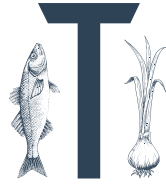


## LUNCH SELECTIONS



## WHERE SEA MEETS SHORE

Native ingredients honor Maine's indelible heritage. By partnering with local farmers, fisherman, ranchers and distillers, Cliff House combines the region's distinctive culture and tradition with culinary innovation.

## BEVERAGES

**BARD COFFEE · 5**  
High Tide Organic Espresso Roast

**RISHI TEA · 6**  
Organic Loose Leaf Tea Service  
**MULLED CIDER · 6**

**RISHI ICED TEA · 4**  
Blueberry · Rooibos · Herbs Summer Lemon  
Black Tea

## SOUPS / SALADS / SHAREABLES

**LOBSTER CHOWDER · 14**  
Maine Potatoes + Bacon Lardons + Lobster

**ORGANIC BABY ROMAINE · 13**  
Bagna Cauda Crumbs + Shaved Parmesan + Garlic  
Confit-Lemon Dressing

**FALL BABY KALE SALAD · 14**  
Kale + Mustard Glazed Heirloom Carrots + Orange Ricotta  
+Quinoa + Farro + Butternut Squash + Cider Vinaigrette  
Avocado + Curry Pickled Onions + Lemon Vinaigrette  
+7 Chicken · +10 Maine Salmon · +11 Steak  
+MKT Lobster · +12 Grilled Scallops

**CLIFF'S SEAFOOD COBB · 25**  
Shrimp + Scallop + Citrus-Herb Smoked Salmon

**FARMERS PICNIC BOARD · 21**  
House Pickled Vegetables + Beet Verde + Beet Hummus

**CHEF'S BOARD · 28**  
Cheese + Salumi + Seasonal Accompaniments

**ONION GRATIN SOUP · 9**  
Caramelized Onions + Bourbon-Cider Veal Stock + Rupert & Hooks  
3 years Cheese Gratin

**BLACKENED CRAB CAKE · 17**  
Brussel Sprout Slaw + Grapefruit-Avocado Aioli

## MAINES

Sandwiches come with your choice of fries, fresh fruit, side salad or potato chips

**NORTHEAST FAMILY FARMS ARTISAN BEEF BURGER · 17**  
Pineland Farms Cheddar + Smoked Onion Aioli  
+2 Tomato Jam · Avocado · Over Easy Egg · Smoked Bacon  
House Pimento Cheese

**CHICKEN SANDWICH · 16**  
Grilled Chicken Breast + Shaved Apples + Prosciutto + Roasted Red  
Pepper Aioli + Baby Greens

**GRILLED MAINE SALMON · 18**  
Vegetable Quinoa Salad + Citrus Vinaigrette

**HOUSE CRAFTED PORCHETTA SANDWICH · 16**  
Ciabatta + Tapenade Aioli + Basil + Wild Arugula

**MAC AND CHEESE**  
Gemelli Pasta + Local Cheddar-Pamesan & Mascarpone Bechamel  
Sauce  
**THE FORAGER** - Local Roasted Mushrooms + Truffled Bread  
Crumbs · **16**

**LOBSTER**- Hooks 3 Year Aged + Truffled Bread Crumbs · **24**

**DUCK CONFIT** - Butternut Squash + Winter Greens  
Toasted Pepitas · **19**

**SEA BURGER · 18**  
Seared Cod Loin + Caper-Lemon Tartar + Toasted Brioche Bun

**NUBB'S LOBSTER ROLL · SINGLE 24 / DOUBLE 28**  
Lightly Mayo Dressed or Warm Brown Butter

## SIDES

**FRIES · 5**  
Regular or Sweet Potato

**SIDE OF FRUIT · 4 BERRIES · 5**

**TRUFFLE PARMESAN FRIES · 8**  
Black Garlic Aioli

**FOX POTATO CHIP · 3.5**

## FAMILY FARMER FRIENDS

**Archer Angus** · Beef  
**Backyard Tomatoes** · Tomatoes  
**Browne Trading Co.** · Fish, Shellfish, Caviar  
**Commonwealth Poultry Co.** · Poultry

**Green Thumb Farms** · Norwis Potatoes  
**Maine Family Farms** · Beef, Pork  
**Maine Grains** · Stone Ground Grains  
**Native Maine Produce** · Produce, Specialty Foods  
**Pineland Farms** · Cheese, Beef

**Silvery Moon Creamery** · Goat Cheese  
**Taylor Lobster** · Lobster, Fish  
**The Milkhouse** · Organic Yogurt  
**Unity Food Hub** · Fruits, Vegetables, Eggs