



## Breakfast Values \$10.00

Coffee included only with Continental

### Classic Continental

Toast or pastry | cup of fruit | juice | coffee or tea

### Old Fashioned Pancakes

3 plain buttermilk or blueberry pancakes | fresh fruit

### Cinnamon Raisin French Toast

Cinnamon raisin challah bread | house-made whipped cream | seasonal berries

### Diced Ham Scramble *No Substitutions Please*

2 eggs | ham | cheese | toast

### Chef's Quiche

House-made quiche | breakfast potatoes

### Belgian Waffle

House-made whipped cream | seasonal berries

### House Granola and Yogurt

Vanilla yogurt | granola | seasonal berries

### Classic Oatmeal

Seasonal berries | brown sugar | raisins

## Breakfast Specialties \$15.00

Coffee only included on Classic American Breakfast

### Traditional Benedict

English muffin | Canadian bacon | hollandaise | breakfast potatoes

### Pepe's Egg White Benedict

English muffin | avocado | spinach | Swiss cheese | fresh fruit  
a healthier alternative

### California Benedict

Wheat toast | avocado | smoked salmon | hollandaise | pico de gallo | breakfast potatoes

### Classic American Breakfast \*GFA

2 eggs | choice of bacon/ ham/sausage | breakfast potatoes | coffee or juice | toast, pancakes, pastry or waffle

### Build Your Own Omelet \*GFA

3 eggs | toast | breakfast potatoes  
Choice of **three** items: onions/ peppers/ tomatoes/ mushrooms/ spinach/ ham/ sausage/ bacon/ chorizo/ cheddar/ Swiss/ jack/ American cheese/avocado/ sour cream/ salsa/ hollandaise sauce  
*Additional items \$.50 each*

### Country Fried Steak

2 eggs | country style gravy | breakfast potatoes | toast

### Chicken & Waffle

2 boneless chicken tenders | whipped butter | warm syrup

### Corned Beef Hash \*GFA

2 eggs | breakfast potatoes | toast

### Toasted Croissant Sandwich

2 eggs | American cheese | choice of ham/sausage/ bacon | breakfast potatoes

### Vegetable Frittata \*GFA

3 eggs | onions | peppers | tomatoes | mushrooms | spinach | lightly dressed arugula | balsamic reduction | toast

### California Breakfast Burrito

Flour tortilla | scrambled eggs | potatoes | avocado | cheddar & jack cheese | choice of bacon/ham/ sausage | side of fresh salsa | fresh fruit

### Breakfast Quesadilla

Flour tortilla | scrambled eggs | cheddar & jack cheese | avocado | choice of ham/sausage/bacon | pico de gallo | fresh fruit

### Machaca Scramble \*GFA

Shredded beef | peppers | onions | eggs | cheddar & jack cheese | breakfast potatoes | roasted tomato salsa | corn or flour tortilla

*May substitute eggs whites on most items.*

*\*GFA = gluten free available, please inquire with your server*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## A La Carte

1 Egg \$3   2 Eggs <i>gf</i> \$6	Toast \$3
Side of Bacon/ Ham/ Sausage/Turkey Sausage <i>gf</i> \$5	One Slice of Cinnamon Raisin French Toast \$6
Breakfast Potatoes <i>gf</i> \$4	<i>*add berries &amp; house-made whipped cream \$1.25</i>
Bowl of Fruit <i>gf</i> \$6	Assorted Pastries \$3.25
Cup of Yogurt <i>gf</i> \$3	Biscuit and Gravy \$5
2 Pancakes Plain or Blueberry \$6	Avocado \$1.25
Assorted Cold Cereals with Milk \$6	Bagel and Cream Cheese \$5

*gf = gluten free*

## Beverages

**Fresh Brewed Iced Tea, Coffee, Hot Tea, Hot Chocolate** \$3

**Cold Brew Coffee** \$4.00

**Juice:** Small \$3.00 | Large \$ 5.00

Apple | Tomato | Orange | Cranberry | Pineapple | Grapefruit

**Fountain Sodas** \$3.00

Coke | Diet Coke | Sprite | Root Beer | Lemonade | Dr. Pepper

**Bottled Water**

Acqua Panna 1L \$5

San Pellegrino 500ml \$4 | 1L \$6

## Cocktails

**Mimosa** \$7

Orange juice | Hibiscus | Sunset (hibiscus & orange)

**Mimosa by the Bottle** \$24

Sparkling Wine | choice of juice

**Blue Wave Bloody Mary** \$11

Stoli jalapeño vodka | house-made bloody mix| house pickled veggies| bacon-salt rim

**Blood Orange Screwdriver** \$11

Tito's vodka *gf* | blood orange juice | rosemary simple syrup | sparkling water

**Irish Coffee** \$11

Jameson Irish whiskey | coffee | brown sugar | fresh whip

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## THE BLUE WAVE BAR & GRILL

# LOUNGE

### FOR THE TABLE

#### DUCK CONFIT QUESADILLA

flour tortillas filled with oaxaca cheese and tender duck, topped with guacamole, pico de gallo, and balsamic reduction  
\$14.00

#### CAMPECHANA COCTEL

mexican style seafood cocktail with shrimp, crab, avocado, and paprika dusted tortilla chips  
\$15.00

#### COCONUT CRUSTED CALAMARI

coconut and panko breaded calamari steak strips served with sweet chile sesame dipping sauce  
\$12.00

#### HAWAIIAN FRESH AHI NAPOLEON

fresh sashimi style ahi tuna layered with sweet onion, avocado, macadamia nut, and seaweed salad. served with wasabi aioli, sesame ponzu vinaigrette, and wonton chips  
\$16.00

#### BLUE CRAB GUACAMOLE

blue crab salad served over house-made guacamole with paprika dusted tortilla chips  
\$14.00

#### ROASTED JALAPENO HUMMUS

roasted jalapeno and cilantro spiked hummus with crudite vegetables and grilled pita bread  
\$12.00

#### BEER BATTERED ONION RINGS

Thorn St. Lager battered onion rings. served with golden bbq dipping sauce  
\$10.00

#### JUMBO LUMP CRAB CAKE

served with Cajun spiced remoulade and mixed green salad  
\$15.00

### - SWEETS \$8 -



VANILLA BEAN PANNA  
COTTA 

MEXICAN CHOCOLATE  
POT DE CREME  

CARAMELIZED APPLE BREAD  
PUDDING 

NY STYLE CHEESECAKE 

FLOURLESS CHOCOLATE  
TORTE  

 gluten free  vegetarian, may contain eggs or cheese  
please inquire for additional choices that may be prepared gluten-free

## SOUPS & SALADS

- CLAM CHOWDER** \$6.00/\$9.00  
New England style served as a cup or bowl
- SOUP OF THE DAY** \$5.00/\$8.00  
Chef's choice served as a cup or bowl
- MIXED GREENS SALAD** GF V \$8.00  
mixed greens, tomato, cucumber, carrot, gorgonzola, cranberry, candied walnut, balsamic vinaigrette
- CHOPPED STEAK SALAD** \$17.00  
romaine, iceberg, spinach, beets, boiled egg, herbed crouton, horseradish cream & steakhouse dressing
- GRILLED SHRIMP WEDGE** GF \$18.00  
topped with grape tomato, gorgonzola, onion, dill, everything spice, bacon, and ranch
- SALMON CAESAR SALAD** \$16.00  
romaine heart, herbed crouton, shredded parmesan, caesar dressing

## LOCAL FAVORITES

*available side choices are French fries, chopped fruit, or mixed greens*

- CALIFORNIA RUEBEN** \$15.00  
toasted rye bread, sliced turkey, avocado, swiss, sauerkraut, and 1000 island dressing. choice of side
- CAVATAPPI BOLOGNESE** \$16.00  
Italian sausage and ground beef pomodoro sauce with dressed rocket arugula and herbed ricotta
- GRILLED CATCH TORTA** \$16.00  
local catch, lettuce, tomato, onion, guacamole, and mayo on a toasted torta. choice of side
- EGG SALAD SANDWICH** V \$14.00  
generous serving of classic egg salad on fluffy white bread. choice of side
- GRILLED FISH TACOS** GF \$15.00  
achiote marinated fish in local corn tortillas, Oaxaca cheese, jalapeno cilantro creme, and tropical salsa. choice of side
- FISH AND CHIPS** \$15.00  
Thorn St. Lager battered cod served with French fries, cole slaw, and tartar sauce
- LOCAL CATCH** \$16.00  
mashed potato, seasonal veggies, and goat cheese romesco
- BBQ BEEF SHORTRIB** \$18.00  
4-cheese mac n cheese and steamed broccoli
- BLUE WAVE WAGYU BURGER** \$17.00  
8 oz patty, brioche bun, caramelized onion, lettuce, tomato, pickle chips, and 1000 island. choice of side

**JOIN US IN THE BAR DAILY FROM  
4PM-7PM FOR HAPPY HOUR FOOD  
AND DRINK SPECIALS**

*We are happy to accommodate and omit ingredients due to allergies or dietary restrictions. however substitutions may not always be possible. thank you for understanding  
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness*

**THE BLUE WAVE BAR & GRILL**

***HAPPY HOUR***

LOBSTER NACHOS \$15	
BREADED CLAM STRIPS \$8	
CHOWDER FRIES \$6	
BUFFALO WINGS \$7	
FRIED PICKLE MIX \$8	
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WELL DRINKS \$6	
DRAFT BEERS \$6	
DOMESTIC BEERS \$5	
HOUSE WINES \$6	

**Available Daily 4pm-7pm  
in the Blue Wave Bar and Bar Patio**

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**Available Daily 4pm-7pm  
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THE BLUE WAVE BAR & GRILL

# DINNER

## SOUP & SALADS

### CLAM CHOWDER

new england style chowder served in a cup or bowl

\$6.00/\$9.00

### SOUP OF THE DAY

Chef's choice served in a cup or bowl

\$5.00/\$8.00

### MIXED GREENS SALAD

mixed greens, tomato, cucumber, carrot, gorgonzola, cranberry, candied walnut, balsamic vinaigrette

\$8.00

### CHOPPED HOUSE SALAD

romaine, iceberg, spinach, beets, boiled egg, herbed crouton, horseradish cream & steakhouse dressing

\$9.00

### BABY WEDGE SALAD

grape tomato, gorgonzola, onion, bacon, dill, everything spice, balsamic reduction & ranch

\$10.00

### CAESAR SALAD

romaine heart, herbed crouton, shredded parmesan, caesar dressing

\$8.00

## - SIDES \$6 -

MAC & CHEESE 

MUSHROOM RISOTTO  

GARLIC GREEN BEANS  

ROMESCO GRILLED ASPARAGUS 

GARLIC PARM FRIES  

## FOR THE TABLE

### DUCK CONFIT QUESADILLA

two flour tortillas filled with melted oaxaca cheese & tender duck, topped with house-made guacamole, pico de gallo, & balsamic reduction

\$14.00

### CAMPECHANA COCTEL

mexican style seafood cocktail with shrimp, crab, avocado, & paprika dusted tortilla chips

\$15.00

### ROASTED BRUSSEL SPROUTS

brussel sprouts roasted with caramelized onion, pancetta, & balsamic reduction

\$11.00

### HAWAIIAN FRESH AHI NAPOLEON

fresh sashimi style ahi tuna layered with sweet onion, avocado, toasted macadamia nut, & seaweed salad. served with wasabi aioli, sesame ponzu vinaigrette, & crispy wonton chips

\$16.00

### BLUE CRAB GUACAMOLE

blue crab salad served over house-made guacamole with paprika dusted tortilla chips

\$14.00

### ROASTED JALAPENO HUMMUS

roasted jalapeno & cilantro spiked hummus with crudite vegetables & grilled pita bread

\$12.00

### BEER BATTERED ONION RINGS

Thorn St. Lager battered red onion rings served with golden bbq dipping sauce

\$10.00

### JUMBO LUMP CRAB CAKE

served with cajun spiced remoulade & mixed greens salad

\$15.00

### COCONUT CRUSTED CALAMARI

coconut & panko breaded calamari steak strips served with sweet chile sesame dipping sauce

\$12.00

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# MAINS

## FROM THE RANCH

### FILET MIGNON

mashed yukon gold potato, grilled asparagus and baby carrot, green peppercorn demi-glace, & crispy onion strings  
\$32.00

### BRICK ROASTED CHICKEN

free range chicken with forest mushroom risotto, shaved brussel sprouts & balsamic reduction  
\$24.00

### BEER BRAISED SHORT RIB

buttered papardelle pasta, sauteed forest mushrooms & herbed creme fraiche  
\$28.00

### FRIED CHICKEN DINNER

mashed yukon gold potato, garlic green beans, country gravy & buttermilk biscuit  
\$22.00

### CAVATAPPI BOLOGNESE

Italian sausage & ground wagyu beef pomodoro sauce served with dressed rocket arugula & herbed ricotta  
\$24.00

### CRISPY PORK SHANK

served with hapa rice, garlic green beans, & sweet chile sesame dipping sauce  
\$26.00

### WINTER SQUASH CARBONARA

pancetta, fried sage, butternut squash puree, linguine, & shredded parmesan cheese  
\$22.00

### GROWN FOLK MAC & CHEESE

pancetta, duck confit, cavatappi pasta, tomato, caramelized onion, spinach & herbed panko topping

\$24.00

### HERB ROASTED VEGETABLE

### GRAIN BOWL

cauliflower, beets, zucchini squash, mushrooms, tomato, roasted jalapeno & cilantro spiked hummus over hapa rice  
\$20.00

## FROM THE SEA

### GRILLED SALMON

served over white bean ragout with balsamic reduction & basil chiffonade  
\$26.00

### SWORDFISH PICCATA

mashed yukon gold potato, sauteed local greens, lemon caper pan made beurre blanc.  
\$28.00

### MISO GLAZED SEABASS

served over steamed hapa rice & herb-roasted market vegetables  
\$28.00

### SCALLOPS

butternut squash puree, shaved sauteed brussel sprouts with crispy pancetta, pumpkin seed pesto  
\$30.00

### LINGUINE AND CLAMS

Baby clams steamed with white wine, garlic, shallot, parsley, & butter.  
\$24.00

### GARLIC BUTTERED SHRIMP

seasoned flour dusted shrimp sauteed with garlic and clarified butter served with hapa rice & garlic green beans  
\$24.00

## - SWEETS \$8 -

VANILLA BEAN   
PANNA COTTA

MEXICAN    
CHOCOLATE POT  
DE CREME

CARAMELIZED APPLE   
BREAD PUDDING

NY STYLE   
CHEESECAKE

FLOURLESS    
CHOCOLATE TORTE

 gluten free  vegetarian, may contain eggs or cheese

Please inquire with your server for additional choices that may be prepared vegetarian or gluten-free



THE BLUE WAVE BAR & GRILL

## *Kid's Menu*

Children 12 & Under  
all choices served with  
fresh fruit or french fries

*40z CHEESE BURGER*

*KRAFT MACARONI  
& CHEESE*

*CHICKEN STRIPS*

*CHEESE PIZZA*

**\$8.00**



THE BLUE WAVE BAR & GRILL

## *Kid's Menu*

Children 12 & Under  
all choices served with  
fresh fruit or french fries

*40z CHEESE BURGER*

*KRAFT MAC N'  
CHEESE*

*CHICKEN STRIPS*

*CHEESE PIZZA*

**\$8.00**



THE BLUE WAVE BAR & GRILL

## *Kid's Menu*

Children 12 & Under  
available during breakfast hours only

**2 PANCAKES**  
*PLAIN BUTTERMILK OR BLUEBERRY*

**2 EGGS & POTATOES**  
*EGGS COOKED ANY STYLE*

**FRUIT & YOGURT**  
*FRESH FRUIT WITH VANILLA YOGURT*

**OATMEAL**  
*BROWN SUGAR, RAISINS, AND FRESH  
BERRIES*

**\$7.00**



THE BLUE WAVE BAR & GRILL

## *Kid's Menu*

Children 12 & Under  
available during breakfast hours only

**2 PANCAKES**  
*PLAIN BUTTERMILK OR BLUEBERRY*

**2 EGGS & POTATOES**  
*EGGS COOKED ANY STYLE*

**FRUIT & YOGURT**  
*FRESH FRUIT WITH VANILLA YOGURT*

**OATMEAL**  
*BROWN SUGAR, RAISINS, AND FRESH  
BERRIES*

**\$7.00**





# Blue Wave

## COCKTAIL LIST

### MAI-TAI

Jamaican rum, Barbados rum, orange  
Curaçao, lime, orgeat, tiki bitters / 12

### SIMPLE MARGARITA

Don Julio Blanco, Cointreau, lime, agave / 12.50

### BLUE WAVE BLOODY

Stoli Jalapeño Vodka, house bloody mix,  
bacon salt rim, traditional garnish / 11

### DIRTY BIRD MARTINI

Grey Goose Vodka, olive brine, blue cheese  
stuffed olives / 14

### BUFFALO OLD FASHIONED

Buffalo Trace Bourbon,  
sugar, bitters, Luxardo cherry, orange / 15

### SPARKLING BLOOD ORANGE SCREWDRIVER

Tito's Vodka, blood orange purée, rosemary  
simple, sparkling H2O / 10.5

### GODIVA CHOCOLATE MARTINI

Stoli Vanilla Vodka, Godiva chocolate  
liqueur, cream, ...more chocolate / 12

# THE BLUE WAVE BAR & GRILL

## WINE

### SPARKLING WINE

Banfi Maschio Prosecco, Treviso DOC, <i>Italy</i> (Split)	8
Gloria Ferrer, Va Di Vi Ultra Cuvee, <i>Sonoma</i>	40
Domaine Carneros by Tattinger, Brut, <i>Napa</i>	60

### SAUVIGNON BLANC

Bliss Family Vineyards, <i>Mendocino*</i>	8/30
Oyster Bay, <i>Marlborough, New Zealand</i>	9/32
Drylands, <i>Marlborough, New Zealand</i>	36

### CHARDONNAY

Bliss Family Vineyards, <i>Mendocino*</i>	8/30
Kendall-Jackson Vintners Reserve, <i>California</i>	10/36
Keenan, <i>Napa Valley, Spring Mountain District*</i>	13/50
La Crema, <i>Sonoma Coast</i>	15/56
Frank Family Vineyards, <i>Napa Valley, Carneros*</i>	68

### OTHER WHITES

Mezzacorona Pinot Grigio, <i>Italy</i>	8/30
Chateau Ste. Michelle Riesling, <i>Columbia Valley</i>	8/30
Rosatello Moscato, <i>Italy</i>	9/32
Belleruche Cotes-Du-Rhone Rose, <i>France</i>	11/40

### CABERNET SAUVIGNON

Bliss Family Vineyards, <i>Mendocino*</i>	8/30
Kendall-Jackson Vitners Rserve, <i>California</i>	12/44
Keenan, <i>Napa Valley, Spring Mountain District*</i>	16/60
Justin Vineyards, <i>Paso Robles</i>	62
Frank Family Vineyards, <i>Napa Valley, Carneros*</i>	75

### ZINFANDEL

The Federalist, <i>Lodi</i>	9/32
Frank Family Vineyards, <i>Napa Valley, Carneros*</i>	68

### MERLOT

Bliss Family Vineyards, <i>Mendocino*</i>	8/30
Paso Creek, <i>Paso Robles</i>	11/40
Kendall-Jackson Vintners Reserve, <i>California</i>	11/40
St. Francis, <i>Napa</i>	44

### PINOT NOIR

Bliss Family Vineyards, <i>Mendocino*</i>	8/30
La Crema, <i>Monterey</i>	12/44
Greg Norman, <i>Santa Barbara</i>	10/36
Chateau Ste. Jean, <i>Sonoma</i>	44

### OTHER REDS

Brutocao Torrent Red, <i>Mendocino*</i>	10/36
Broquel, Malbec, <i>Argentina</i>	12/44
Estancia, Meritage, <i>Paso Robles</i>	62
Frank Family Vineyards, <i>Petite Syrah, Napa Valley</i>	68

## DRAFT BEERS

	ABV	IBU	\$
.394 Pale Ale AleSmith Brewing Co.	6.0	13	8
Torero Blue Blonde Ale Absolution Brewing Co.	5.0	15	7
Nut Brown AleSmith Brewing Co.	5.0	12	8
Chronic Amber Ale Pizza Port Brewing Co.	4.9	30	8
Orange Ave. Wit Coronado Brewing Co.	5.2	15	8
Sculpin IPA Ballast Point Brewing Co.	7.0	70	8
Delicious IPA Stone Brewing Co.	7.7	75	8
Yeti Imperial Stout Great Divide Brewing Co.	9.5	75	8
Barrio Lager Thorn Street Brewing Co.	4.5	12	8
Hopster Pot Hazy IPA Thorn Street Brewing	7.0	35	8

## BOTTLED BEVERAGES

	ABV	\$
Miller Lite	4.2	6
Budweiser	5.0	6
Bud Light	4.2	6
Stella Artois	5.0	6
Coors light	4.2	6
Michelob Ultra	4.2	6
Heineken	5.4	6
Modelo	4.5	6
Modelo Negra	5.4	6
Corona	4.6	6
Pacifico	4.5	6
White Claw	5.0	6
Anthem Craft Cider	5.5	6
Flying Embers Kombucha	7.0	6

## NON-ALCOHOLIC

St. Pauli Girl	\$6
Becks	\$6