

Appetizers

Mussels Mediterranean 14

Mussels steamed in a rich broth of butter, white wine, crushed red pepper, garlic and fresh parsley

Prosciutto Wrapped Asparagus 10

Braised fresh asparagus wrapped in thinly sliced parma prosciutto with a balsamic glaze

Seafood Ceviche 12

Fresh citrus marinated diver scallops and gulf shrimp with red onion, cilantro, red peppers and jalapeños

Chilled Jumbo Shrimp Cocktail 12

Fresh poached jumbo shrimp served with classic cocktail sauce and garnish

Chorizo Al Vino 12

Pan sautéed chorizo sausage, shallots, figs, cannellini beans and red wine reduction

Smoked Salmon Crostini 14

Four crostini with Norwegian smoked salmon, goat cheese, capers and red onions

Salads

Sea Cliff Garden Salad 10

Fresh mixed greens, cucumber, tomato, fresh red pepper and grated carrot

Caesar Salad 12

Crispy romaine served with our house made caesar dressing and fresh croutons

Andy's Favorite 12

Fresh mixed greens, beets, crumbled gorgonzola and candied walnuts in our house vinaigrette

Caprese Salad 12

Ripe sliced tomatoes, Liuzzi's fresh mozzarella and basil with a balsamic reduction

Morris Cove Antipasto 14

Mixed greens under prosciutto, salami, roasted red peppers, stuffed marinated hot peppers, artichoke hearts, tuna, black olives, marinated eggplant, provolone and mozzarella cheese

Salad Additions

Grilled marinated chicken 5 | Grilled jumbo shrimp 9 | Wild salmon 10 | Sirloin steak tips 9

Soups

Cream of Butternut Squash 7

Pureed butternut squash in a rich vegetable stock garnished with crème fraiche and cinnamon

Minestrone 7

Traditional Italian soup with beans, potatoes, celery and carrots

Classic French Onion Soup 9

Topped with premium gruyère cheese

Light Fare

Sea Cliff Steak Burger 14

Hand Formed 100% black angus beef, Vermont cheddar, applewood smoked bacon, lettuce and tomato on a brioche bun served with french fries and a pickle

Free Range Chicken Cutlet 12

ABF free range chicken breast, marinated in olive oil and fresh herbs on a toasted ciabatta with mayonnaise, lettuce, and tomato served with french fries and cole slaw

The Ultimate Cubano 12

Slow roasted, marinated pork, select sliced ham, imported Swiss cheese, mustard, sliced dill pickles on a grilled cuban roll served with sweet potato fries

Shrimp Tacos 14

Two white corn tortillas served with sautéed shrimp, shredded cabbage, pico de gallo and chipotle aioli

Land Fare

Roasted Breast of Chicken 21

Fresh mushroom stuffing, garlic mashed potatoes and sauce supreme

Chicken Piccata 19

Sautéed with capers in a butter, lemon and white wine sauce served over pappardelle pasta

Chicken Saltimbocca 21

Pan seared topped with prosciutto, spinach, provolone and green peas

Center Cut, Bone In, Pork Chop 22

*Grilled and served with fresh apple chutney, a roasted vegetable medley
and topped with a demi glaze*

Pasta Primavera 18

Penne pasta sautéed with artichoke hearts, roasted red peppers, green peas and onions

Grilled Filet Mignon 28

Fresh asparagus, fried shallot and baked potato served in a béarnaise sauce

All-Natural Prime Sirloin 26

*Served "Au Poivre" style with watercress salad, garlic mashed potatoes and our
signature cognac & black peppercorn sauce*

Our Famous Prime Rib 26

Slow roasted for six hours, served with au jus, garlic mashed potatoes and asparagus

Sea Fare

Seared Sea Bass 24

Browned in a lemon butter, sauce with cannellini beans, olives and cherry tomatoes

Jumbo Shrimp Scampi 23

Sautéed in butter, garlic, fresh cherry tomatoes, parsley and white wine served over linguine

Creamy Shrimp Carbonara 23

Penne pasta tossed with gulf shrimp, pancetta, green peas and garlic in a light cream carbonara sauce

Fresh Linguine and Clam Sauce 21

Linguine pasta tossed with fresh clams, white wine, garlic, butter, lemon and fresh parsley

Grilled Atlantic Salmon 24

Atlantic salmon over rice and seasoned vegetables topped with a mango chutney

Cove Street Combo 29

Two petite filet medallions grilled how you like it, served with shrimp duet, fingerling potatoes and asparagus

Sides 7

Giant baked potato | Garlic mashed potatoes | Fingerling potatoes

Sautéed fresh spinach | Grilled fresh asparagus | Sautéed mushrooms

Sautéed onions | Sea Cliff side salad

Dessert 7

Classic Crème Brulee

Rich vanilla bean Custard topped with caramelized sugar and a fresh berry salad

New York Style Cheesecake

Served with whipped Chantilly Cream and fresh strawberries

Flourless chocolate cake “La Bete Noire”

Served warm with vanilla ice cream

Pastry Trio

One regular and one chocolate dipped cannoli with a sfogliatelle

Crepes with Dulce De Leche

Delicious homemade crepes filled with our milk caramel

Ice Cream or Sorbet