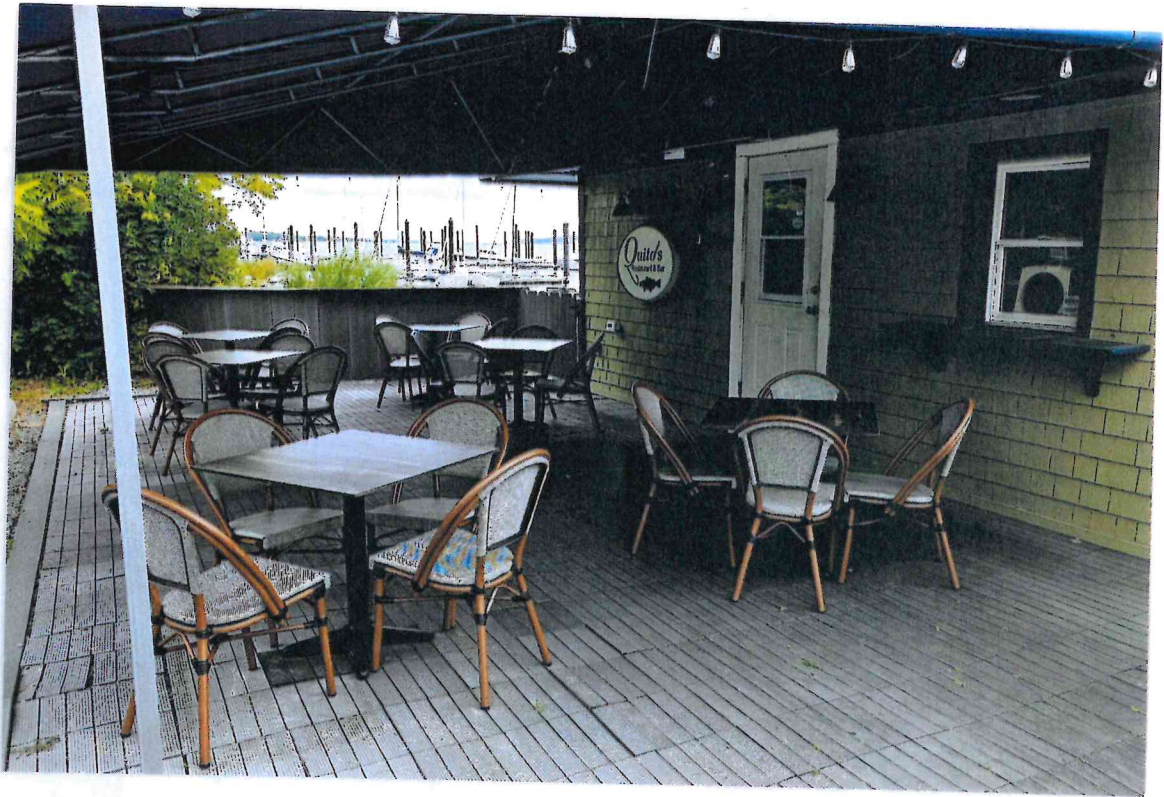
[Signature]
Signature of Transferee (New Owner)

9/1/24
Date

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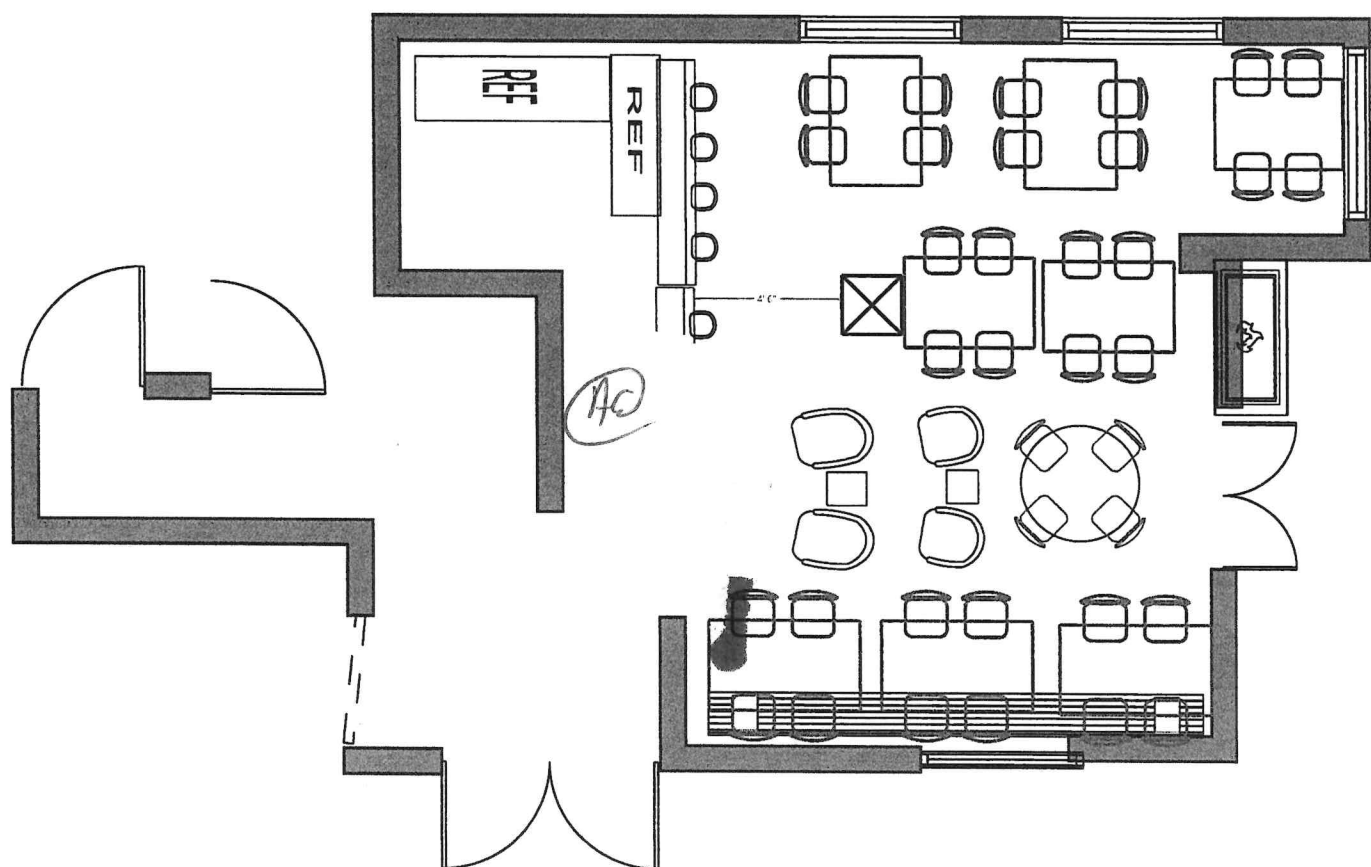
Thames St





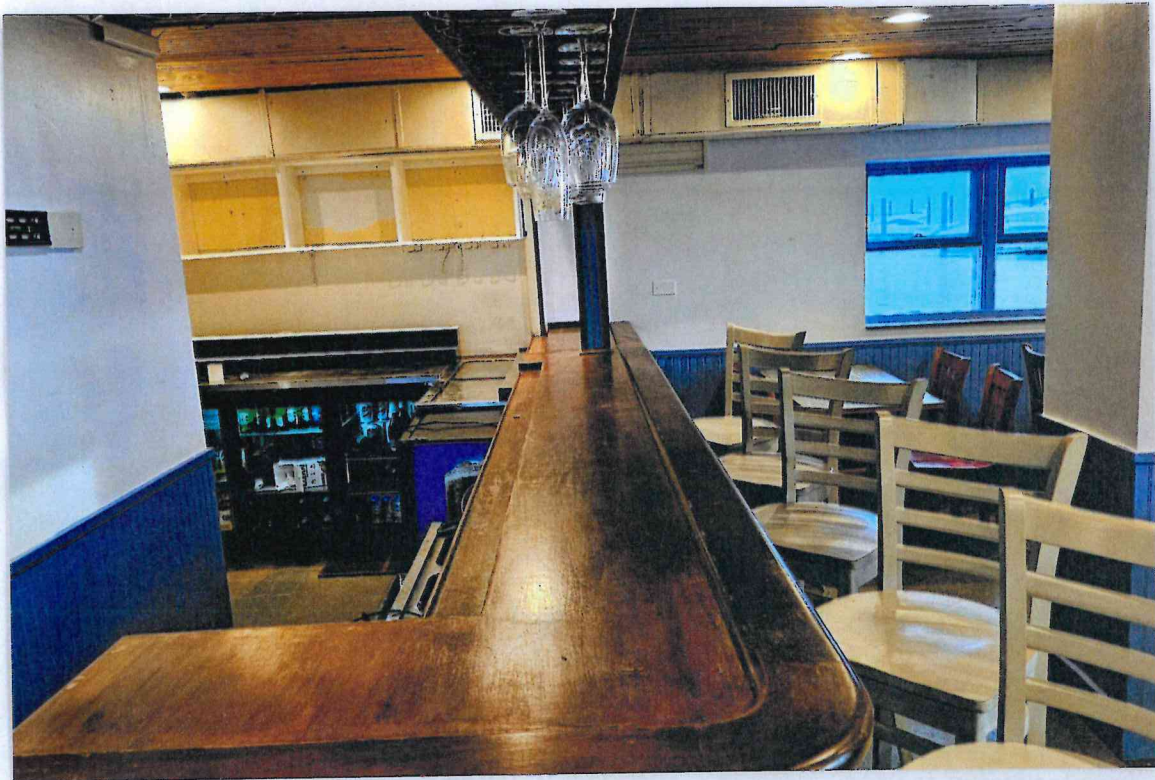


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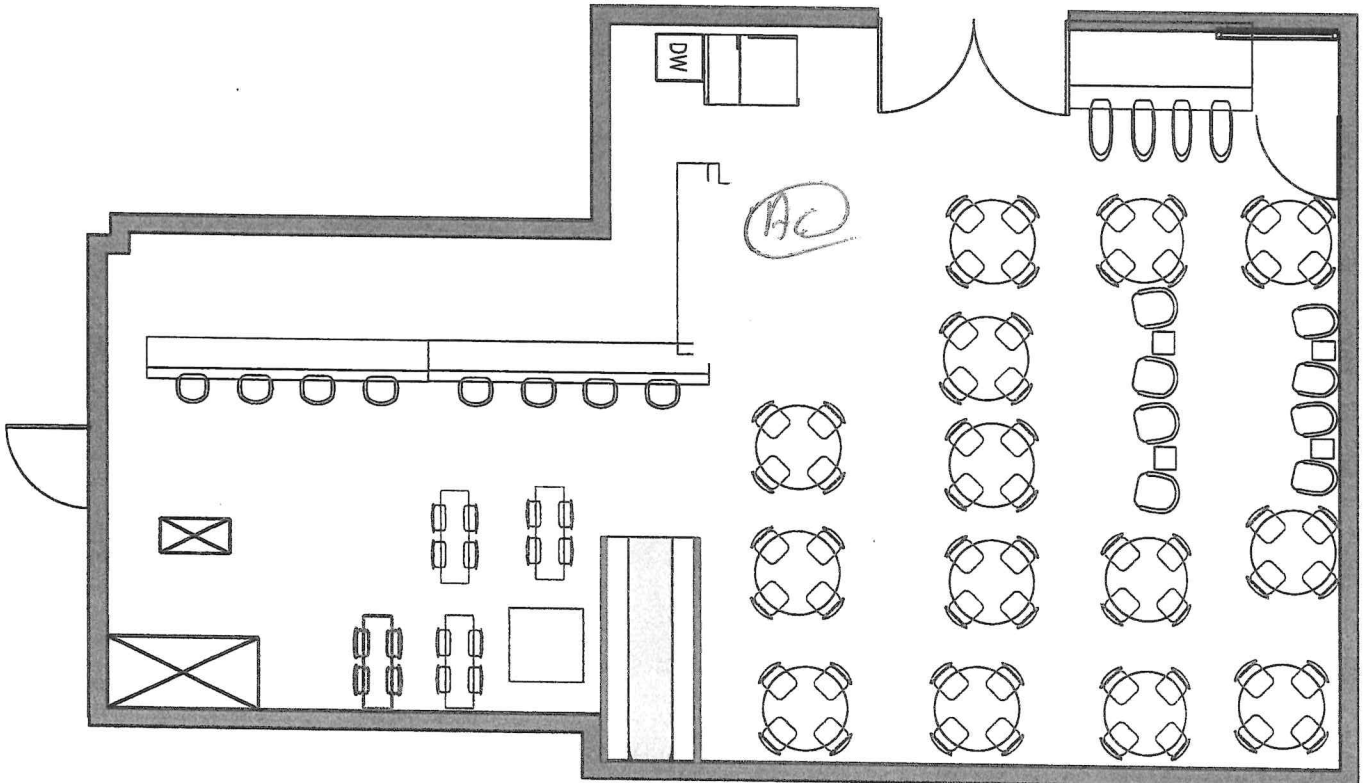
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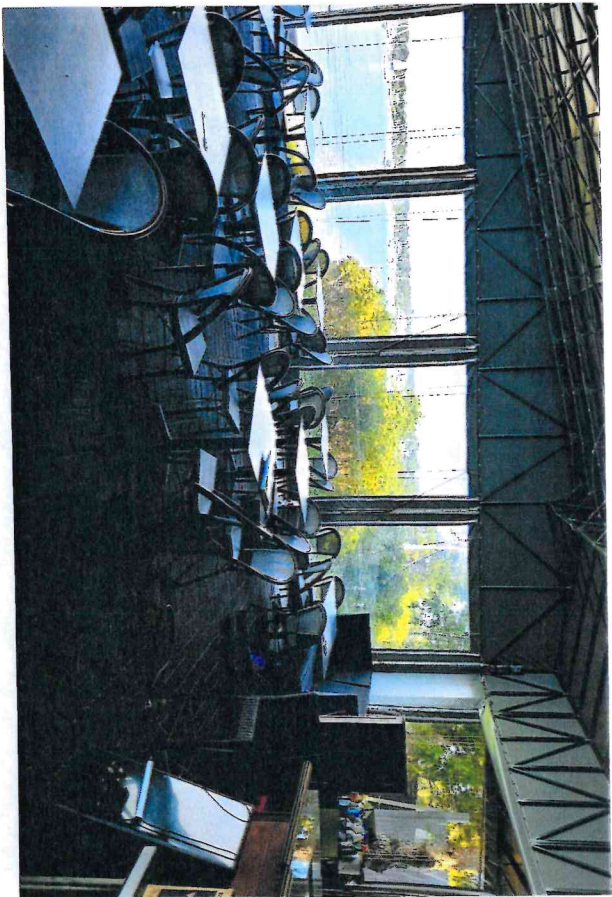
CAUTION 1



CAUTION 2

2
↓







SIGNATURE COCKTAILS

Seaside Spritz	\$15
Caposale Prosecco • Lunazul blanco tequila • Aperol • dry vermouth • passionfruit • lemon	
Lost Horizon — World Award-Winning Cocktail	\$14 N
Chaiman's Reserve rum • Cirolio Shrub • pineapple • key lime • shiitake-roasted cashew orgeat	
Seaworthy	\$13
ISCO Seafloor gin • dry vermouth • pickled kelp burr • non-ferment mist	
The Floor is GUAVA!!!	\$13
Bhum agricole • Licor 43 • lime • guava soda	
C-Do!	\$13
Pineapple-infused Taramana blanco tequila • bergamot • citrus oil	
A Sight for Azore's Eyes	\$14
Charutero fat-washed mezcal • Manzanilla sherry • dry vermouth • quince	
Funnel Cake Espresso Martini	\$13 W-D
Tito's vodka • Caffè Borghetti • espresso • Frangier Saltwater Taffy • cream • funnel cake • baker's dust	
Deep Blue Sea	\$13
Esponon blanco tequila • blue curacao • grapefruit • lime • coconut cream • Sakura bitters	
Ravello D	\$13 D
Crema limoncello • lemon • cardamom • Prosecco	
Q the Manhattan	\$15
Woodford Rye • Old Forester Bourbon • Carpano Rosso • Amaro dell'Etna • orange & black walnut bitters	
Spicy Margarita	\$14
Cazadores blanco • Ancho Reyes Verde • lime • agave • black sea salt	
Anchor	\$14
Bonhlay Cit gin • Carpano Bianco • Lillet • blue curacao	
The Island	\$15
Diplomatico rum • guava • P.O.G. bitters	
The "Q" ucumber	\$13
Crop Organic Cucumber vodka • Cocchi Americano • elderflower • citrus • agave	



Q's

WATERFRONT

by O.M.G

BRISTOL, RHODE ISLAND

SIGNATURE COCKTAILS • CONTINUED

BEER & RTDS

Sam Adams Seasonal	\$7
Blue Moon Belgian White	\$7
Chair Two	\$7
Ragged Island Seasonal Rotation	\$8
Narragansett Fresh Catch	\$7
Bud Light	\$6
Miller Lite	\$6
Coors Light	\$6
Corona	\$7
Stella Artois	\$7
Guinness Stout	\$7
Modelo Especial	\$7
Whaler APA	\$7
Pivotal Seasonal	\$7
Sun Cruise RTD	\$7
Truly Wildberry RTD	\$7
High Noon Pineapple RTD	\$8
Just the Haze 0.0	\$7
Heineken 0.0	\$7

SPIRIT-FREE COCKTAILS

Salted Pear & Thyme	\$9
Clarified pear • botanical spirit • thyme honey • lemon • sea air	
Fig & Black Walnut Old Fashioned	\$9 N
Zero-proof whiskey • roasted fig • demerara • black walnut bitters	
Black Tea Sour	\$9
Early Grey • zero-proof amaro • bergamot honey • lemon • sea air	

WINE

GLASS / BOTTLE

Vigneto Giardino Prosecco DOCG, Valdobbiadene, Italy	12 / 46
Martin Códax Albariño, Rias Baixas, Spain	13 / 49
Argiolas Costamolino Vermentino, Sardinia, Italy	12 / 43
Benvolio Pinot Grigio, Friuli-Venezia Giulia, Italy	11 / 45
Daou Sauvignon Blanc, Paso Robles, California	13 / 49
Planeta Rosé, Nero d'Avola / Syrah, Sicily	12 / 43
Planeta Frappato — Chilled, Sicily, Italy	12 / 43
The Seeker Pinot Noir, France	12 / 43
Substance Cabernet Sauvignon, Columbia Valley, Washington	13 / 45
The Walking Fool Red Blend by Caymus, Suisun Valley, California	15 / 59

WINE BY BOTTLE

Pikes 'The Tradition' Riesling, Clare Valley, Australia	44
Craggy Range Sauvignon Blanc, New Zealand	58
Jean-Marc Brocard Chablis, Burgundy, France	62
Caposale Moscato, Friuli-Venezia Giulia, Italy	46
Panamera 'Chapeau' Napa Valley White Blend, California	68
San Simeon Chardonnay, Paso Robles, California	48
St. Francis Pinot Noir, Willamette Valley, Oregon	58
Brancaia Tre Super Tuscan, Tuscany, Italy	62

ALLERGY & DIETARY GUIDE

SH Shellfish • D Milk/Dairy • E Egg • W Wheat/Gluten • S Soy • SES Sesame • N Tree Nuts — used in preparation
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Contemporary New England seafood casual classics • land & garden favorites



WATERFRONT

RAW & CHILLED

New England Oysters

Roasting local oysters • lemon • horseradish • house cocktail sauce • \$27 half doz.
Whole Waterfront preparation ingredients

Oysters A la Diabla

with smoky roasted tomato-chipotle gratin • lime

Raw Littlenecks

Native littlenecks • lemon • horseradish • cocktail sauce

Junio Shrimp Cocktail

Chilled junio shrimp • house cocktail sauce

Fidele Treadle

Key lime & butter orange curd • radish • roasted corn nibs • mixed greens • aj amarillo smoked tiger's milk

Tuna Crudo

Yellowfin tuna • avocado • citrus seg • sesame • jalapeno • crispy shallot

Shrimp Caviche

shrimp • seasonal citrus • jalapeno • tomato • leaf pepper • EVOD • cilantro • red onion • avocado • tortilla chips

Coastal Raw Bar Tower

6 oysters • 6 littlenecks • 4 junio shrimp • daily crudités • butter & mayonnaise

Grand Coastal Seafood Tower

Whole chilled 1.25 lb lobster • 8 oysters • 8 littlenecks • 6 junio shrimp • daily crudités • cocktail sauce • mayonnaise • dill aioli butter

SOUPS

New England Clam Chowder

Native clams • potato • celery • onion • cream

Rhode Island Clam Chowder

Native clams • potato • celery • onion • clam broth

Loabster Bisque

Loabster • sherry

Seafood Stew

Tomato broth • lobster • shrimp • scallops • red • calamari

FRIED NEW ENGLAND CLASSICS

Fish & Chips

Beer battered cod • fries • slaw • tartar

Whole Belly Clam Dinner

Whole belly clams • fries • slaw • tartar

Clam Strip Dinner

Clam strips • fries • slaw • cocktail sauce

Junio Shrimp Dinner

Junio shrimp • fries • slaw • cocktail sauce

STARTERS

Six / Twelve Clam Cakes

Garlic • signature Rhode Island clam cakes

Cavlar Clam Cakes Bites

Mini O.M.G. clam cakes • cream • butter • lemon

Al Pastor Fried Wings

Double fried wings • adobo-quailto spice • charred pineapple reduction • pineapple cilantro crema

Portuguese Chourico Corn Dog

Portuguese chourico • cornmeal batter • hot honey mustard • spicy paperbiscuits

Calamari Arropa

Fried calamari • sweet chili-squid glaze • corn aioli • avocado • pickled red onion

Bruschetta

Local weekend bacon butter • hot honey • Parmesan

New England Clam Chowder Poutine

Seasoned fries • clam chowder • cheddar sea clams • smoked bacon • cheese curds • parsley • crispy pepper

Coconut Baby Shrimp

Crispy rice • lobster-cornmeal dipping sauce

Crab Cakes

Lump crab • honey-vanilla sauce

Stuffed Quahog

Classic Rhode Island style

Steamed Littlenecks

Garlic-white wine butter or tomato aioli • grilled bread

Mussels

Garlic-white wine butter or tomato aioli • grilled bread

SALADS

Cesare

Roasted • Parmesan • croutons • house Caesar

Classic Italian Panzanella

Rustic bread • fresh tomato • cucumber • red onion • capers • basil • red wine-vanilla vinaigrette

Shaved Fennel & Blood Orange

Fennel • blood orange • watermelon • Cappelletti olive • preserved lemon vinaigrette • prosciutto

Handhelds

Cold Lobster Roll

Hand picked lobster • mayo • dill • toasted bun • one side

Warm Buttered Lobster Roll

Warm lobster • drawn butter • toasted bun • one side

Fried Fish Sandwich

Cod • lettuce • tomato • bun • bun • one side

Smash Angus Burger

Grass-fed Angus • lettuce • tomato • bun • one side

Chicken Sandwich

Buttermilk fried chicken • pickles • slaw • spicy aioli • potato roll

Whole Clam Roll

Whole belly clams • toasted roll • one side

Crispy Soup Tacos

Beer-battered bread soup • slaw corn tortillas • cabbage • charred pineapple-lidaienne aioli • cilantro crema

Loabster & Street Corn Quesadilla

Local lobster • Quesadilla cheese • charred corn • red aioli • cilantro • chili-lime crema • flour tortilla

PASTA

Linguine & Littlenecks

Native littlenecks • garlic • white wine or tomato zuppa

O.M.G. Bolognaise

Barnegat Bayhouse Blend • house tomato puree • spaghetti

Seafood Medley Scampi

Littlenecks • shrimp • scallops • garlic-white wine sauce

Chicken Parmesan

Buffalo Farms chicken • marinara • mozzarella • linguine

SEAFOOD MAINS

Lemon Butter Baked Cod

Atlantic cod • lemon • white wine • herbs • Parsipatio • two sides

Seafood Caserole

Scallops • shrimp • lobster • cod • butter • white wine • Parsipatio

Pan-Seared Salmon

Salmon • garlic • olive oil • white wine • herbs • two sides

Pan-Seared Daily Catch

Chef's daily preparation

SEAFOOD MAINS • CONTINUED

Pan-Seared Scallops

Atlantic sea scallops • seasonal preparation • two sides

Grill Seafood Trio

Seasonal offerings • garlic white wine • two sides

Steamed Lobster

Local lobster • drawn butter • two sides

Whole Catch of the Day

Black sea bass • arroz mariposano • pickled onions • green herb chimichurri

SIDES

French Fries

Sea salt

Rosemary Garlic Fries

Rosemary • garlic • sea salt

Crispy Smashed Potatoes

Garlic • herbs • Parmesan

Charred Braccolini

Lemon • garlic • extra

House Coleslaw

Classic Colman's

Lobster Rice & Cheese

Three cheese sauce • lobster • seasoned crumbs

Q's Waterfront by O.M.G. • 2026 Guest Menu Draft
Pricing subject to final food cost validation



TOWN CLERK'S OFFICE

Melissa Cordeiro, Town Clerk

10 Court Street
Bristol, RI 02809
Tel. 401-253-7000
Fax. 401-253-2647
Email: Mcordeiro@bristolri.gov

MEMORANDUM

TO: Steven Contente
TOWN ADMINISTRATOR

FROM: Melissa Cordeiro
TOWN CLERK

DATE: September 3, 2026

RE: Albert Quito, Quito's Shellfish and Restaurant, Inc.
411 Thames Street, request Transfer of Class BV
Liquor License to Serve Up Hospitality, LLC d/b/a
Q's Waterfront by O.M.G. with Expansion of licensed
Premises (new ownership - Adam Oppenheimer, Frank
Martucci, and Anthony Guaetta)



May we please have your recommendation or the recommendation of the department head you deem appropriate in order for the Council to review the request at the Town Council Meeting to be held on **September 16, 2026**.

All items for this docket must be received in the Clerk's office by Wednesday, September 9, 2026. All and any items received after the deadline will be held until the next council agenda.

Thank you for your cooperation and prompt reply.

Attachments