

DINNER MENU

BLUE WAVE BAR & GRILL

SHAREABLES



FRESH TABLESIDE

CHIPS & GUACAMOLE

fresh made to order guacamole done table side with fire roasted salsa roja, served with hand made chili-lime tortilla chips

\$13.00

add any of the following for \$3 each - crab, strawberry, bacon, fiesta corn mix, pomegranate seeds
tableside service unavailable for the bar

POT STICKERS

chicken and vegetable pot stickers steamed and then pan fried served with a yuzu, ginger and soy dipping sauce

\$14.00

COCONUT SHRIMP

butterflied and panko crusted jumbo shrimp served with a sweet chili sauce

\$15.00

BRAISED MEATBALLS

waygu beef and pork meatballs with fresh mozzarella, fried basil, and a sweet and smoky tomato sauce

\$16.00

BRUSSELS SPROUTS

fried brussels sprouts tossed with a pomegranate balsamic glaze and topped with goat cheese, and pomegranate seeds

\$12.00

BAJA SHRIMP COCKTAIL

baja inspired citrus cocktail sauce with a tropical fruit salsa, fanned avocado, and jumbo herb-poached shrimp, served with chili-lime tortilla chips

\$19.00

CRAB CAKES

2 panko crusted crab cakes topped with a tropical salsa, and watermelon radish slaw, and a chive oil drizzle

\$18.00

AHI POKE TACOS

3 wonton tacos with seaweed salad, and ahi tuna tossed in our house yuzu poke sauce topped with chipotle aioli and tropical salsa

\$18.00

SOUP/SALADS

add chicken \$5, salmon \$7, shrimp \$7, steak \$10 to any salad

TONY'S AWARD WINNING CLAM CHOWDER

everyone's favorite creamy clam chowder served with asiago cheese toast points

\$7.00 cup / \$13.00 bowl

RASPBERRY GORGONZOLA

mixed greens tossed in a raspberry lemon vinaigrette. topped with gorgonzola cheese, cranberries, candied walnuts, diced apple, and fresh raspberries

\$13.00

CAESAR SALAD

romaine hearts tossed with caesar dressing and topped with house-made herbed croutons, and parmesan cheese

\$13.00

ROASTED BEET SALAD

arugula tossed with honey-champagne vinaigrette and topped with roasted red & gold beets, toasted almonds, goat cheese crumbles, dried cranberries, and farro grains

\$16.00

WAKAME POKE SALAD

mixed greens with seaweed salad topped with sushi grade ahi tuna that is tossed with a house yuzu poke sauce with diced avocado, pickled habanero onion, thin sliced radish, edamame, and cilantro

\$18.00

STRAWBERRY SALAD

spinach and arugula tossed with our house lemon vinaigrette and topped with fresh sliced strawberries, toasted pecans, thinly sliced red onion, and feta cheese

\$14.00

ARTISAN BREAD SERVICE

a variety of 4 sadie rose dinner rolls served with whipped butter

\$6.00

a 5% 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

ENTREES

BLUE WAVE BURGER

a custom burger grind using certified angus brisket and chuck, and duroc pork belly on a locally made sadie rose bun with butter lettuce, tomato, pickles, caramelized onion bacon jam, white cheddar cheese, and our signature island sauce

\$20.00

Impossible meat vegan burger patties available for an additional \$2

add bacon \$2, egg \$2, or avocado \$2

Suggested Wine/Beer Pairing: Serbal Malbec or Pizza Port Amber Ale

LOBSTER MAC 'N' CHEESE

white wisconsin cheese sauce, cavatappi pasta, chives, buttery maine lobster, crab, and herbed bread crumbs topped with a lobster tail

\$30.00

*Suggested Wine Pairing: Brutocao Sauvignon Blanc
add chicken \$5, salmon \$7, shrimp \$7, steak \$10*

SHORT RIB TACOS

slow braised and shredded beef short rib, in 3 corn tortillas with fire roasted poblano peppers and tomatoes, pickled habanero onions, cilantro, and salsa verde. served with tortilla chips and salsa

\$20.00

Suggested Wine Pairing: Il Palazzo Chianti

RICKY'S RIBEYE

10oz flame broiled ribeye steak topped with chimichurri and served with fresh seasonal veggies and crispy herb smashed potatoes

\$36.00

add a lobster tail \$12

Suggested Wine Pairing: Sky Valley Sangiovese

SPRING RISOTTO

our creamy risotto base with grilled lemon, asparagus, wild mushrooms, and sun dried tomato

add chicken \$5, salmon \$7, shrimp \$7, steak \$10

\$22.00

Suggested Wine Pairing: La Crema Chardonnay

SALMON WELLINGTON

norwegian salmon wrapped in puff pastry with spinach, cream cheese, and artichoke with a dijon dill cream sauce served with fresh seasonal veggies and lemon

\$32.00

Suggested Wine Pairing: Frank Family Chardonnay

SLOW BRAISED SHORT RIBS

our house braised short ribs cooked low and slow for over 12 hours, served with garlic mashed red skin potatoes, seasonal veggies, and demi glace

\$32.00

Suggested Wine Pairing: Justin Cabernet Sauvignon

TIKI STYLE HALIBUT

8oz halibut filet grilled and glazed with a hawaiian style sauce served on top of furikake seasoned hapa rice and a side of asparagus topped with a tropical fruit salsa

\$36.00

Suggested Wine Pairing: La Crema Chardonnay

HOUSE FISH & CHIPS

alaskan cod beer battered and deep fried and served with house slaw, fries, and tartar sauce

\$24.00

Suggested Beer Pairing: Firestone 805 Blonde Ale

PASTA PRIMAVERA

bucatini pasta, shallots, garlic, red & green bell peppers, heirloom tomatoes, white wine butter pan sauce, spinach, and old bay seasoning topped with a blackened chicken breast

\$24.00

Suggested Wine Pairing: Pitule Moscato D'asti

CHICKEN MILANESE

thinly pounded chicken breast battered and fried, served with house garlic smashed potatoes, and topped with red onion, and extra virgin olive oil dressed mix greens

\$26.00

Suggested Wine Pairing: Hess Chardonnay

CENTER CUT FILET

8oz center cut filet with a bone jus on purple smashed potatoes, sautéed trumpet mushrooms, caramelized cipolini onion, and herb salsa verde

\$42.00

add a lobster tail \$12

Suggested Wine Pairing: Reynoso Syrah

PASTA POMODORO

pasta tossed in our signature pomodoro sauce with sautéed heirloom cherry tomatoes and garlic. with parmesan cheese, basil, & garlic bread

\$20.00

*Suggested Wine Pairing: Il Palazzo Chianti
add chicken \$5, salmon \$7, shrimp \$7, steak \$10*

HAND MADE GNOCCHI

chef's hand made ricotta gnocchi served with grilled asparagus pieces, blistered heirloom cherry tomatoes, and wild mushrooms on top of a sunchoke puree and spicy carrot nage

\$22.00

add chicken \$5, salmon \$7, shrimp \$7, steak \$10

Suggested Wine Pairing: Oynos Organic Pinot Grigio

add a lobster tail to any entrée for \$12

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

Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

**These items are served raw or under cooked or may contain raw or under cooked ingredients.*



Vegan Options available



gluten free



vegetarian, may contain eggs or dairy