

*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