



THE BLUE WAVE BAR & GRILL  
WEEKEND BRUNCH MENU

SPECIALTIES

ask your server about our vegan/vegetarian protein options


**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 cinnamon 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 choice of coffee or juice




**OATMEAL BRULEE \$12**   
steel cut irish oats topped with a shell of sugar 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

**HOUSE BENEDICT \$20**  
poached eggs covered in our house hollandaise  
sauce perched on top of an english muffin with ham  
and arugula greens, served with breakfast potatoes

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

**RASPBERRY GORGONZOLA \$13**   
mixed greens tossed with a raspberry lemon vinaigrette and  
topped with gorgonzola cheese, cranberries, candied  
walnuts, and diced apple


**CAESAR \$13**  
romaine hearts tossed with caesar dressing and topped  
with house made herbed croutons, parmesan cheese, and  
lemon

**FISH TACOS \$19**   
beer battered alaskan cod on 2 corn tortillas with  
avocado, cabbage, garlic chili sauce, and a tropical  
fruit salsa served with a side of tortilla chips and salsa


**HOUSE FISH & CHIPS \$24**   
alaskan cod fried using our house beer batter and served  
with our house slaw, fries, and homemade tartar sauce

**MONTE CRISTO \$16**  
black forest ham and swiss cheese sandwich made with  
thick cut brioche that's tempura battered and deep fried  
until golden brown and dusted with powdered sugar and  
served with our house jams & a side of grapes

**TIKI STYLE SALMON \$29**  
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 \$26**   
pounded chicken breast that's battered and fried, served  
with house garlic smashed potatoes and topped with oil &  
vinegar tossed greens and red onion

**CHICKEN FRIED STEAK \$18**  
buttermilk biscuit split open with a chicken fried  
steak on top, covered with our sausage gravy and  
topped with a sunny side up egg  
impossible vegan burger patties available for  
an additional \$2

**BLUE WAVE BURGER \$20**   
a custom burger grind using certified angus brisket, angus  
chuck, and duroc pork belly on a pretzel bun with butter  
lettuce, tomato, pickles, caramelized onions, white cheddar  
cheese, and our signature island sauce, served with fries  
upgrade your potato side to fruit for \$1, salad for  
\$1.50, or truffle parmesan fries for \$2 on any of our  
entrees

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

## ALA CARTE ITEMS

PASTRY OR MUFFIN	\$3.75	COFFEE, DECAF & HOT TEA	\$4.00
COLD CEREAL & MILK	\$6.00	COLD BREW COFFEE	\$4.50
BAGEL & CREAM CHEESE	\$5.00	COKE, DIET COKE, COKE ZERO, SPRITE, ICED	
CUP OF YOGURT	\$4.00	TEA, LEMONADE, ROOT BEER	\$3.00
CHOICE OF TOAST	\$3.00	APPLE, ORANGE, CRANBERRY	\$3.50
		SMART WATER 20OZ.	\$4.00 1L \$7.00
		SAN PELEGRINO SPARKLING WATER 1L	\$8.00

## BREAKFAST COCKTAILS \$12

### BLUE WAVE BLOODY (OR) BLOODY MARIA

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

### BAYSIDE BELLINI

*Peach and Blood Orange Purees with Brut Sparkling Wine*

### 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*

### CALI 75

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

### 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)

Jim Beam Ginger Highball Cans



***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 health 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***