

The Deck

at Amarante's Sea Cliff

Salad

Caesar Salad	10
Tender hearts of romaine lettuce blended with our own Caesar dressing, fresh croutons and grated parmesan	
Andy's Favorite	12
Mixed greens, baby beets, gorgonzola cheese, glazed walnuts and balsamic vinaigrette dressing	
House Salad	10
Fresh mixed greens, sliced cucumber, grape tomatoes, grated carrot and black olives with our house ranch dressing	
Salad Additions:	
Chicken 7 Jumbo Shrimp 9 Crab Cake 10	

Soup and Chowder

Classic Pasta Fagioli	9
Rich and thick broth with caramelized onions, tomato, fresh herbs, white Cannellini beans and baby shell pasta	
New England Clam Chowder	9
Traditional creamy style served with oyster crackers	
Rhode Island Clam Chowder	9
Traditional clear broth style served with oyster crackers	

Raw Bar

Fresh Oysters	2.50 ea
Little Neck Clams	1.95 ea
Jumbo Shrimp	3.00 ea
Served with cocktail sauce and fresh lemon	

Appetizers

Jumbo Buffalo Wings	16
Served with bleu cheese dressing and celery	
Fried Calamari	16
Point Judith calamari served with marinara sauce and fried hot cherry peppers	
Shrimp Street Tacos	16
Two white corn tortillas served with sautéed shrimp, shredded cabbage, pico de gallo and chipotle aioli sauce	
Giant Baked Stuffed Clams	14
Two "stuffies" packed with fresh clams onion, celery, and sweet Italian sausage	
Mac and Cheddar Bites	14
Fried Mac and cheese squares, fried pickles, and Frank's hot buffalo sauce	
House made "Polpette"	12
Meatballs served with marinara sauce and fresh ricotta cheese	
Chicken Tenders	9
Breaded chicken tenders fried golden brown served with dipping sauce	
Hummel Big Bite Hot Dog	8
New Haven's own served on a toasted bun	

Sandwiches

Served with French fries and coleslaw	
Hot Maine Lobster Roll	32
Whole picked Maine lobster with melted butter piled on a toasted New England bun	
Cold Maine Lobster Roll	32
Whole picked Maine lobster dressed with mayo, fresh parsley and celery on a toasted New England bun	
Fresh Cod	16
Batter dipped and fried fresh cod served with lettuce and tartar sauce on brioche	
Chicken Cutlet	16
Lightly seasoned and breaded chicken breast, sautéed and served on brioche with lettuce and tomato	
Fried Oyster Po Boy	18
Six fresh fried oysters served with lettuce, tomato, pickles, remoulade and coleslaw on a toasted baguette	
Steak Burger	16
Fresh ground steak with lettuce and tomato served on a toasted brioche bun	
Add cheese 1 Add bacon 1	

Sides

Fresh Corn on the Cob	5
Boiled farm fresh corn brushed with butter	
Sea Cliff Side Salad	7
Fresh greens, sliced cucumber, grape tomato	
French Fries	6
Coleslaw	4

Fried Seafood

Served with French fries, coleslaw and tartar sauce	
Jumbo Shrimp	26
Sea Scallops	28
Clam Strips	24
Fresh Cod	24

Fried Seafood Combo

Shrimp, scallops, cod, and clam strips with fries, coleslaw and tartar sauce

29

Special Entrees

Grilled Atlantic Salmon	24
Grilled wild caught filet served with rice, vegetable du jour and creamy dill sauce	
Island Clam Bake	29
Delicious combination of shrimp, clams, mussels, red potatoes and corn in garlic, white wine, lemon and butter	
Steamed Lobster	36
Served with butter, lemon, baked potato and fresh corn on the cob	
BBQ Ribs	24
1/2 rack of our slow roasted ribs served with fried mac and cheese bites and veg du jour	