

Alissa's **OCEAN VIEW** BAR & GRILL

STARTERS

Crab Cakes 18

two crab cakes over scratch-made whole grain mustard cream sauce

Artichoke Bruschetta 14

artichoke & tomato bruschetta, grilled baguette

Garlic Toast 9

sourdough toasted with scratch-made garlic butter (add melted cheese +3)

Shrimp Cocktail 16

chilled colossal shrimp, cocktail sauce

Fried Pickles 12

panko crusted, fried dill pickles, ranch

Crispy Brussel Sprouts 12

fried fresh Brussel sprouts, drizzled with porcini balsamic glaze

Ahi Stack 16

sashimi-grade Ahi, avocado, cucumber, & green onions, sesame citrus soy sauce, wonton chips

Fried Calamari 17

panko crusted, fried calamari rings & tentacles, cocktail sauce

Popcorn Shrimp 15

breaded, fried shrimp, cocktail sauce

SANDWICHES, TACOS, WRAPS

Classic Cheeseburger 21

hand-pressed, grass-fed, Angus beef patty, melted cheddar, fresh greens, sliced tomato, pickles, sliced red onion & thousand island on a brioche bun, served with hand-cut fries

Short Rib Sandwich 22

braised short rib, slaw, & crispy fried onions on brioche, served with hand-cut fries

Veggie Wrap 19

grilled marinated portabella mushroom, grilled asparagus, roasted red bell pepper, fresh spinach, avocado & signature vegan walnut pesto wrapped in a spinach tortilla, served with coleslaw

Chicken Pesto Wrap 19

grilled chicken breast, house-made vegan walnut pesto, romaine, arugula, red onion & tomato, wrapped in a large tortilla, served with hand-cut fries

Mushroom Swiss Chicken Ciabatta 19

grilled chicken breast, sauteed mushrooms, melted swiss, sliced red onion, fresh spinach & mayo, on toasted ciabatta, served with hand-cut fries

Grilled Fish Tacos 20

three tacos with grilled whitefish, shredded cabbage, signature whole grain mustard cream sauce, house-made pickled onions, & fresh cilantro, served with mixed greens in cilantro lime vinaigrette

**We include an 18% gratuity to all parties of 8 or more*
\$2 split charge*

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ENTREES

Grilled Salmon

grilled Atlantic salmon topped with herb butter, served with mashed potatoes & seasonal vegetables 26

Whitefish Picatta

pan seared whitefish served over fresh spinach & mashed potatoes, topped with house-made lemon caper butter 23

Shrimp Brochette

charbroiled colossal shrimp topped with house-made garlic butter, served with grilled asparagus & basmati rice 24

Fish and Chips

deep fried, beer battered whitefish served with hand-cut fries, coleslaw, tartar sauce & malt vinegar 23

Pork Chop

bone-in pork chop, topped with garlic herb butter, served with mashed potatoes & apple slaw 26

Hanger Steak

grilled hanger steak on a bed of arugula lightly dressed in house-made orange gastrique, topped with shaved parmesan, served with fingerling potatoes 27

Quinoa Power Bowl VG

red & white quinoa, roasted red beets, grilled marinated portabella mushroom, sautéed baby kale, fresh cucumber & avocado, topped with house-made pickled onions, sprinkled with black sesame seeds 21

Penne Pesto VG

penne, asparagus, & sun dried tomatoes, tossed in house-made vegan walnut pesto, topped with crumbled feta 21

Linguini Primavera VG

linguini, red bell pepper, yellow squash, zucchini, broccoli, tomato, & mushroom tossed with scratch-made marinara 19

SALADS

(add chicken or shrimp +9) (add salmon or steak +12)

Blackened Caesar

choice of blackened Atlantic salmon, jumbo shrimp, or chicken breast over romaine tossed with croutons & Caesar dressing, topped with shaved parmesan 23

Roasted Beet & Goat Cheese Salad VG

roasted red & gold beets, crumbled goat cheese, & house-made candied walnuts on a bed of fresh arugula tossed in orange gastrique, drizzled with balsamic reduction 19

Simple Mixed Greens VG

mixed greens, julienne carrots, diced tomatoes & cucumbers with your choice of dressing 9

Chophouse Steak Salad

grilled Hanger steak on a bed of romaine tossed with crumbled bleu cheese, sautéed mushrooms, fresh tomatoes, & balsamic vinaigrette, topped with crispy fried onions 26

Quinoa & Arugula Salad VG

red & white quinoa, tomato, cucumber, lemon juice & a touch of extra virgin olive oil on a bed of fresh arugula, topped with house-made pickled onions 17

Small Caesar

romaine tossed with croutons & Caesar dressing, topped with shaved parmesan 11

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