

THE SAFARI ROOM



Soups & Salads

Safari Signature Lobster Bisque* 26

OceanCliff house made bisque with a full 1 ¼ lobster tail and claw

New England Clam Chowder* 9

fresh clams, tender potatoes and bacon in a creamy broth with a dollop of salted butter

⊗ **Classic Caesar 8**

romaine hearts, garlic croutons, parmesan cheese and classic caesar dressing

⊗ **Heirloom and Burrata 15**

heirloom tomatoes, imported Italian burrata cheese, sweet basil-balsamic vinaigrette, extra virgin olive oil and parmesan crostini

⊗ **Kale and Quinoa 10**

kale, herb quinoa, red onion, grape tomatoes, cherry pepper, house vinaigrette

⊗ **Safari Garden 8**

hand-picked greens, grape tomatoes, shredded carrot, marinated goat cheese and toasted almonds, champagne vinaigrette

⊗ **Wedge Salad 9**

iceberg lettuce, tomatoes, smoked bacon crumbles and gorgonzola dressing

Add a protein to your salad ...

Grilled or Blackened

8oz Filet*		+\$26
8oz Salmon Filet*		+\$16
8oz	Swordfish	Filet*
+\$18		
8oz	Cod	Filet*
+\$15		
3 16/20 Shrimp*		+\$12
8oz	Ahi	Tuna*
+\$20		
8oz Organic Chicken Breast		+\$8
Lobster		Salad
+\$22		

Small Plates

Lobster Mac and Cheese* 18

creamy four-cheese sauce and penne, baked with lobster tails and claws

⊗ **Pound of Shell on White Shrimp* 20**

lemon poached, with spicy cocktail sauce

⊗ **Tuna Rice Bites* 16**

togarashi blackened yellowfin tuna, crispy rice bites, sweet corn-tomato chutney, wasabi caviar and sweet soy

Point Judith Calamari* 16

lightly breaded and deep fried calamari over mixed greens and topped with tomato, pepperoncini

Artisan Soft Pretzels 9

bavarian style house baked served with cajun honey mustard

Maryland Style Crab Cakes* 16

jumbo lump crab cakes with wilted spinach, crispy carrot and spiced aioli

Rhode Island Stuffed Quahog* 4 each

fresh Rhode Island clams, chorizo, Portuguese sweet bread stuffing, garlic butter and sweet pepper relish

Seafood Ceviche* 12

hearts of palm, cilantro, citrus, and jalapeno, and a lavash crostini

Artisanal Cheese Board 18

chef selected cheeses with table grapes, honeycomb, port wine figs, candied walnuts and grilled tuscan bread

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Pizzas

Lobster* 22

sliced tomato, basil, mozzarella cheese and chunks of lobster meat

Vegetable 15

imported olive oil infused with garlic, spinach, red onion, tomato, feta and mozzarella cheese

Sandwiches

Served with your choice of french fries or mixed greens

Lobster Roll* 25

lobster tail, claw and knuckle tossed in a tarragon crème fraiche dressing with lettuce in a buttered and toasted split top brioche roll

OceanCliff Lobster Po Boy * 24

lightly breaded and deep fried lobster legs, pickles, kale slaw and lemon-caper aioli in a buttered and toasted split top brioche roll

Grilled Chicken Ciabatta * 16

organic chicken breast, smoked bacon, lettuce, tomato, avocado and ranch dressing on toasted ciabatta roll

American Kobe Beef Burger* 18

topped with house made pickles and aged cheddar - available with the addition of bacon ... + \$1

Entrées

⊗ **Filet Mignon* 38**

grilled 8oz filet with peppercorn brandy sauce, fingerling potatoes and fresh vegetables

⊗ **Nesta Jamaican “Jerk” Chicken * 26**

authentic “jerk” marinated statler chicken breast, roasted and served with jasmine rice, grilled summer squash

Fish and Chips* 23

stout batter, fries with OceanCliff tartar sauce

Roasted Cod* 28

corn and heirloom tomato relish, fava beans, lobster broth

Citrus Glazed Salmon* 28

citrus glazed pan roasted salmon, ginger-jasmine rice, snap peas and grilled pineapple salsa

⊗ **Blackened Swordfish* 28**

grilled cajun spiced swordfish steak, wild rice, artichoke and roasted sweet pepper tapenade

Penne Pomodoro 18

extra virgin olive oil, san marzano tomatoes, fresh basil and garlic

Seafood Scampi* 28

littlenecks, shrimp, and lobster, diced tomato, white wine garlic sauce, fresh herbs with hand cut pappardelle

⊗ **Seared Yellow Fin Tuna* 32**

stir fried vegetable, ginger scented sticky rice, wakame salad, wasabi butter and sweet soy

⊗ **Steamed Maine Lobster* 35**

1¼ lb steamed lobster, roasted potatoes, grilled asparagus drawn butter

⊗ **NY Strip Steak* 34**

16oz NY strip sirloin steak served with fingerling potatoes and vegetable medley available with choice of au poivre sauce or roasted garlic aioli

Vegetarian and Gluten Free Options Available

⊗ Items notated with this symbol mean this item can be made gluten free upon request

* Raw meat and shellfish or products not cooked to recommend internal temperatures may increase your risk illness. Consumers who are sensitive to food related reactions or illness should eat thoroughly cooked meats poultry, and sea food. If you have any food allergies, please bring them to your server's attention.

4.22.17