

The Inn
AT AMARANTE'S SEA CLIFF


Casual Waterfront Dining

DINNER MENU

Appetizers & Salads

Mussels Mediterranean 14

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

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

Artisan Cheese Board 14

Cornichons, crustini, tomato comfiture, dijon, whole almonds

Caprese Salad 12

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

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

Salad Additions

Chicken 5 | Jumbo shrimp 9 | Steak tips 9

Sandwiches

Hot Maine Lobster Roll 26

Whole picked Maine lobster with melted butter served on a toasted New England bun served with french fries and coleslaw

Cold Maine Lobster Roll 26

Whole picked Maine lobster served on a toasted New England bun served with fresh potato salad and coleslaw

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

Shrimp Tacos 14

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

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

Soups

New England Clam Chowder 9

Creamy style served with oyster crackers

Lobster Bisque 12

Fresh picked lobster in a rich lobster broth, white wine, tomato and fresh cream

Entrees

Chicken Piccata 19

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

Chicken Parmigiana 20

Breaded chicken cutlet topped in tomato sauce, mozzarella served with penne pasta

Penne alla Vodka 19

Penne pasta tossed in a rich tomato cream sauce

Veal Milanese 22

Tender veal cutlets, seasoned bread crumbs and fresh lemon, served with baby arugula, heirloom tomato, and shaved parmesan cheese

Center Cut, Bone-In, Pork Chop 22

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

Grilled Filet Mignon 28

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

Seared Chilean Sea Bass 32

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

Grilled Atlantic Salmon 24

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

Fresh Linguine and Clams 21

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

Jumbo Shrimp Scampi 23

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

Sides 7

Small salad | Grilled fresh asparagus | Baked potato
Sautéed mushrooms | Steamed spinach | Mashed potatoes

THOROUGHLY COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCE THE RISK OF FOOD-BORNE ILLNESS
PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE BEFORE ORDERING