



CLIFFSIDE

WATERFRONT KITCHEN • FAIRWAY BAR

APPETIZERS

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

FARM STAND

Satur Farms Field Greens English cucumbers, red onion, grape tomato, low calorie vinaigrette	10
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
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
Fish & Chips beer batter cod, tartar sauce, malt vinegar, steak fries	18
Vegan Wrap roasted local vegetables & organic greens, jalapeno dressing, white wine vinaigrette, served with mesclun salad	13
BLT 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*