

11:00 AM - 10:00 PM

TIDEMARK

TERRACE

WHERE SEA
MEETS SHORE

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

FARMER

BOARDS

Cheese 19 | Chefs 28
Seasonal Accompaniments

TRUFFLE FRIES | 9

White Truffle Oil, Parmesan, Herbs, Black Garlic Aioli

MARINATED OLIVES | 11

Calabria Peppers, Preserved Lemon, Garlic, Thyme

N.E DOUBLE CHEESEBURGER | 17

Pineland Cheddar, Aioli, Bacon Jam
Avocado +2, Over Easy Egg +2, Bacon +3

FISHERMAN

NUBB'S LOBSTER ROLL | 26 | 30

Lightly Mayo Dressed or Warm Brown Butter

LOBSTER & CORN CHOWDER | 16

Maine Potatoes, Bacon Lardons, Cream

MAINE MUSSLES | 19

Ham Hock Broth, White Beans, House Tasso, Cornbread Crisp

MAINE OYSTERS | 22

House Hot Sauce, Lemon

LOBSTER POUTINE | 19

Fries, Local Cheese Curds, Lobster Gravy, Brown Butter Poached Lobster



CLIFF HOUSE
MAINE

591 SHORE ROAD | CAPE NEDDICK ME | 03902