



THE BLUE WAVE BAR & GRILL
WEEKEND BRUNCH MENU



BREAKFAST SPECIALTIES

ask your server about our vegan/vegetarian protein options


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


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

ISLAND FRENCH TOAST \$15 
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 \$17 
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

TROPICAL OATMEAL \$14 
our house made oatmeal topped with orange segments,
bananas, diced mango, and toasted coconut flakes.
served drizzled with coconut milk

YOGURT PARFAIT \$12 
vanilla yogurt layered with fresh seasonal berries, granola
and our house strawberry jam served with fresh fruit

GRANDMA'S PANCAKES \$15 
grandma's signature house pancake batter cooked to
perfection. Served with whipped butter and maple syrup

HOUSE 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

SHORT RIB & EGGS \$25 
slow braised short rib glazed with chimichurri and
served with breakfast potatoes and 2 eggs any style and
choice of toast

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


DOCKMASTER OMELETTE \$19
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


SUNRISE OMELETTE \$16 
3 egg omelette with spinach, heirloom tomatoes, feta
cheese, and kalamata olives. Served with breakfast
potatoes and choice of toast


CHICKEN FRIED STEAK \$19
buttermilk biscuit split open and topped with chicken
fried steak, then covered with our sausage gravy and
topped with a sunny side up egg

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

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

ACAI BOWL \$16 
granola, coconut, seasonal fruit, honey, and 3
scoops of organic acai sorbet

RAFA'S BANANA PANCAKES \$16 
rafa's homemade banana pancake batter recipe
cooked to perfection served with a nutella drizzle,
sliced bananas, fresh berries, candied walnuts
and a house made pineapple syrup

SHORTRIB CHILAQUILES \$20 
thick cut tortilla chips fried and tossed in our house
made salsa topped with queso fresco, short rib,
habanero onion, diced avocado, cilantro, black
beans, and 2 sunny side up eggs

EGG MCMUFFIN \$16 
spinach and goat cheese frittata on an english muffin
with fresh sliced tomato, red onion, avocado, and
house garlic aioli served with fruit

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

LUNCH SPECIALTIES

BLUE WAVE BURGER \$22

a custom burger grind using certified angus brisket, chuck, and short rib on a locally made bun with butter lettuce, tomato, pickles, caramelized onions, white cheddar cheese, and our signature island sauce, served with fries
upgrade your side to fruit for \$1, salad for \$1.50, or truffle parmesan fries for \$2 on any of our entrees

HARVEST SALAD \$14

baby kale, and mixed greens topped with a blackberry citrus vinaigrette then topped with gorgonzola cheese, fresh cut strawberries, quinoa, diced apples, dried cranberries, and candied walnuts

BULGOGI STYLE SHORT RIB \$35

korean inspired boneless short ribs glazed with a homemade bulgogi sauce and served with miso glazed bok choy and a sesame & green onion mashed potato with crispy onion straws

CHICKEN MILANESE \$27

pounded chicken breast that's battered and fried, served with house garlic smashed potatoes and topped with oil & vinegar tossed greens and red onion

TIKI STYLE HALIBUT \$42

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

HOUSE FISH & CHIPS \$26

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

CAESAR \$14

baby gem lettuce tossed with caesar dressing and topped with house made asiago cheese croutons, chili flakes and shaved parmesan served with a grilled lemon

ALA CARTE ITEMS

PASTRY OR MUFFIN	\$4.00
BAGEL & CREAM CHEESE	\$5.00
CUP OF YOGURT	\$5.00
CHOICE OF TOAST	\$4.00
SIDE OF BREAKFAST MEAT	\$7.00
ONE PANCAKE	\$6.00
2 EGGS YOUR WAY	\$5.00
BREAKFAST POTATOS	\$4.00

COFFEE, DECAF & HOT TEA	\$4.50
COLD BREW COFFEE	\$5.00
SODAS -PEPSI, PEPSI ZERO, STARRY, ICED TEA, LEMONADE, PINEAPPLE CREAM, ORANGE HIBISCUS, LEMONBERRY ACAI	\$4.00
JUICES - APPLE, ORANGE, PINEAPPLE, CRANBERRY, MANGO-PEACH, STRAWBERRY-DRAGONFRUIT	\$4.50
SMART WATER 20 OZ.	\$4.00
1L	\$7.00

TROPICAL GREENS SMOOTHIE \$8

a tropical blend of banana, pineapple, spinach, cucumber, and sweet potato

STRAWBERRY BANANA SMOOTHIE \$8

a refreshing blend of strawberry, banana, sweet potato and pineapple

BREAKFAST COCKTAILS

BLUE WAVE BLOODY (OR) BLOODY MARIA \$13

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

ISLAND COLD BREW \$15

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

BAYSIDE BELLINI \$10

Peach and Blood Orange Purees with Brut Sparkling Wine

COCONUT PALMS STRAWBERRY ALARM CLOCK \$14

Los Sundays Coconut Tequila, Strawberry Puree, and Lime Juice

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