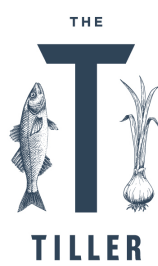


DINNER



WHERE SEA
MEETS SHORE

Native ingredients honor Maine's indelible heritage. By partnering with local farmers, fisherman, ranchers and distillers, Cliff House combines the region's distinctive culture and tradition with culinary innovation.

SMALL *Soups & Salads*

LOBSTER & CORN CHOWDER

Maine Potatoes + Bacon + Cream 16 GF

GREEN MEADOWS FARM BEETS

Tillers Row Pickled Rhubarb + Cress
Chevre + Maple Vinaigrette 13 GF, V

GRAINS OF MAINE

Pickled Cherries + Butternut Squash + Kale
Pine Nuts + Ricotta + Herb Vinaigrette 13 V/GF

ORGANIC ROMAINE

Reggiano + Garlic-Anchovy Dressing + Lemon
Focaccia Crouton 12 CGF

HAND HELDS *Sandwiches*

NUBB'S LOBSTER ROLL Classic or Brown Butter + Toasted Brioche Bun + Fries 28/34 CGF

TILLER BURGER Brioche + Local Cheddar + Arugula + Tomato + Bourbon-Mustard Aioli + Fries 19
CGF (+2 : Avocado, Smoked Bacon, or Fried Egg)

CRAB CAKE STEAMED BUNS Gochujang Remoulade + Celeriac-Apple Slaw 23

SOCIAL & SHARABLES *Table Shares*

BREAD SERVICE

NEW ENGLAND CORNBREAD 6
Heritage Cornmeal + Local Honey + Kate's Butter
HOUSE ONION FOCACCIA 6
Herbs + Roasted Garlic + EVOO + Maine Sea Salt

MAINE MUSSELS

Wine + Chorizo + White Beans + Tomatoes Grilled
Bread 19 CGF

THE FARM BOARD

English Pea Hummus + Mint Pistou + Pea Tendrils +
Crushed Marcona Almonds 12 CGF/DF

THE CHEFS BOARD

Charcuterie + Cheese + Vegetables Accouterments +
Grilled Breads 28 CGF

ROASTED ASPARAGUS

Morels + Ramp Butter + Lemon Gremolata 14

TRUFFLE FRIES

White Truffle Oils + Torn Herb
Parmesan + Black Garlic Aioli 9 GF

CRISPY BRUSSELS SPROUTS

Ricker Hill Cider Reduction + Smoked Blue
Cheese 12 GF

LOBSTER MAC N' CHEESE

Fiddlehead Tomme + Local Cheddar +
Truffled Herb Breadcrumbs 21

LOCAL OYSTERS

Daily offerings of Local Oysters + House Hot
Sauce + Lemon + New England Cocktail
Sauce 22 GF

SKILLET CHARED STREET CORN

Avocado Crème Fraiche + Cilantro + Finger
Lime + Cotija + Espelette 14
(Add: Lobster or Maine Crab Meat + MKT)

*GF - Gluten Free, CGF - Can be made Gluten Free, DF - Dairy Free, V - Vegetarian
We do not use peanuts or fry in peanut oil*

Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MAINES *Medium & Large Plates*

FARM

STRIP STEAK USDA Choice + Potatoes + Charred Broccolini + Green Peppercorn Veal Reduction 48 GF

PINELAND FARMS BEEF SHORT RIB ME Grains Polenta + Mascarpone + Mushroom + Arugula Salad 36 GF

CHICKEN BREAST Mustard Spaetzle + Corn Succotash + Okra + Tomatoes + Tarragon Butter Sauce 31

BARD COFFEE RUBBED HANGAR STEAK Pressed Duck Fat Potatoes + Asparagus + Ramp Butter + Charred Onion Soubise

MOROCCAN SPICED LAMB TAGLIATELLE 12 Hour Lamb Bolognese + Cavallo Nero + Crispy Artichokes + Mint - Burnt Orange Ricotta 42

OCEAN

TILLER DIVER SCALLOPS Lobster Fried Rice + Green Curry Aioli + Leeks, Arugula + Red Peppers 42 DF/GF

BUCATINI & CLAMS Heirloom Tomatoes + Lemon + White Wine + Maine Uni Cream + Bacon 32

FISH MARKET SELECTION Daily Preparation MKT

MAINE CEDAR PLANK SALMON Potato Salad + Corn + Radish + Dill + Watercress Salad 35

FARM TO FISHERMAN Add a Tail or Whole Lobster to any dish MKT

MAINE LOBSTER Chef's Choice Accompaniments + Kate's Butter MKT GF

GARDEN

Add to any Garden Selection; Scallops, Steak, Chicken, Salmon + MKT

VEGETABLE PAELLA Saffron Bomba Rice + Garlic + Harissa Caponata + Greens 25 DF/V

SUMMER GNOCCHI Asparagus + English Peas + Fiddleheads + Dry Jack Cheese + Herb Cream 16/26

SKILLET CHARED STREET CORN Avocado Crème Fraiche + Cilantro + Finger Lime + Cotija + Espelette 14

PRESSED DUCK FAT POTATOES Garlic + Herbs + Ramp Butter + Charred Onions 10 GF

TABLE SIDES

Pressed Duck Fat Potatoes 10

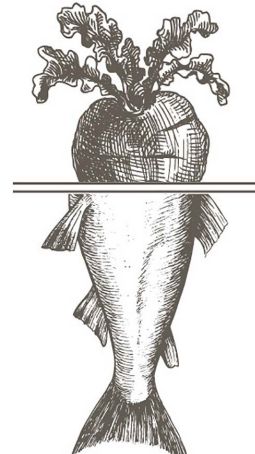
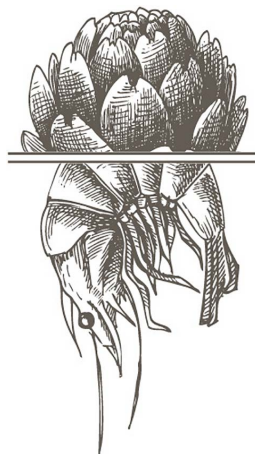
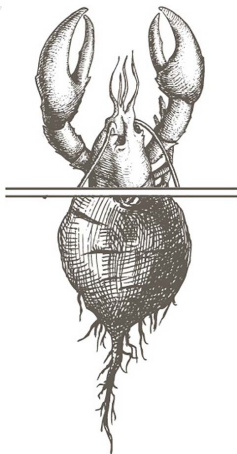
Whipped Potato 7

Mascarpone Polenta 10

Farro Risotto 10

Daily Vegetable 7

Vegetable Gnocchi 10



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