



CLIFFSIDE

WATERFRONT KITCHEN • FAIRWAY BAR

APPETIZERS

Bourbon Chicken Wings bleu cheese dipping sauce, jicama slaw	12	Burrata heirloom tomatoes, alder wood smoked salt, white balsamic glaze, micro basil, EVOO	13
Frites Au Fromage black truffle sea salted fries, Canadian bacon, melted goat cheese	12	*Lamb Sliders Tzatziki & feta	13
Mediterranean Plate marinated artichoke, caper berries, olive tapenade, tomato bruschetta, gigandes beans, charred feta, mini baked Naan	14	GF Clams on Half Shell Long Island clams, cocktail sauce, lemon	13
Fried Zucchini Blossom egg white batter, pana fried masala curry buerre blanc	14	GF Shrimp Cocktail colossal chilled shrimp, cocktail sauce, lemon	18
Prosciutto & Melon prosciutto, seasonal melon, aged balsamic glaze	13	New England "White Water" Mussels chardonnay, shallots, garlic, butter, fresh herbs, baquette crostini	14
*Ahi Tuna Tower Asian inspired flavors, baby greens, fried wontons, avocado	14	"Arancini" Rice Balls parmesan mozzarella stuffed, marinara, chiffonade fresh basil	12
Sesame Encrusted Calamari sauce trio-sweet chili, hoisin, spicy peanut	15	GF Clams Casino Top neck clams, bacon, roasted pepper, onion, garlic, herbs, butter, lemon	14

FARM STAND

Wedge Salad baby iceberg, bacon lardons, candied nuts, bleu cheese crumbles, bleu cheese dressing	12	Caesar creamy garlic dressing, garlic crouton, shaved parmigiana reggiano	12
GF Satur Farms Field Greens English cucumbers, red onion, grape tomato, low calorie vinaigrette	10	Cliffside Salad Satur farms greens, blueberries, crannies, candied nuts, grape tomatoes, goat cheese crostini, blood orange vinaigrette	13

Add Shrimp \$7~Chicken \$6~Salmon \$7

SANDWICHES

Shrimp & Lobster Roll a classic, split top bun, steak fries	21	Vegetable Burger beefsteak tomatoes, mesclun, sriracha mayonnaise, brioche bun	12
Chicken Sandwich herb marinated, aged cheddar cheese, double smoked bacon, lettuce, tomato, mayonnaise, grilled wheat berry bread	13	*Angus Burger American, cheddar, Swiss or bleu, lettuce, tomato & onion, onion ring garnish, brioche bun	15
VEGAN Vegan Wrap roasted local vegetables & organic greens, jalapeno dressing, white wine vinaigrette, served with mesclun salad	13	Fish & Chips beer batter cod, tartar sauce, malt vinegar, steak fries	18
BLT apple wood smoked bacon, beef steak tomatoes, Boston bibb lettuce	13		

ENTRÉES

GF *Filet Mignon 8oz. Certified Angus beef, porcini dusted, farm stand vegetables, smashed potato	40
Faroe Island Salmon pan roasted, smoke salt essence, thyme-brown butter, farm stand vegetables, parmesan polenta	27
Brasato Ravioli slow braised short rib meat, caramelized onions, Chianti reduction, ricotta dollop	25
French Cut Chicken cilantro-basil chimichurri, farm stand vegetable, chef's selection potato	26
*Coffee Encrusted Cowboy Ribeye Certified Angus Beef, bleu cheese compound butter, steak frites	45
Pork Chop caramelized onions, dried figs, crumbled bleu cheese, gastrique	27
Veal Milanese breaded veal chop, baby arugula greens, grape tomatoes, crumbled feta cheese, roasted pine nuts	32
Braised Lamb Shank slow cooked lamb in its own stock, smashed potatoes, baby vegetables	30
Seafood Pescatore Eastern Little Neck clams, jumbo "white water" mussels, calamari, colossal shrimp, light plum tomato sauce, linguine, garlic-herb bread	36
Scampi jumbo shrimp, white wine, garlic, "Beggars Purse" sachettoni pasta	30
VEGAN Vegetable Ravioli slowly roasted mixed fresh vegetables, panko crumbs, eggless pasta, sundried tomato pesto, roasted pine nuts	27

Executive Chef ~ James Junk

**This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions*