

# LUNCH MENU

BLUE WAVE BAR & GRILL

SOUP / SALAD / FLATBREAD



## 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

## WAKAME POKE BOWL \$18

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

## STRAWBERRY SALAD \$14

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

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

## COBB SALAD \$16

oven roasted turkey, diced tomatoes, chopped bacon, blue cheese crumbles, hard boiled egg, and blue cheese dressing

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

## BEEF SALAD \$16

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

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

## TONY'S AWARD WINNING CLAM CHOWDER

your favorite creamy clam chowder served with asiago cheese toast points

\$13 Bowl / \$7 Cup

## CAESAR SALAD \$13

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

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

## RASPBERRY GORGONZOLA \$13

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

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

## CHOPPED FRUIT SALAD \$12

fresh seasonal berries, grapes, orange segments, apple, and chopped seasonal melon tossed with an orange-honey syrup

## MARGARITA FLATBREAD \$15

house made marinara, fresh mozzarella, freshly torn basil, tomato slices

## BBQ CHICKEN FLATBREAD \$16

bbq sauce, chicken, red onion, pineapple, jalapeno, cilantro, and fresh mozzarella

## MUSHROOM FLATBREAD \$15

wild mushrooms and thyme with caramelized onion, blue cheese, and fresh mozzarella

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



# SANDWICHES AND SUCH

## FRIED CHICKEN SANDWICH \$20

locally made sadie rose bun, panko crusted chicken, house slaw, pickles, pickled peppers, and our house island sauce

## CUBAN SANDWICH \$20

pork carnitas on a toasted hoagie roll with ham, pickles, creole mustard, and pepper jack cheese. pressed flat panini style

## FRENCH DIP \$20

sliced prime rib dipped in our caramelized onion au jus on a locally made sadie rose sandwich roll with swiss cheese and horseradish cream

## REUBEN SLIDERS \$20

thinly sliced pastrami and sauerkraut on king's hawaiian rolls with our signature island sauce and swiss cheese

## CALIFORNIA CLUB \$20

house oven roasted turkey and hickory smoked ham on toasted sourdough with avocado, lettuce, tomato, applewood smoked bacon, melted pepper jack cheese, and roasted garlic aioli

## DOCKMASTER SANDWICH \$20

tilapia filet with american cheese, and tarter sauce on a locally made sadie rose bun

*all sandwiches served with house fries unless upgraded to fresh cut fruit or side salad for additional \$1.50*



**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.*

## BLUE WAVE BURGER \$20

a custom burger grind using certified angus brisket, angus 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

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

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

## FISH & CHIPS \$24

alaskan cod fried using our house beer batter and served with our house slaw, and tartar sauce

## PHILLY CHEESESTEAK \$20

american cheese, thin sliced prime rib, wild mushrooms, bell peppers, and onions on a locally made sadie rose sandwich roll

## TUNA MELT \$18

house made albacore tuna salad on sourdough bread with cheddar cheese, butter lettuce, and tomato

## NACHOS \$16

cheese sauce, pico de gallo, corn and bean salsa, jalapeños, topped with cilantro lime crema

*add chicken \$5, lobster \$10, shrimp \$7, steak \$10 guacamole \$4, sour cream \$2*

## FISH TACOS \$20

chili-lime crusted tilapia in 3 corn tortillas with cabbage, pico de gallo, avocado, and chipotle aioli served with tortilla chips and salsa

*add guacamole \$4*

