

LUNCH

SMALL PLATES

DAILY SOUP \$8

CLIFF BLT SALAD \$14
Local Iceberg, Tomato, Smoked Applewood Bacon, Crumbled Blue Cheese, Pink Peppercorn Buttermilk Ranch

NORMA'S TERRACE SALAD \$14
Local Greens, Arugula, Papaya, Cucumber, Grapefruit and Ortanique Orange Segments, Beet Curls, Caribbean Spiced Pecans, Feta Cheese In Minted Passion Fruit Vinaigrette

MOZZARELLA STACK \$16
Local Heirloom Tomatoes, Buffalo Mozzarella, Arugula, Toasted Pepita Seed Pesto, Sorrel Flower Glaze

"PEPPA" SHRIMP COCKTAIL \$16
Pickled Carrot, Onion, Sweet & Scotch Bonnet Peppers, Plantain Chips

FRITTERS OF THE DAY \$14
Roasted Garlic Aioli

LOCALLY SMOKED MARLIN CARPACCIO \$16
Topped with Crisp Cucumber Ribbons, Capers, Iceberg lettuce, Capers, Shaved Red Onion Salad Tossed in an Italian Vinaigrette

SHORT RIB EMPANADAS \$16
Pico de Gallo, Cilantro Crema, Mango Chutney

DIPS AND CHIPS

BLACK BEAN HUMMUS \$12
Plantain Chips

TEQUILA QUESO \$14
Fried Caribbean Chips, Black Bean Salsa, Cilantro Crema

CHEESY ARTICHOKE & CALLALOO DIP \$16
Pita Points

MEDIUM PLATES

Come with fries or side salad (\$2)

THE CLIFF CLUB \$18
Hickory Wood Smoked Ham, House Cured Bacon, New Zealand Cheddar, Lettuce, Tomato, Chipotle Aioli, Hard Dough Bread

SPICY CURRIED LOCAL CRAB MELT \$22
Mozzarella, Mango Papaya Roulade, Hard Dough Bread

JERK CHICKEN WRAP \$16
Irish Potato, Tequila Queso, Flour Tortilla

GRILLED or FRIED CATCH SANDWICH \$21
Lettuce, Tomato, Caramelized Onions, Chipotle Aioli

BIG PLATES

CERTIFIED ANGUS BEEF BURGER \$19
Cheddar Cheese, Grilled Onion, Truffled Aioli, Fries

SOUTHWESTERN TURKEY BURGER \$17
With Pepper Jack Cheese, Lettuce, Tomato, Grilled Onion, Chipotle Aioli on Hard Dough Rounds, fries

BREADFRUIT FISH TACOS \$18
Cumin & Coriander Dusted Local Catch, Black Bean Hummus, Pico De Gallo, Cilantro Crema, Side Salad

JAMAICAN BEEFSTEAK QUESADILLA \$19
Flour Tortilla, Certified Angus Beef, Sautéed Onion, Red & Yellow Peppers, Gold Tequila Queso, Pico De Gallo & Ranch Dressing

JAMAICAN STYLE DISH OF THE DAY MP

ESCOVITCH CATCH OF THE DAY \$24
Onion, Carrot, Chayote, Red, Yellow, Scotch Bonnet Peppers Pickled in Can Vinegar, Rice & Peas

WEST INDIAN TOASTED CURRY \$22
SHRIMP \$22
CHICKEN \$17
VEGGIE \$15
With Jasmine Rice, Garden Vegetables

DESSERT – Save Room & Treat Yourself

*Please inform your server of any allergies you may have that are food related
The above rates are subject to 10% Government tax, 15% service charge, \$5 Room Charge