



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, then
torched until golden brown, 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 \$20 
chili-lime crusted tilapia in 3 corn tortillas with
cabbage, pico de gallo, avocado, and chipotle aioli
served with 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 HALIBUT \$36
8oz halibut 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 and topped with chicken
fried steak, then 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 TEA, DR. PEPPER, LEMONADE, ROOT BEER	\$4.00
CUP OF YOGURT	\$4.00	APPLE, ORANGE, CRANBERRY	\$4.00
CHOICE OF TOAST	\$4.00	SMART WATER 20 OZ.	\$4.00 1L \$7.00
		PERRIER 16.9 OZ	\$5.00

BREAKFAST COCKTAILS \$13

BLUE WAVE BLOODY (OR) BLOODY MARIA

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

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

COCONUT PALMS STRAWBERRY ALARM CLOCK

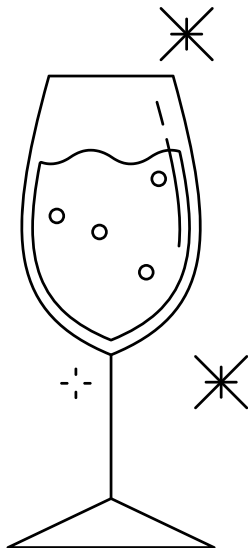
Los Sundays Coconut Tequila, Strawberry Puree, and Lime Juice

CALI 75

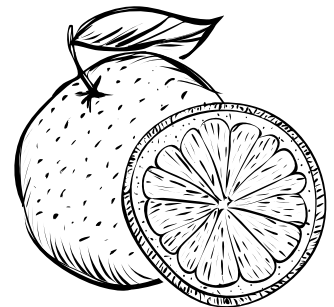
Gray Whale California Botanical Gin, Simple Syrup, Lemon Juice, Brut Sparkling Wine

CARIBBEAN DARK AND STORMY

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



*Saturday and
Sunday
\$5 Mimosas
7am-2pm*



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 up to 4 people