

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

Garden Greens/Salted Cashew/Shredded Red Cabbage/Chopped
Cilantro/Carrot/Tahini Dressing

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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@thecliffjamaica.com

ENTREES

JERKED PENNE PASTA \$18

Sun Dried Tomatoes/Roasted Garlic Cloves/Shiitake Mushrooms/Fresh Torn Basil/ Light White Wine Cream Sauce Cream Sauce
ADD: Chicken \$6 ~ Shrimp \$9 ~ Lobster \$14

INDIAN BUTTER CHICKEN \$25

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

COCONUT RUNDOWN LOBSTER (GF) \$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

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 \$35

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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