



## STARTERS

### **Crab Cakes** 18

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

### **Shrimp Cocktail** 16

*chilled colossal shrimp, cocktail sauce*

### **Artichoke Bruschetta** 14

*artichoke & tomato bruschetta, grilled baguette*

### **Fried Pickles** 12

*panko crusted, fried dill pickles, ranch*

### **Popcorn Shrimp** 15

*breaded, fried shrimp, cocktail sauce*

### **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*

### **Crispy Brussel Sprouts** 12

*fried fresh Brussel sprouts, drizzled with porcini  
balsamic glaze*

### **Garlic Toast** 9

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

## SALADS

*(add avocado +4) (add chicken or shrimp +9) (add salmon or steak +12)*

### **Blackened Caesar** 23

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

### **Roasted Beet & Goat Cheese** 19

*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*

### **Chophouse Steak** 26

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

### **Quinoa & Arugula** 17

*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*

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



**SURF**

*START WITH A SMALL MIXED GREENS OR CAESAR SALAD 10*

**Whitefish Picatta 23**

*pan seared whitefish served over fresh spinach & mashed potatoes, topped with lemon caper butter*

**Crab Stuffed Salmon 29**

*fresh Atlantic salmon stuffed with lump crab, whole grain mustard cream sauce, grilled asparagus*

**Pan Seared Scallops 31**

*pan seared fresh diver scallops, on a bed of polenta, mushroom & Madeira wine sauce, micro-arugula*

**Walnut Crusted Mahi-Mahi 26**

*walnut crusted Mahi-Mahi over a sweet chili, butter & lime sauce, basmati rice, grilled asparagus*

**Seared Ahi 24**

*sashimi-grade Ahi tuna crusted in orange zest & sesame seeds, seared rare, served over basmati rice & sauteèd spinach, topped with orange zest, citrus-soy glaze, fresh pea sprouts*

**Grilled Salmon 26**

*grilled Atlantic salmon topped with herb butter, mashed potatoes, seasonal vegetables*

**Blackened Shrimp Tacos 20**

*three corn tortillas filled with blackened shrimp, cilantro crema, shaved red cabbage, pico de gallo*

**Fish and Chips 23**

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

**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*

**Shrimp Brochette 24**

*charbroiled colossal shrimp topped with house-made garlic butter, basmati rice, grilled asparagus*

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

## TURF

*START WITH A SMALL MIXED GREENS OR CAESAR SALAD 10*



### **Braised Short Rib 30**

*beef short rib braised in onion jus served over horseradish mashed potatoes topped with crispy fried onions*

### **Hanger Steak 27**

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

### **Pork Chop 26**

*grilled bone-in pork chop, topped with garlic herb butter, mashed potatoes, green apple slaw*

### **Classic Cheeseburger 21**

*hand-pressed, grass-fed, Angus beef patty, melted cheddar, fresh greens, sliced tomato, pickles, sliced red onion, thousand island, brioche bun, hand-cut fries  
(add bacon, avocado, or sauteèd mushrooms +4)*



## EARTH

*START WITH A SMALL MIXED GREENS OR CAESAR SALAD 10  
(add chicken or shrimp +9) (add salmon or steak +12)*

### **Penne Pesto 21**

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

### **Quinoa Power Bowl 21**

*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*

### **Linguini Primavera 19**

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

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