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, canelli 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
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 canelli 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

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