

Starters

Thai Chili Prawns 13.99

Spicy sweet chili sauce

Fried Calamari 12.99

Caper aioli

Tender Tips 14.99*

Soy ginger glaze

Bacon Wrapped Jumbo Scallops 19.99*

Garlic spinach / soy ginger glaze

**Half Dozen or One Dozen Oysters on the Half Shell
13.99 / 24.99**

Steamed Local Clams 14.99*

Garlic white wine broth

Blackened Ahi 14.50*

Soy glaze / wasabi cream

Crab & Artichoke Dip 16.99

Artisan crostini

Pan Fried Oysters 14.99*

House made cocktail sauce / caper aioli

Salads & Bread

Salad Complements - Grilled Chicken 7.50 Wild Prawns 10.50

Chimichurri Steak Salad 22.99*

USDA Prime sirloin cooked to medium rare / bleu cheese crumbles / tomatoes / red onions / peppercorn ranch

Seafood Louis 28.50*

Shrimp / seared scallops / grilled salmon / romaine / tomato / black olives / red onions / egg / 1000 Island dressing

Iceberg Wedge 9.99 / 15

Bacon / candied walnuts / bleu cheese / tomato / egg / red onions

Cliff House Chop Chop 18.99

Romaine / provolone / salami / smoked ham / turkey / egg / black olives / red onions / peppercorn ranch

Balsamic Vinaigrette 6.99 / 13.50

Mixed greens / cucumber / tomato / red onions / balsamic dressing

Caesar Salad 6.99 / 13.50

Clam Chowder 7.99 / 11.99

Artesan Organic Sour Dough Boule 2.50

Whipped butter

Sea

Fish & Chips 24.99

Three pieces local microbrew battered Alaskan cod / coleslaw / tartar sauce

Shrimp Scampi 29.99

Wild gulf prawns / garlic caper sauce / spaghetti pasta

Grilled Salmon with Citrus Gremolata 30.99*

Chef's choice potatoes / seasonal vegetables

Lobster & Shrimp Fettuccini 39.99

Gulf prawns / lobster / creamy Alfredo sauce

Pan Fried Oysters* 24.99*

House made cocktail sauce / coleslaw

Northwest Cioppino 29.99*

Scallops / clams / fin fish / shrimp / calamari / mussels toast points

12oz Lobster Tail 49.99*

Drawn butter

Salmon Giancarlo 34.99*

Smoked prosciutto wrapped salmon / spinach / sherry cream sauce / chef's choice potatoes

**Jumbo Gulf Prawns & Bacon-Wrapped Scallops
41.99***

Saffron risotto / gremolata

Land

We serve USDA Choice Steaks. All steaks, chops and chicken are served with Chef's choice potatoes and local seasonal accompaniment.

8oz Centercut Filet & Gulf Garlic Prawns 49.99*

14oz New York Steak 39.99*

8oz Top Sirloin & Grilled Salmon 39.99*

12oz Top Sirloin 32.99*

Lamb Rack Chop Drunken Fig & Port Sauce 38.50*

Homemade Spinach Cheese Ravioli 28.99

Grilled chicken / sun dried tomatoes / pesto cream sauce



8oz Centercut Filet 39.99*

12oz Lobster Tail & 8oz Centercut Filet 64.99*

1lb Rib Eye 42.99*

Chicken Marsala 27.99

Marsala mushroom sauce

USDA Prime Burger 19.99*

Lettuce / tomato / red onion / Cliff House sauce / cheddar / bacon / brioche bun / fries

Entrée Complements

Garlic Spinach 5.99

Saffron Risotto 8.99

Sautéed Mushrooms 5.50

Bleu Cheese Cream Sauce 3.99

**Seared Cracked Pepper & Garlic Jumbo Scallop
4.99 each**

Garlic Prawns 11.99

20% gratuity on parties of 8 or more guests. Please add 4.00 to split entrées.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Certain meats and seafood are cooked to order.