

SHOALS RESTAURANT

Lunch

Appetizers

Soup of the Day: *Cup: 5 Bowl: 7*

Chardonnay Steamed Shellfish

thyme, garlic, lemon, white wine & butter

Manila Clams \$12

Black Local Mussels (Dozen) 11

Half Clams & Half Mussels (Six each) 12.75

Crunchy Coconut Shrimp 12.50

with spicy sauce

Shoestring Fries 4

Salads

Shoals Caesar 10

garlic, croutons & shaved parmesan

Add Charbroiled Chicken 5

Add Grilled Tiger Shrimp 7

Organic Mixed Greens Salad 10.5

blue cheese, candied walnuts, beets, tomatoes

Add Charbroiled Chicken 5

Add Grilled Tiger Shrimp 7

Shoals Cobb Salad 14

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

Seafood Spinach Salad 18

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

Island Mango & Chicken Salad 16

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

Casual Dining

Fish and Chips 14.50

with shoe-string fries and pineapple coleslaw

Fresh Cheese Enchiladas 14

with Black Beans and Spanish Rice

Add chicken +3

Add tiger shrimp + 4

Add avocado +1

Burgers

Served with Shoestring fries

Substitute Organic Mixed Greens +1.5

Angus Shoals Burger 13.50

vermont cheddar, carmelized onions, lettuce, tomato

Garden Burger with Garlic Mayo 13

avocado, red onion, baby sprouts, tomato & lettuce

Sandwiches

Comes with shoe-string fries

Substitute Organic Mixed Greens +1.50

Grilled Chicken Sandwich 13.50

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

Cliff House Club 13.50

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

Entrees

Seafood Cioppino 25.5

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

Grilled Salmon Filet 22.5

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

Porcini Mushroom Risotto 17

with baby veggies and herb butter

• *add Sauteed Shrimp + 7*

Tahitian Shrimp 17.5

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

Pesto Fettucine Pasta 17

house-smoked chicken breast & fresh roma tomato

Substitute Sauteed Shrimp: +5

Substitute Fresh Asparagus & Broccoli: +2

Plate Split Fee: 2.50

Basket of Bread: 2.00

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