

CLIFF HANGER MARTINI LOUNGE MENU

SMALL BITES

HAPPY HOUR 3-5 DAILY IN LOUNGE \$2.50 OFF SMALL BITES,
\$1 OFF ALCOHOLIC BEVERAGES

MARGHERITA FLATBREAD 13
Mozzarella cheese / tomato sauce / basil

FRENCH DIP SLIDERS 14
2 French dip sliders / horseradish aioli
on brioche / fries

FRIED CALAMARI 15
Buttermilk / house dredged / caper aioli

BLACKENED AHI TUNA* 17
Seared rare / soy glaze / wasabi /
dressed greens

OYSTER FRITTERS & FRIES 18
Remoulade

THAI CHILI PRAWNS 15
Sweet Thai chili curry glaze

PRAWN COCKTAIL 16
Served with a bloody mary cocktail
sauce

PEPPERONI FLATBREAD 13
Mozzarella cheese / tomato sauce /
pepperoni

SALMON SLIDERS & FRIES 14
2 Salmon Sliders / Coleslaw / tartar
sauce on brioche

STEAMED CLAMS 17*
1 lb / garlic white wine broth

SAUTÉED TENDER TIPS* 19
Ponzu glaze / spicy sliced cherry
peppers

WEDGE SALAD 9
Bacon / candied walnuts / bleu cheese /
tomato / red onion

SPINACH ARTICHOKE DIP 16
Herbed toast points

BAR BITES

ALASKAN COD FISH & CHIPS 27
Three pieces microbrew battered Alaskan cod / coleslaw / tartar / fries

FRESH ALASKAN HALIBUT & CHIPS 34
Three pieces halibut / fries / coleslaw / tartar / fries

GRILLED CHEESE & TOMATO FONDITA 16
Chef's blend of cheese / tomato fondita for dipping

FRENCH DIP 20
Slow roasted beef piled high / horseradish aioli / fresh baguette / Swiss / au jus / fries

BACON JAM BURGER 20*
Half pound prime burger / bacon jam / herbed aioli / arugula / tomato / balsamic onions / fries /
add cheese or bacon \$1.50 each

CHOWDER SOURDOUGH BREAD BOWL 15

ORGANIC SOURDOUGH BREAD & BUTTER 4

OYSTER SHOOTER WITH MIGNONETTE 4 / 3HH

BLOODY MARY OYSTER SHOOTER WITH TITOS VODKA 7 / 6HH

5% service charge is added to every guest check, the Cliff House retains 100% of this service charge
to provide equitable compensation to the culinary staff and house.
Split plate fee \$4.00

*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.