

SHOALS RESTAURANT

Lunch

Appetizers

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

Chardonnay Steamed Shellfish

thyme, garlic, lemon, white wine & butter

Manila Clams 16

Black Local Mussels (Dozen) 16

Half Clams & Half Mussels (Six each) 16

Crunchy Coconut Shrimp 17

with spicy sauce

Shoestring Fries 6

Salads

Shoals Caesar 10

garlic, croutons & shaved parmesan

Add Charbroiled Chicken 8

Add Grilled Tiger Shrimp 12

Organic Mixed Greens Salad 11

blue cheese, candied walnuts, beets, tomatoes

balsamic vinaigrette

Add Charbroiled Chicken 8

Add Grilled Tiger Shrimp 12

Shoals Cobb Salad 17

Ham, smoked chicken, egg, avocado, & bacon with mixed greens and blue cheese dressing.

Seafood Spinach Salad 28

Sauteed Shrimp & Salmon over Spinach Salad with lemon-basil dressing & aged parmesan and pinenuts

Island Mango & Chicken Salad 19

with apples, walnuts, raisins, celery, red onion, red pepper, orange-sesame dressing

Casual Dining

Fish and Chips 17

with shoe-string fries and pineapple coleslaw

Fresh Cheese Enchiladas 15

with Black Beans and Spanish Rice

Add chicken +8

Add tiger shrimp + 12

Add avocado +3.50

Burgers

Served with Shoestring fries

Substitute Organic Mixed Greens + 4

Angus Shoals Burger 15

vermont cheddar, carmelized onions, lettuce, tomato

Add Bacon 4

Add Avocado 3.50

Garden Burger with Garlic Mayo 15

avocado, red onion, baby sprouts, tomato & lettuce

Sandwiches

Comes with shoestring fries

Substitute Organic Mixed Greens + 4

Grilled Chicken Sandwich 15

citrus and garlic marinated grilled breast on sesame bun with jack cheese and pineapple-mango salsa

Cliff House Club 15

triple deck of smoked turkey, bacon, lettuce and tomato on multi-grain bread with mayonaise

Entrees

Seafood Cioppino 39

a rich tomato-garlic saffron stew with local mussels, clams, shrimp and scallops topped with garlic toast

Grilled Salmon Filet 32

with fresh steamed artichoke hearts, tomatoes, lemon & fresh dill

Porcini Mushroom Risotto 26

with baby veggies and herb butter

• *add Sauteed Shrimp + 12*

• *add Sauteed Chicken + 8*

Tahitian Shrimp 24.50

Grilled tiger shrimp in fresh mint, honey & olive oil, garnished with mango or cantaloupe

Fettucine Pasta with Beef Filet Bites 28

with mushrooms and a garlic-parmesan cream sauce

Plate Split Fee: 6

Basket of Bread: 3

Shoals Gift Cards Available ❖ Join us for dinner and weekend brunch ❖ www.cliffhouseinn.com

For Parties of 10 or More, we charge a 20% Service Charge. Request for a Private Room (when available) may incur a \$150-\$400 Room Fee

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.