CLIFF HANGER MARTINI LOUNGE MENU

Bar Bites

Happy Hour 3-6 daily in downstairs lounge \$3.50 off this menu, \$1 off alcoholic beverages

Fried Calamari

Buttermilk dredged / caper aioli 19

Blackened Ahi Tuna*

Seared Ahi / blackened seasoning / soy reduction / wasabi 23

Ponzu Glazed Tender Tips*

Cilantro / scallions 22

Alaska Cod Fish & Chips*

Microbrew beer battered / coleslaw / house made tartar sauce / fries 31

Thai Chili Prawns

Sweet Thai chili glaze 19

Caprese Crostini

Tomato / fresh mozzarella / avocado / pesto / balsamic 19

Curried Mussels

Curry coconut broth (Add grilled bread \$3) 21

Chowder Sourdough Bread Bowl

Fried Sweet Chili Chicken

Sweet Thai chili glaze / cucumber slaw / scallions / sesame seeds 17

Steamed Clams

1lb clams / white wine broth / toast points 21

Wedge Salad

Iceberg / bleu cheese dressing / bacon / candied walnuts / tomatoes / red onions 10 / 20

French Dip

Horseradish aioli / fresh baguette / Swiss cheese / au jus / fries 23

Wagyu Burger*

Half pound Wagyu burger / bacon jam / herbed aioli / arugula / tomato / balsamic onions / fries / add cheese or bacon \$3 each 25

Prawns Cocktail

Bloody Mary cocktail sauce / 6 poached prawns 19

Captain's Platter

Microbrew beer battered cod, prawns, and oysters / fries / coleslaw / tartar sauce 37

Spicy Garlic Prawns

Sautéed prawns / cajun spices / garlic / roasted red pepper aioli 19

Beet and Avocado Salad

Roasted beets / avocado / Chef's choice greens / blueberry goat cheese / toasted almonds 21

Flat Breads

Pepperoni Flatbread

Mozzarella cheese / tomato sauce / pepperoni 15

Vegetarian Flatbread

Mozzarella cheese / tomato sauce / tomatoes / mushrooms / onions / basil 16

Pesto Flatbread

Mozzarella cheese / pesto / mushrooms / sausage / pepperoni 16

Sliders

Two Cajun Salmon Sliders & Fries

Coleslaw / brioche bun / fries 15

Two Wagyu Burger Sliders

Bacon jam / herbed aioli / arugula / tomato / balsamic onions / fries 15

Oyster Po' Boy Sliders & Fries

Fries oysters / tomato / cabbage / spicy remoulade 16

OYSTER SHOOTERS & BREAD*

*Happy Hour Pricing Listed Individually

Organic Sourdough Bread & Butter 7 / 6hh

Oyster Shooter with Cocktail Sauce* 6 / 5hh

Bloody Mary Oyster Shooter with Tito's Vodka* 8 /7 hh

A mandatory gratuity of 20% will be added to all parties of 6 or more. 87% of this gratuity is retained by the staff that served you, the remainder is retained by the house for the culinary staff.

Parties of 8 or more are presented with one check. Split plate fee \$5.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Certain meats and seafood are cooked to order.