

APPETIZERS

French Onion Soup 11

caramelized Spanish onions, crouton,
Provolone & Gruyere

Calamari 16

flash fried, Thai chili & marinara sauces,
grilled lemon

Cajun Seared Tuna 14

Napa cabbage slaw, cucumber
wasabi dressing, sweet soy glaze

Escargot 14

garlic herb butter, toast points

gf **Beef Carpaccio 18**

seared tenderloin, lemon vinaigrette,
micro greens, shaved parmesan,
pink Himalayan salt, red onion

Shrimp Tempura 14

Thai chili sauce

Charcuterie 20

prosciutto di Parma, Iberico chorizo,
duck salami, brie, cave aged cheddar,
gorgonzola dolce, nuts, fig jam, crostini

SALAD

gf **Burrata 15**

prosciutto de Parma, heirloom tomatoes,
fresh basil, balsamic reduction, basil, pink
Himalayan salt

Caesar 13

romaine hearts, roasted garlic crostini,
shaved parmesan, lemon

gf **Summer Salad 13**

arugula, feta cheese, watermelon, walnuts,
lemon vinaigrette

Wedge Salad 14

fried egg, jalapeno bacon,
cherry tomato, smoky bourbon
blue cheese dressing, onion straws,
balsamic reduction

Add to any Salad

Steak 15 Chicken 8

Salmon 13 Shrimp 14

SIDES-\$8

Creamed Spinach

Roast Corn & Shiitake Mushroom

Succotash *gf*

Roasted Garlic Mashed Potatoes *gf*

Broccolini *gf v*

"The Club" Mac & Cheese

Club Steak Fries

SEAFOOD ON THE ROCKS

Blue Point Oyster 1/2 Shell **15**

Clams 1/2 Shell **14**

Colossal Shrimp Cocktail **18**

Grilled & Chilled **26**

(6oz) Lobster Tail

SEAFOOD TOWER 85

(8) Oysters (8) Clams,

(4) Colossal Shrimp,

(1) Chilled Lobster Tail

BURGERS & MORE

Classic Burger* 15

American cheese, lettuce, tomato, onion

Blue Burger* 15

bacon, blue cheese, sauteed mushrooms,
bbq sauce

Cliff Burger* 15

cheddar, bacon, fried egg, fried onions

Lobster & Shrimp Roll 24

lobster & shrimp, aioli, red onion,
butter toasted roll, fries

Steak Tidbit Sandwich 18

sauteed onions, mushrooms,
melted provolone, brioche bun

Fish & Chips 14

hand battered filet of sole, tartar sauce

Club Chicken Sandwich 16

chicken cutlet, thousand island dressing,
coleslaw, bacon, cheddar cheese, hoagie

ENTREES

A Cut Above* 43

16oz NY Shell

Filet Mignon* 45

8oz Center Cut Filet

Halibut 34

pan seared, mango pineapple relish

Faroe Island Salmon 28

herb crusted Dijon cream



Executive Chef-Morgan Ritchie

**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*

Before placing your order please inform your server if a person in your party has a food allergy