



THE BLUE WAVE BAR & GRILL

BREAKFAST MENU



HOUSE FAVORITES

YOGURT PARFAIT \$12

vanilla yogurt layered with fresh seasonal berries, granola and our house strawberry jam served with fresh fruit

CHICKEN FRIED STEAK \$19

buttermilk biscuit split open with a chicken fried steak on top, covered with our sausage gravy and topped with a sunny side up egg

BREAKFAST BURRITO \$17

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

BREAKFAST B.E.L.T. \$18

locally made sadie rose sourdough with scrambled eggs, bacon, lettuce, and tomato with our house made herb aioli. Served with breakfast potatoes

CLASSIC BENEDICT \$21

poached eggs covered in our house hollandaise sauce perched on top of an english muffin with ham and arugula greens, served with breakfast potatoes

SMOKED SALMON BENEDICT \$24

poached eggs covered in our house cream cheese hollandaise sauce perched on top of a hashbrown patty and smoked salmon, garnished with capers dill and chives. served with breakfast potatoes

TROPICAL FRUIT BOWL \$9

orange segments, kiwi, banana, mango, and raspberries tossed with a honey simple syrup and served in a half coconut

GRANDMA'S PANCAKES \$15

grandma's signature recipe buttermilk pancake batter cooked to perfection served with whipped butter, fresh berries, and maple syrup

CLASSIC AMERICAN \$17

choice of bacon, ham, sausage, or turkey sausage, with 2 eggs your way, breakfast potatoes, choice of toast served with coffee or juice

MONTE CRISTO SANDWICH \$16

black forest ham and swiss cheese sandwich made with thick cut brioche that's tempura battered and deep fried until golden brown, then dusted with powdered sugar and served with our house made jams and a side of grapes

BREAKFAST PIZZA \$17

flatbread crust with a white sauce, mozzarella cheese, diced bacon, green onion, heirloom cherry tomatoes and scrambled egg, drizzled with a special hot sauce

CONTINENTAL \$10

choice of toast with fresh sliced fruit, and either coffee, tea, or juice

ACAI BOWL \$16

granola, coconut, seasonal fruit, honey, and 3 scoops of organic acai sorbet

upgrade your breakfast potatoes to fruit on any plate for \$1

CHEF'S CHOICE

CHICKEN & WAFFLES \$20

belgium style waffle topped with a fried chicken breast that is drizzled with a jalapeno bacon honey and dusted with powdered sugar. served with our house made blueberry syrup

AVOCADO TOAST \$13

toasted thick cut sourdough topped with whipped cream cheese, sliced avocado, and "everything bagel" seasoning

add 2 eggs any style \$4, add smoked salmon \$6

ISLAND FRENCH TOAST \$15

2 pieces of brioche topped with coconut, fresh berries, and house whipped cream

TROPICAL OATMEAL \$14

our house made oatmeal topped with orange segments, bananas, diced mango, and toasted coconut flakes. served drizzled with coconut milk

SHORT RIB & EGGS \$25

slow braised short rib glazed with chimichurri and served with breakfast potatoes and 2 eggs any style

CRAB CAKE BENEDICT \$26

hand made crab cake on top of buttery brioche with fresh heirloom tomato, and sliced avocado topped with a poached egg and cream cheese hollandaise served with breakfast potatoes

 gluten free  vegetarian, may contain eggs or dairy

 **vegan options available**

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.



OMELETTES

MEAT LOVERS \$17

3 egg omelette with bacon, sausage, and ham. Served with breakfast potatoes and choice of toast

DENVER \$17

3 egg omelette with ham, bell peppers, onions, and jack cheese. Served with breakfast potatoes and choice of toast

VEGGIE \$16

3 egg omelette with mushroom, spinach, onion, and bell peppers. Served with breakfast potatoes and choice of toast

DOCKMASTER \$20

3 egg omelette with fresh crab meat, asparagus spears, wild mushrooms, red onion, and sun dried tomatoes topped with our house cream cheese hollandaise. Served with breakfast potatoes and choice of toast

GREEK SUNRISE \$16

3 egg omelette with spinach, heirloom tomatoes, feta cheese, and kalamata olives. Served with breakfast potatoes and choice of toast

add additional items to any omelette,
\$1 - onion, peppers, tomato, mushrooms, or spinach
\$1.5 - choice of breakfast meat, cheese, or pico de gallo
\$2 - sub for egg white, add avocado

ALA CARTE ITEMS

PASTRY OR MUFFIN	\$4.00	COFFEE, DECAF & HOT TEA	\$4.50
BAGEL & CREAM CHEESE	\$5.00	COLD BREW COFFEE	\$5.00
CUP OF YOGURT	\$5.00	COKE, DIET COKE, COKE ZERO, SPRITE, ICED TEA, DR. PEPPER, LEMONADE, ROOT BEER	\$4.00
CHOICE OF TOAST	\$4.00	APPLE, ORANGE, PINEAPPLE, CRANBERRY	\$4.50
SIDE OF BREAKFAST MEAT	\$7.00	SMART WATER 20 OZ.	\$4.00
ONE PANCAKE	\$5.00	1L	\$7.00
2 EGGS YOUR WAY	\$4.00		

BREAKFAST COCKTAILS

BLUE WAVE BLOODY (OR) BLOODY MARIA \$13

Choice of Spicy Vodka or Hornitos Blanco Tequila and House Bloody Mix

BAYSIDE BELLINI \$10

Peach and Blood Orange Purees with Brut Sparkling Wine

ISLAND COLD BREW \$15

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

COCONUT PALMS STRAWBERRY ALARM CLOCK \$14

Los Sundays Coconut Tequila, Strawberry Puree, and Lime Juice

CALI 75 \$15

Gray Whale California Botanical Gin, Simple Syrup, Lemon Juice, Brut Sparkling Wine

CARIBBEAN DARK AND STORMY \$13

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

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

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