

THE CLIFF

RESTAURANT & BAR

LUNCH

| 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 16

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

CHILI RELLENO BURGER 19

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 19

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

CALAMARI BURGER 16

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

BEYOND BURGER 16

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

TRADITIONAL CAESAR 14

romaine, parmesan, creamy caesar
dressing, croutons

PEAR GORGONZOLA 16

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

SALMON SPINACH 22

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

CARNE ASADA STEAK TACO BOWL 20

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

SOUTHWEST CHICKEN 18

shredded chicken, olives, tomatoes,
white cheddar, bacon, avocado,
tortilla crisps, creamy pepita dressing

| SALADS |

THE CLIFF BABY WEDGE 13

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

GRILLED SHRIMP SALAD 20

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

CRAB OR LOBSTER LOUIE 21

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

COBB SALAD 18

grilled chicken, avocado, bacon,
egg, tomatoes, romaine, crumbled
blue cheese

QUINOA ENSALADA 15

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

SOUP & SALAD 12

choice of clam chowder or soup of
the day and small house salad

| SEAFOOD SPECIALTIES |

HALIBUT LAGUNA 26

wild caught Alaskan halibut,
mango & papaya salsa

MAHI-MAHI FISH TACOS 17

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

FISH N CHIPS* 19

*tempura cod, tartar sauce & fries

SHRIMP N CHIPS 19

tempura jumbo shrimp,
tartar, cocktail sauce & fries

FISH & SHRIMP COMBO* 20

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

*substitute for wild Alaskan halibut
6

MAHI-MAHI BOWL 17

grilled or blackened mahi,
spanish rice or rice pilaf
& sauteed vegetables

AHI POKE BOWL 19

ahi poke mix, white rice, carrot,
cucumber, seaweed salad, ginger,
sesame seed, scallion & avocado

| MEXICAN STYLE |

CHILE RELLENO 19

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

CHICKEN ENCHILADAS 18

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

PORK CARNITAS 18

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

QUESADILLA ESPECIAL 14

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

BAJA BURRITO 15

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

| SANDWICHES |

CLASSIC CLUB 16

turkey, applewood smoked bacon,
lettuce, tomato & mayonnaise

ALBACORE TUNA 14

white albacore, mayonnaise,
sweet relish, red onions

PRIME RIB DIP 19

slow roasted daily, thin sliced
prime rib, french roll, au jus,
horseradish cream

SLIDERS [3] 16

slow roasted bbq pulled pork
on mini potato buns

TURKEY SANDWICH 15

slow roasted hand carved turkey,
lettuce, tomato & mayonnaise

GRILLED CHEESE 12

aged white cheddar, sourdough

VEGGIE SANDWICH 13

hummus, fresh mozzarella,
field greens, tomato, red onion,
cucumber, balsamic, squaw bread

CHIPOTLE CHICKEN BREAST 16

grilled chicken breast, avocado,
lettuce, onion, tomato & chipotle
aioli, pepper jack & french roll

1/2 SANDWICH & SOUP 15

*Chicken sandwich not available
for soup & sandwich combo

| WRAPS |

SOUTHWEST CHICKEN 14

seasoned grilled chicken, romaine,
tomato, avocado, pico de gallo &
sour cream in a wheat tortilla

AHI POKE 16

ahi poke, mixed greens, carrots,
cucumber & avocado,
whole wheat tortilla

*Wraps not available for soup & sandwich combo

CHICKEN CAESAR 14

wheat tortilla, grilled chicken,
romaine, lettuce, tomato, avocado,
creamy caesar dressing

TURKEY & AVOCADO 15

wheat tortilla, roasted turkey,
lettuce, tomato, bacon, avocado,
sun-dried tomato aioli

| SIDES |

FRUIT PLATE 7

HOUSE SALAD 6

FRENCH FRIES 5

ONION RINGS 6

SWEET POTATO FRIES 6

AVOCADO 4

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.