



# CLIFFSIDE

WATERFRONT KITCHEN • FAIRWAY BAR

## APPETIZERS

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

## FARM STAND

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

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

## SANDWICHES

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

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*