

SHOALS RESTAURANT

IMPORTANT: PLEASE WEAR FACIAL COVERING WHEN STANDING, EXITING OR VISITING THE RESTROOMS. THANK YOU!

Lunch

Appetizers

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

Chardonnay Steamed Shellfish

thyme, garlic, lemon, white wine & butter

Manila Clams 12

Black Local Mussels (Dozen) 12

Half Clams & Half Mussels (Six each) 12

Crunchy Coconut Shrimp 13.50

with spicy sauce

Shoestring Fries 6

Salads

Shoals Caesar 10

garlic, croutons & shaved parmesan

Add Charbroiled Chicken 6

Add Grilled Tiger Shrimp 8.50

Organic Mixed Greens Salad 10.5

blue cheese, candied walnuts, beets, tomatoes

balsamic vinaigrette

Add Charbroiled Chicken 6

Add Grilled Tiger Shrimp 8.50

Shoals Cobb Salad 16

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

Seafood Spinach Salad 19

Sauteed Tiger Shrimp & Scallops over Spinach Salad with lemon-basil dressing, toasted pinenuttes and aged jack cheese

Island Mango & Chicken Salad 17.75

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

Casual Dining

Fish and Chips 16.50

with shoe-string fries and pineapple coleslaw

Fresh Cheese Enchiladas 14

with Black Beans and Spanish Rice

Add chicken +6

Add tiger shrimp + 8.50

Add avocado +2

Burgers

Served with Shoestring fries

Substitute Organic Mixed Greens + 2

Angus Shoals Burger 14.50

vermont cheddar, carmelized onions, lettuce, tomato

Add Bacon 2

Add Avocado 2

Garden Burger with Garlic Mayo 14.50

avocado, red onion, baby sprouts, tomato & lettuce

Sandwiches

Comes with shoestring fries

Substitute Organic Mixed Greens + 2

Grilled Chicken Sandwich 14.50

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

Cliff House Club 14

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

Entrees

Seafood Cioppino 29.95

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

Grilled Salmon Filet 27

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

Porcini Mushroom Risotto 21.50

with baby veggies and herb butter

• add Sauteed Shrimp + 8.50

• add Sauteed Chicken + 6

Tahitian Shrimp 21.50

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

Pesto Fettucine Pasta 22

house-smoked chicken breast & fresh roma tomato

Substitute Sauteed Shrimp: +6

Pesto Fettucine Pasta 20

seasonal vegetables & fresh roma tomato

Plate Split Fee: 2.50

Basket of Bread: 2.00

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

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.