THE BLUE WAVE BAR & GRILL WEEKEND BRUNCH MENU

SPECIALTIES

ask your server about our vegan/vegetarian protein options

AVOCADO TOAST \$12 **V**

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 **V**



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





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

CLASSIC AMERICAN



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 GF



slow braised short rib glazed with chimmichurri and served with breakfast potatoes and 2 eggs any style and choice of toast

RASPBERRY GORGONZOLA \$13 V GET



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





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



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

MONTE CRISTO

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

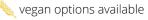
impossible vegan burger patties available for an additional \$2

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.







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 200Z. \$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