

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 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 coffee or juice

OATMEAL BRULEE \$12 
steel cut irish oats topped with a shell of sugar that's been 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

NEW YORK STEAK BENEDICT \$26
poached eggs covered in our house chipotle hollandaise sauce perched on top of thick cut sourdough with sliced new york steak, and arugula served with breakfast potatoes

CHORIZO BENEDICT \$20
2 corn sope topped with smashed avocado, chorizo, poached eggs, and our house chipotle hollandaise garnished with cilantro and served with breakfast potatoes

RASPBERRY GORGONZOLA \$12  
mixed greens tossed with raspberry lemon vinaigrette and topped with gorgonzola cheese, cranberries, candied walnuts, and diced apple

CAESAR \$12
romaine hearts tossed with caesar dressing and topped with house made herbed croutons, parmesan cheese, and a lemon wedge

GRILLED FISH TACOS \$18 
grilled catch of the day on 2 corn tortillas with avocado, cabbage, and a tropical fruit fresh salsa served with a side of chips and salsa

HALIBUT FISH & CHIPS \$24
halibut that is fried using our house beer batter made with kona big wave beer and then served with our house slaw, fries, and tarter sauce

MONTE CRISTO \$16
black forest ham and swiss cheese sandwich made with thick cut brioche that is tempura battered and deep fried until golden brown then dusted with powdered sugar and served with our house jams

TIKI STYLE SALMON \$28
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 \$24
pounded chicken breast that is battered and fried, served with house garlic smashed potatoes, and topped with greens tossed with oil, lemon, and red onion

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

beyond meat vegan burger patties available for an additional \$2

BLUE WAVE BURGER \$19
grilled 8oz beef patty on a pretzel bun with lettuce, tomato, pickles, caramelized onions, white cheddar cheese, and thousand island dressing 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.

 gluten free  vegetarian, may contain eggs or dairy

ALA CARTE ITEMS

PASTRIES OR MUFFINS	\$3.75	COFFEE, DECAF & HOT TEA	\$4.00
COLD CEREALS & MILK	\$6.00	COLD BREW COFFEE	\$4.50
BAGEL & CREAM CHEESE	\$5.00	COKE, DIET COKE, SPRITE, ICED TEA	\$3.00
CUP OF YOGURT	\$4.00	APPLE, ORANGE, CRANBERRY	\$3.50
CHOICE OF TOAST	\$3.00	SMART WATER 1L	\$7.00
		SAN PELEGRINO SPARKLING WATER 1L	\$8.00

BREAKFAST COCKTAILS \$12

BLUE WAVE BLOODY (OR) BLOODY MARIA

*Choice of Tito's Vodka or Hornitos Blanca Tequila
and House Bloody Mix w/a Bacon Salt Rim*

BAYSIDE BELLINI

*Peach and Blood Orange Purees with Miquel Pons
Cava Brut Sparkling from Spain*

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*

SPANISH 75

*Gray Whale California Botanical Gin, Simple Syrup,
Lemon Juice, Miquel Pons Cava Brut from Spain*

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)

Stella Cidre Hard Cider

Blue Agave Hornitos Tequila Seltzers in Lime or Mango (Ranch Waters)

Jim Beam Ginger Highball Cans



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

*a 4% 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