

# SHOALS RESTAURANT DINNER

IMPORTANT: PLEASE WEAR FACIAL COVERING WHEN STANDING, EXITING, OR WALKING AROUND. THANK YOU!

## Appetizers

**Soup of the Day:** Cup: 7 Bowl: 9

**Chardonnay Steamed Shellfish** thyme, garlic, lemon, white wine & butter



**Manila Clams** (Dozen) 12

**Black Local Mussels** (Dozen) 12

**Half Clams & Half Mussels** (Six each) 12

**Tomato Caprese** with Large Ripe Tomatoes, Fresh Mozzarella & Oil Basil Vinaigrette 13

**Crispy Calamari** with Chipotle Mayonnaise Aioli 13.50

**Pan Seared Scallops** with lobster nage risotto 16.75

**Seared Fresh Ahi** seaweed salad, sesame-ginger dressing 14.75

**Crunchy Coconut Shrimp** with spicy sauce 13.50

**Sushi Grade Ahi** with Avocado, & Cream Cheese 14.25

on rice paper chips with sesame and mild chili

### Featured Cocktails

*Margarita 10*

*Jelly Bowl 11*

*Moscow Mule 11*

## Salads

**New! Baby Kale Salad** with avocado, beets, tomato and mustard-lemon vinaigrette \$13

**Goat Cheese and Roasted Pears** 12

wrapped in fillo dough over baby mixed greens in a light passion fruit vinaigrette

**Shoals Caesar** garlic, croutons & shaved parmesan 10

Add Charbroiled Chicken 7 Add Grilled Tiger Shrimp 8.50

**Organic Mixed Greens Salad** blue cheese, candied walnuts, beets, tomatoes 10.5

& honey balsamic vinaigrette

**Seafood Spinach Salad** Sauteed Shrimp & Scallops over 19

Spinach Salad with lemon-basil dressing & aged parmesan and pinenuts

## Entrees

Entrees include a basket of warm bread

**Porcini Mushroom Risotto** with seasonal vegetables and pesto cream sauce 21.50

Add Grilled Tiger Shrimp 8.50

Add Chicken 7

**Stuffed Chicken Breast** spaghetti squash, ginger sauce, with garlic-red wine reduction 23

**Pesto Fettucine Pasta** house smoked chicken breast & fresh roma tomato 22

• substitute Sauteed Shrimp + 6

**Pan Seared Scallops Entree** large fresh sea scallops with lobster nage risotto 28

**Shoals Cioppino** our combination of fresh fish, clams, mussel, scallops & shrimp in a spicy tomato stew 29.95

**Grilled Salmon Filet** with fresh steamed artichoke hearts, tomatoes, lemon mushroom rice and fresh dill 27

**Charbroiled Marinated Choice NY Steak** herbed steak fries, zuchinni, yellow squash & red bell pepper 32.5

**Sicilian Style Grilled Australian Rack Of Lamb** fingerling potatoes, fried onion, 36

red wine reduction, and seasonal vegetables

**Char-grilled Pork Loin Chop** blue cheese mashed potatoes, sautéed 24

spinach, apple compote and veggies

Plate Split Fee: 6

Additional Small Basket of Bread 2

JOIN US FOR LUNCH AND SATURDAY & WEEKEND BRUNCH ❖ [WWW.CLIFFHOUSEINN.COM](http://WWW.CLIFFHOUSEINN.COM)

SHOALS GIFT CARDS AVAILABLE

CERTAIN FOODS CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL-FISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

