11:00 AM - 9:00 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|SEA Cuterie 27
Seasonal Accompaniments

TRUFFLE FRIES • 9
White Truffle Oil, Parmesan, Herbs, Black Garlic Aioli

PORK TORCHON • 15
Smoked Onion Mustard, Green Tomato Chow-Chow

MARINATED OLIVES • 11
CalabriaPeppers,PreservedLemon,Garlic,Thyme

MAINE CHIPS • 8
SeaweedPowder|Salt&Vinegar

N.E DOUBLE CHEESEBURGER • 17
Pineland Cheddar, Aioli, Bacon Jam
Avocado (+2), Over Easy (+2), Bacon (+3)

FISHERMAN

NUBB'S LOBSTER ROLL • 26/30
Lightly Mayo Dressed or Warm Brown Butter

LOBSTER & CORN CHOWDER • 15
Maine Potatoes, Bacon Lardons, Cream

MAINE MUSSELS • 19
Ham Hock Broth, White Beans, House Tasso, Cornbread Crisp

CHARRED OCTOPUS • 18
Saffron Yogurt, Marcona Almonds, Confit Potatoes, Espelette

MAINE OYSTERS • 21
House Hot Sauce, Champagne Sabayon, Lemon

LOBSTER POUTINE • 18
Fries, Local Cheese Curds, Lobster Gravy, Brown Butter Poached Lobster