

**ZEST** is one of the five-character strengths that contribute most to a sense of life-satisfaction. (The other four are curiosity, gratitude, optimism and the ability to love and be loved.) If you're looking for a way to **increase your happiness, add ZEST to your life.**

## **DINNER**

### **APPETIZERS**

#### **SOUP OF THE NIGHT \$9**

#### **CLIFF WEDGE SALAD \$14**

Local Iceberg/Vine Ripe Tomato/ Smoked Applewood Bacon/  
Crumbled Blue Cheese/Pink Peppercorn Buttermilk Ranch  
(GF with Balsamic Vinaigrette)

#### **THAI QUINOA SALAD (GF) \$15**

Salted Cashew Crusted Goat Cheese/Local Greens/Orange Ginger Vinaigrette

#### **NORMA'S TERRACE SALAD (GF) \$15**

Local Greens/Arugula/Papaya/Cucumber/Grapefruit/Ortanique Orange Segments/Feta Cheese  
Tossed in Minted Passion Fruit Vinaigrette/Caribbean Spiced Cashews  
~ \$1 will be donated to *The Norma Shirley Culinary Fund* for each salad~

#### **LOCAL WATERMELON SALAD \$14**

Cucumber/Watermelon/Toasted Pepita Seeds/Cherry Tomatoes/Arugula/Crumbled Feta  
Cheese/Orange Ginger Vinaigrette

#### **PAN BAKED SPICY CURRIED LOBSTER CAKE Seasonal \$20**

Sorrel Flower Glaze/Papaya Coulis/Mango Papaya Salsa

#### **LOCALLY SMOKED MARLIN CARPACCIO (GF) \$20**

Topped with Crisp Cucumber Ribbons/Iceberg lettuce/Capers/  
Shaved Red Onion Salad Tossed in an Italian Vinaigrette

**\*Please inform your server of any allergies you may have that are food-related\***

**\*The above menu items are subject to 10% Government tax and 15% service charge\***

**\*Please note that this is a sample menu and items are subjected to availability\***

***For a current menu, please email us directly at***

***Reservations@theciffjamaica.com***

**ENTREES**

**JERKED PENNE PASTA \$18**

Sun Dried Tomatoes/Roasted Garlic Cloves/Shiitake Mushrooms/Fresh Torn Basil/ Light White Wine Cream Sauce

ADD: Chicken \$6 | Shrimp \$9 | Lobster \$14

*\*There is a surcharge for protein options\**

**INDIAN BUTTER CHICKEN \$20**

Chicken Breast/Creamed Spiced Tomato/Basmati Rice/Fresh Baked Naan Bread

**COCONUT RUNDOWN LOBSTER (GF) Seasonal \$45**

Tomato/Scallion/Fresh Coconut Milk/Thyme/Sauteed Market Vegetables/Steamed White Rice

**LOCAL CATCH OF THE DAY \$35**

Oven Roasted Rustic Potato/Tomato Thyme Cream Sauce

**WHOLE FISH**

**ESCOVITCH (GF) \$35**

Topped with Pickled Carrot/Onion/Sweet & Scotch Bonnet Peppers

*or*

**STEAMED (GF) \$35**

With Carrot/Onion/Okra/Sweet & Scotch Bonnet Peppers

**RED THAI SEAFOOD LINGUINE MP**

Kaffir Lime/Sweet Peppers/Red Thai Cream Sauce

**“NYAM FROM DI YARD”**

**CHOP – CHOP JERK CHICKEN \$26**

Caribbean Mac N Cheese/Seasoned Grilled Corn Off the Cob

**APPLETON RUM BRAISED OXTAIL \$21**

Butter Bean/Tomato/White Rice/Callaloo

**SUGAR LIPS**

**SCOTCH BONNET CHEESECAKE \$10**

Caramel “Woo” Coulis

**WARM MOLTEN LAVA CAKE \$12**

Vanilla Ice Cream

**LOCAL KEY LIME PIE \$10**

Fresh Whipped Cream

**CHERRIES JUBILEE \$10**

Vanilla Ice Cream

**ASSORTED HOME-MADE ICE CREAM \$7**

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