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## APPETIZERS

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### SEAFOOD SAMPLER

Prawns, pan fried or raw Blau oysters, smoked salmon, and Dungeness Crab  
**16.5**

### KAHUKU PRAWNS

Tandori coconut breaded prawns pan fried in peanut oil and served with a sweet and spicy dipping sauce  
**10.5**

### DUNGENESS CRAB COCKTAIL

Dungeness Crab served with fresh chopped celery and our homemade cocktail sauce  
**10.5**

### PRAWN PLATTER

One dozen chilled prawns served with our homemade cocktail sauce  
**12**

### ALDER SMOKED SALMON

Locally smoked salmon served with capers, red onion, cream cheese and fresh baked baguette  
**10.5**

### DEVILS ON HORSEBACK

Baked scallops wrapped in bacon with melted parmesan cheese  
**14.5**

### MANILLA CLAMS

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  
**10.5**

### SIX SHOOTERS

A half dozen raw Pacific Oysters from Blau Oyster Co. served in shot glasses with homemade cocktail sauce  
**7.5**

### MATT'S HUMMUS PLATTER

Homemade fresh hummus served with fresh vegetables, toasted pita bread, and kalamata olives  
**8**

### HOT CRAB DIP

Bubbling hot Dungeness Crab with artichoke hearts and parmesan cheese. Served with tortilla chips  
**14**

### SAUTÉED MUSHROOMS

A boat full of mushroom caps sautéed in butter, Madiera, garlic, and Worcestershire Sauce  
**8**

### PAN FRIED OYSTERS

Fresh Pacific oysters from Blau Oyster Co. breaded to order and pan fried, served with tartar sauce  
**9.5**

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## SOUP & SALADS

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### DUNGENESS CRAB LOUIS

A generous portion of Dungeness Crab on a fresh garden salad with hard boiled egg, tomato, cucumber, and served with our spicy Louis dressing  
**18**

### CAESAR SALAD

Hearts of Romaine tossed with parmesan cheese, our homemade Caesar dressing and fresh croutons  
**10**

With Teriyaki Chicken

**16.5**

With Dungeness Crab

**18.5**

With Grilled 5 oz. King Salmon

**20.5**

### BISTRO SALAD

Field greens tossed with tomato and sautéed mushrooms in balsamic vinegarette dressing. Served with Danish Bleu Cheese and our sliced, grilled, 8 oz. prime top sirloin steak  
**26**

Make it vegetarian with sautéed green and red bell peppers instead of the 8 oz. prime top sirloin

**15**

### WHISKEY CRAB SOUP

The Cliff House favorite. Homemade daily!  
**Cup 6.5 Bowl 7.5**

### BOWL OF WHISKEY CRAB SOUP & SALAD BAR

Our famous soup combined with our salad bar  
**15.5**

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## PASTA

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### SMOKED SALMON LINGUINE

Fresh Linguine from Bellingham Pasta Co. tossed with locally smoked salmon, red onions, and capers served in a rich creamy Alfredo sauce  
**19.5**

### OLIVE OIL LINGUINE

Linguine tossed with olive oil, lemon, fresh vegetables, portabella mushrooms, capers, artichoke hearts and fresh herbs  
**16.5**  
With Prawns  
**20.5**

### SEAFOOD PASTA

Fresh Linguine from Bellingham Pasta Co. with prawns, clams, calamari, and scallops in your choice of a rich homemade tomato sauce, sun dried tomato pesto sauce, or a rich creamy Alfredo and fresh herbs  
**20**

### PESTO PRAWN

Fresh Linguine from Bellingham Pasta Co. combined with prawns, mushrooms, red bell peppers in a sun dried tomato pesto sauce  
**18.5**

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