



THE BLUE WAVE BAR & GRILL
WEEKEND BRUNCH MENU

SPECIALTIES

AVOCADO TOAST \$12 
toasted thick cut sourdough topped with whipped cream
cheese, sliced avocado, and "everything bagel" seasoning
add 2 eggs any style \$3, add smoked salmon \$6


BREAKFAST BURRITO \$16
flour tortilla filled with scrambled egg, potato, avocado,
cheese, and choice of bacon, ham, sausage, or turkey
sausage served with pico de gallo and breakfast potatoes

ISLAND FRENCH TOAST \$14 
2 pieces of brioche topped with coconut, fresh berries,
and whipped cream

MEAT LOVERS OMELETTE \$16 
3 egg omelette with bacon, sausage, and ham. Served
with breakfast potatoes and choice of toast

VEGGIE OMELETTE \$16  
3 egg omelette with mushroom, spinach, onion, and bell
peppers. Served with breakfast potatoes and choice of
toast

CLASSIC AMERICAN \$16
choice of bacon, ham, sausage, or turkey sausage, with
2 eggs your way, breakfast potatoes, choice of toast
served with coffee or juice



OATMEAL BRULEE \$12 
steel cut irish oats topped with a shell of sugar that's
been torched until golden brown, then garnished with
seasonal berries and served with a side of fresh fruit

YOGURT PARFAIT \$12 
vanilla yogurt layered with fresh seasonal berries, granola
and our house strawberry jam served with fresh fruit

GRANDMA'S PANCAKES \$14 
grandma's signature house pancake batter cooked to
perfection served with whipped butter and maple syrup

NEW YORK STEAK BENEDICT \$26
poached eggs covered in our house hollandaise
sauce perched on top of thick cut sourdough with
sliced new york steak, and mixed greens served with
breakfast potatoes

*upgrade your potato side to fruit for \$1, salad for \$1.50,
or truffle parmesan fries for \$2 on our entrees*

RASPBERRY GORGONZOLA \$12  
mixed greens tossed with raspberry lemon vinaigrette and
topped with gorgonzola cheese, cranberries, candied
walnuts, and diced apple

CAESAR \$12
romaine hearts tossed with caesar dressing and topped
with house made herbed croutons, parmesan cheese, and
a lemon wedge

GRILLED FISH TACOS \$18 
grilled catch of the day on 2 corn tortillas with avocado,
cabbage, and a tropical fruit fresh salsa served with a
side of chips and salsa

HALIBUT FISH & CHIPS \$24
halibut that is fried using our house beer batter made
with kona big wave beer and then served with our house
slaw, fries, and tarter sauce

STEAK SANDWICH \$23
sliced new york steak served on a torta roll with our
signature house made chimichurri aioli, crispy onion
strings, roasted peppers, and pepper jack cheese,
served with a side fries

TIKI STYLE SALMON \$28
8oz salmon filet grilled and glazed with a hawaiian style
sauce served on top of furikake seasoned rice and a
side of asparagus topped with a tropical salsa

CHICKEN MILANESE \$24
pounded chicken breast that is battered and fried, served
with house garlic smashed potatoes, and topped with
greens tossed with oil, lemon, and red onion

SHORT RIB & EGGS \$24 
slow braised short rib glazed with chimmichurri and
served with breakfast potatoes and 2 eggs any style and
choice of toast

*beyond meat vegan burger patties available for an
additional \$2*

BLUE WAVE BURGER \$19
grilled 8oz beef patty on a pretzel bun with lettuce,
tomato, pickles, caramelized onions, white cheddar
cheese, and thousand island dressing served with fries

ALA CARTE ITEMS

PASTRIES OR MUFFINS	\$3.75	COFFEE, DECAF & HOT TEA	\$3.50
COLD CEREALS & MILK	\$6.00	COLD BREW COFFEE	\$4.50
BAGEL & CREAM CHEESE	\$5.00	COKE, DIET COKE, SPRITE, ICED TEA	\$3.00
CUP OF YOGURT	\$4.00	APPLE, ORANGE, CRANBERRY	\$3.50
CHOICE OF TOAST	\$3.00	SMART WATER 1L	\$7.00
		SAN PELEGRINO SPARKLING WATER 1L	\$8.00

BREAKFAST COCKTAILS \$12

BLUE WAVE BLOODY (OR) BLOODY MARIA

*Choice of Tito's Vodka or Hornitos Blanca Tequila
and House Bloody Mix w/a Bacon Salt Rim*

BAYSIDE BELLINI

*Peach and Blood Orange Purees with Miquel Pons
Cava Brut Sparkling from Spain*

ISLAND COLD BREW

*Jägermeister Cold Brew flavored Liqueur, Licor 43
Horchata Liqueur and Cold Brew over Ice with
House Cinnamon Whipped Cream*

COCONUT PALMS STRAWBERRY ALARM CLOCK

*Los Sundays Coconut Tequila, Strawberry Puree,
and Lime Juice*

SPANISH 75

*Gray Whale California Botanical Gin, Simple Syrup,
Lemon Juice, Miquel Pons Cava Brut from Spain*

CARIBBEAN DARK AND STORMY

*Gosling's Dark Rum with Ginger Beer, Lime
Juice, and Tiki Bitters*

OTHER BREAKFAST LIBATIONS

Boochcraft Hard Kombucha (Ginger Lime, Strawberry Lemonade, and Orange Pomegranate)

Hard Seltzer (VIDE flavors Watermelon, Grapefruit, and Mango)

Stella Cidre Hard Cider

Blue Agave Hornitos Tequila Seltzers in Lime or Mango (Ranch Waters)

Jim Beam Ginger Highball Cans



for parties of 6 or more: an automatic 20% gratuity will be added to the bill

***a 4% surcharge will be added to all Guest checks to help cover increasing cost and in our support of the recent increase to minimum wage and benefits for our dedicated Team Members
our Marina discount will only be given to our shelter island marina tenants and is only valid for food & parties of up to 4 people***