

# THE CLIFF

RESTAURANT & BAR

DINNER

## | STARTERS |

### **CALAMARI STEAK 16**

panko breaded calamari,  
tartar & cocktail sauce

### **AHI POKE 17**

diced ahi tuna, soy, jalapeno,  
onion, sesame, wonton bowl  
& taro chips

### **SHRIMP CEVICHE 17**

shrimp, avocado, lemon  
red onion & cilantro

### **SHRIMP COCKTAIL 16**

6 chilled prawns & cocktail sauce

### **\*\*SCALLOPS WASABI\*\***

raw scallops on the half shell  
seaweed salad, ginger, wasabi cream  
3ea/30doz

### **COCONUT SHRIMP 16**

coconut breaded shrimp, mango  
& papaya dipping sauce

### **BRUSCHETTA 15**

sliced baguettes, tomatoes,  
basil, garlic, mozzarella  
& sweet balsamic

### **HUMMUS 12**

pita bread & fresh vegetables

### **CRAB CAKES 15**

three handmade crab cakes  
spicy remoulade

### **HAVE -A - CHIPS 10**

locally made and served in the bag  
pico de gallo & sliced avocado

### **BLACKENED AHI TUNA 18**

tuna seared rare  
wasabi, soy & ginger

### **THE CLIFF CRAB DIP 21**

blue crab, brie, parmesan, artichokes,  
cream cheese & toasted baguette

## | STARTERS TO SHARE |

### **CHICKEN NACHOS 15**

grilled chicken, white cheddar,  
hava-a-chips, pico de gallo  
cheese nachos 10 | crab nachos 19  
steak nachos 20

### **CHEESE & FRUIT PLATE 45**

five premium cheeses, fruit,  
candied pecans, marinated  
vegetables, jam & crackers  
serves 4-5

### **HALF PORTION 25**

serves 2-3

### **SEAFOOD TOWER 60**

two tiered arrangement of:  
12 scallops wasabi, 12 chilled  
prawns, 6 snow crab claws,  
cocktail sauce & lemon

## | BURGERS & DOGS |

### **THE CLIFF BURGER 20**

1/2 lb burger, lettuce, red onion,  
tomato, brioche bun & fries  
Includes soup or salad  
add cheese \$1  
add bacon or avocado \$2

### **CHILI RELLENO BURGER 23**

1/2 lb burger, chili relleno, jalapeno  
bacon, red onion, brioche bun,  
jalapeno aioli & sweet potato fries  
add a fried egg \$1

### **AHI TUNA BURGER 23**

6oz blackened Ahi filet, spicy  
remoulade, mixed greens, brioche  
bun & french fries

### **CALAMARI BURGER 18**

panko breaded calamari steak,  
lettuce, red onion, tomato,  
remoulade, brioche bun and fries

### **BEYOND BURGER 18**

meat free, soy free, gluten free  
plant based vegan burger  
gluten free: make it a lettuce wrap

### **HOT DOG 9**

add chili cheese & onion 11

### **SALMON SPINACH 22**

baby spinach, feta, candied pecans,  
strawberries & raspberry vinaigrette

### **THE CLIFF BABY WEDGE 13**

baby iceberg, tomato, red onion,  
applewood bacon, Maytag bleu cheese

### **PEAR GORGONZOLA 16**

butter lettuce, pears, gorgonzola,  
dried cranberries, candied pecans  
& balsamic vinaigrette

### **CRAB OR LOBSTER LOUIE 21**

lobster or fresh blue crab, egg,  
tomatoes, artichoke, avocado,  
romaine & thousand island

## | SALADS |

### **GRILLED SHRIMP SALAD 20**

mixed greens, grilled shrimp, roasted  
corn & onions, avocado

### **CARNE ASADA TACO BOWL 20**

sliced steak, black bean relish, white  
cheddar, sour cream, guacamole, pico  
de gallo, crispy wheat tortilla bowl

### **QUINOA ENSALADA 20**

quinoa, kale, romaine, avocado,  
black beans, bell pepper, pineapple,  
tomato & house vinaigrette

### **CAESAR 14**

romaine, parmesan, creamy caesar  
dressing & croutons

## | PASTA |

### **LOBSTER CARBONARA 25**

fettuccine, lobster, bacon, sugar  
snap peas, cream sauce

### **SHRIMP SCAMPI 24**

fettuccini, garlic, capers  
and butter sauce

### **PASTA ANGELICA 17**

angel hair pasta, olive oil,  
tomatoes & basil

### **SUNDRIED TOMATO PENNE 18**

penne pasta, sun dried tomatoes,  
creamy tomato sauce

### **FETTUCCINI ALFREDO 18**

fettuccini, cream, butter & garlic

### **ADDITIONS FOR PASTA & SALADS**

chicken or steak 6  
grilled shrimp, salmon or ahi 8

## | MEXICAN STYLE |

### **PORK CARNITAS 18**

slow roasted pork, spanish rice, refried beans, roasted tomato salsa, corn or flour tortillas

### **CHILE RELLENO 20**

anaheim pepper [hand stuffed] with jack, cheddar and parmesan cheese, sour cream, tomatillo salsa, spanish rice & refried beans

### **CHICKEN ENCHILADAS 19**

corn tortillas with marinated chicken & cheddar cheese, topped with guacamole, sour cream, red chili sauce, spanish rice and refried beans

### **QUESADILLA ESPECIAL 15**

flour tortilla, grilled chicken, white cheddar, grilled corn, onion, bacon, chili sauce, sour cream, guacamole & pico de gallo

### **BAJA BURRITO 15**

tempura mahi-mahi, shredded cabbage, pico de gallo, white cheddar & chipotle aioli

### **MAHI-MAHI FISH TACOS [3] 20**

grilled mahi, shredded cabbage, cilantro, red onion, roasted salsa, corn or flour tortillas, spanish rice & mixed greens

## | CLIFF SPECIALTIES |

cliff specialties and seafood dinners served with sauteed vegetables and choice of rice pilaf, garlic mashed or baked potato

### **PRIME PORK CHOP 27**

double cut, bone-in, prime pork chop, porcini mushroom glaze

### **MACADAMIA CHICKEN 25**

boneless chicken breast, macadamia nut, mango & papaya, champagne cream

### **FILET MIGNON 40**

Double R Ranch, USDA upper choice 8 oz, center cut, herb butter

### **RIBEYE STEAK 37**

12 oz, USDA choice, grilled ribeye, herb butter or cognac pepper cream

### **SURF N TURF 43**

USDA prime Manhattan steak, petite Maine lobster tail, drawn butter & lemon

## | ADD TO ENTREE |

### **LOBSTER TAIL**

17

### **GRILLED SHRIMP SKEWER**

8

### **[3] SAUTEED SCALLOPS**

14

## | SEAFOOD |

### **BALSAMIC SALMON 28**

Norwegian salmon, fresh strawberries, sweet balsamic

### **HALIBUT LAGUNA 32**

wild caught Alaskan halibut, mango & papaya salsa

### **SEARED AHI TUNA 28**

blackened, rare ahi tuna filet, and wasabi soy reduction

### **PAN SEARED SCALLOPS 30**

jumbo scallops seared in garlic, butter, sea salt & pepper

### **CALAMARI STEAK 24**

panko breaded calamari steak, tarter & cocktail sauce

### **FISH N CHIPS 21**

\*tempura cod, tartar sauce & fries

### **FISH & SHRIMP COMBO 23**

\*tempura cod & jumbo shrimp, tartar, cocktail sauce & fries

\*substitute for wild caught Alaskan halibut 6

## | SIDES |

### **BAKED POTATO**

5

### **GARLIC MASHED POTATOES**

5

### **WHITE RICE, SPANISH RICE, RICE PILAF**

5

### **FRENCH FRIES**

5

### **ONION RINGS**

6

### **SWEET POTATO FRIES**

jalapeno aioli  
6

### **SAUTEED VEGETABLES**

6

### **FRUIT PLATE**

7

### **GUACAMOLE**

7

## | SOUPS |

CUP 5 | BOWL 8

### **MONDAY**

*Italian Wedding*

### **TUESDAY**

*Baja Chicken*

### **WEDNESDAY**

*Cheddar & Potato*

### **THURSDAY**

*Butternut Squash*

### **FRIDAY**

*Chicken Tortilla*

### **SATURDAY**

*Tomato Bisque*

### **SUNDAY**

*Lobster Bisque*

### **NEW ENGLAND**

**CLAM CHOWDER**  
*every day*

#### Consumer Advisory:

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements. We reserve the right to refuse service to anyone. We are not responsible for lost or stolen items.

Please respect our two hour table limit. \$15 per Bottle Corkage Fee.