

SHOALS RESTAURANT DINNER

Appetizers

Soup of the Day: Cup: 7 Bowl: 9



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

Choice of: Manila Clams (Dozen) 16 or **Black Local Mussels** (Dozen) 16
or **Half Clams & Half Mussels** (Six each) 16

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

Crispy Calamari with Chipotle Mayonnaise Aioli 15

Crunchy Coconut Shrimp with spicy sauce 17

Featured
Cocktails
Margarita 13
Moscow Mule 14
Martini 16

Salads

Goat Cheese and Roasted Pears wrapped in filo dough over baby 13
mixed greens in a light passion fruit vinaigrette



Shoals Caesar garlic, croutons & shaved parmesan 11

Add Charbroiled Chicken 8 Add Grilled Tiger Shrimp 15

Organic Mixed Greens Salad blue cheese, candied walnuts, beets, tomatoes 11
& honey balsamic vinaigrette

Seafood Spinach Salad Sautéed Shrimp & Salmon over 28

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



MAINS

Entrees include fresh warm bread

Porcini Mushroom Risotto with seasonal vegetables and pesto cream sauce 26

Add Grilled Tiger Shrimp 15

Add Chicken 8

Stuffed Chicken Breast spaghetti squash and pickled ginger with garlic-red wine reduction 25

Pesto Fettuccine Pasta house smoked chicken breast & fresh roma tomato 24
substitute Sautéed Shrimp + 8

Pan Seared Scallops Entree large fresh sea scallops with lobster nage risotto – Market

Shoals Cioppino our combination of fresh fish, clams, mussel, scallops & shrimp in a spicy tomato stew 40

Grilled Salmon Filet with fresh steamed artichoke hearts, tomatoes, lemon mushroom rice and fresh dill 32

Charbroiled Marinated Choice NY Steak au gratin potatoes, zucchini, yellow squash & red bell pepper 40

Sicilian Style Grilled Australian Rack Of Lamb fingerling potatoes, fried onion, 44
red wine reduction, and seasonal vegetables

Char-grilled Pork Loin Chop blue cheese mashed potatoes, sautéed 28
spinach, apple compote and veggies

Plate Split Fee: 6

Additional Basket of Bread 3

JOIN US FOR LUNCH AND SATURDAY & WEEKEND BRUNCH: WWW.CLIFFHOUSEINN.COM

SHOALS GIFT CARDS AVAILABLE

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, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.