

## APPETIZERS

**SEAFOOD SAMPLER** \$16.95  
Prawns, pan fried or raw oysters, smoked salmon, and Dungeness Crab

**KAHUKU PRAWNS** \$10.95  
Tandori coconut breaded prawns pan fried in peanut oil and served with a sweet and spicy dipping sauce

**DUNGENESS CRAB COCKTAIL** \$10.95  
Dungeness Crab served with fresh chopped celery and our homemade cocktail sauce

**PRAWN PLATTER** \$14.95  
One dozen chilled prawns served with our homemade cocktail sauce

**ALDER SMOKED SALMON** \$8.95  
Locally smoked salmon served with capers, red onion, cream cheese and fresh baked baguette

**DEVILS ON HORSEBACK** \$14.95  
Baked scallops wrapped in bacon with melted parmesan cheese

**FRESH BAKED BAGUETTE** \$4.95  
Fresh baked baguette served with basil infused olive oil and balsamic vinegar

**MANILLA CLAMS** \$9.95  
Fresh Taylor United Clams steamed in a rich buttery white wine broth with mushrooms, garlic, a pinch of red pepper flakes, finished with vermouth and fresh lemon

**SIX SHOOTERS** \$7.95  
A half dozen raw Pacific Oysters served in shot glasses with homemade cocktail sauce

**MATT'S HUMMUS PLATTER** \$8.95  
Homemade fresh hummus served with fresh vegetables, toasted pita bread, and kalamata olives

**HOT CRAB DIP** \$13.95  
Bubbling hot Dungeness Crab with artichoke hearts and parmesan cheese. Served with tortilla chips

**SAUTÉED MUSHROOMS** \$6.95  
A boat full of mushroom caps sautéed in butter, Madiera, garlic, and Worcestershire Sauce

**PAN FRIED OYSTERS** \$8.95  
Fresh Pacific oysters breaded and pan fried, served with tartar sauce

**KUMOMOTO OYSTERS** \$8.95  
A half dozen shucked oysters served on the half shell

## SOUP & SALADS

**DUNGENESS CRAB LOUIS** \$18.95  
A generous portion of Dungeness Crab on a fresh garden salad with hard boiled egg, tomato, cucumber, and served with our spicy Louis dressing

**CAESAR SALAD** \$9.95  
Romaine lettuce tossed with parmesan cheese, our homemade Caesar dressing and fresh croutons

With Teriyaki Chicken \$16.95  
With Dungeness Crab \$18.95  
With Grilled 6 oz. Salmon \$20.95  
With 8 oz. Prime Top Sirloin \$24.95

**VEGETARIAN BISTRO** \$15.95  
Field greens tossed in a balsamic vinaigrette dressing with tomatoes, sautéed green and red bell peppers, mushrooms and topped with Danish Bleu Cheese

**BISTRO SALAD** \$26.95  
Field greens tossed with tomato and sautéed mushrooms in balsamic vinaigrette dressing. Served with Danish Bleu Cheese and our sliced, grilled, 8 oz. prime top sirloin steak

**WHISKEY CRAB SOUP**  
The Cliff House favorite. Homemade!  
Cup \$5.95 Bowl \$6.95

**BOWL OF WHISKEY CRAB SOUP & SALAD BAR** \$14.95  
Our famous soup combined with our salad bar

**SPICE RUBBED SALMON SALAD** \$24.95  
Field greens tossed in a raspberry vinaigrette dressing with oranges, dried cranberries, pumpkin seeds, fresh strawberries and chipotle spiced wild King Salmon

## CHICKEN ENTREES

**TERIYAKI CHICKEN** \$15.95  
Two chicken breasts marinated in our homemade teriyaki sauce and broiled

**CHICKEN DUNGENESS** \$18.95  
Two broiled chicken breasts topped with Dungeness Crab and Béarnaise sauce

## PASTA

**PESTO PRAWN** \$20.95  
Linguine combined with prawns, mushrooms, red bell peppers in a sun dried tomato pesto sauce

**SEAFOOD PASTA** \$22.95  
Linguine with prawns, clams, calamari, and scallops in a rich tomato sauce

**OLIVE OIL LINGUINE** \$16.95  
Linguine tossed with basil infused olive oil, lemon, fresh vegetables, portabella mushrooms, capers and artichoke hearts

**SMOKED SALMON LINGUINE** \$21.95  
Smoked salmon, red onions, and capers served in a rich creamy Alfredo sauce

### ADDITIONAL OPTIONS FOR PASTA INCLUDE:

Substitute Alfredo sauce \$2.00  
Add diced Chicken \$4.00  
Add Prawns \$6.00

*Caesar salads, raw oysters, and steaks that are cooked to your requested doneness may increase your risk of food-borne illness.*