

LUNCH MENU

BLUE WAVE BAR & GRILL

TONY'S AWARD WINNING CLAM CHOWDER

your favorite creamy clam chowder served with asiago cheese toast points

\$14 Bowl / \$8 Cup

CHIPS & GUAC \$13

house made guacamole with fire roasted salsa roja, served with hand made chili-lime tortilla chips

SMOKED WINGS \$14

house smoked wings tossed in our special island inspired sauce served with celery & carrots and house made ranch dipping sauce

COCONUT SHRIMP \$16

panko crusted shrimp served with a sweet chili sauce

BRAISED MEATBALLS \$15

waygu beef and pork meatballs with fresh mozzarella, fried basil, and a sweet and smoky tomato sauce

GREEK HUMMUS PLATTER \$16

garlic & dill hummus topped with marinated olives, chickpeas, cucumber, parsley, feta cheese, and heirloom tomatoes with extra virgin olive oil and smoked harissa seasoning served with grilled flatbread

RUSTIC CAESAR SALAD \$14

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

add chicken \$5, salmon \$7, shrimp \$7, steak \$10

ROASTED BEET SALAD \$16

arugula tossed with honey-champagne vinaigrette and topped with roasted gold beets, toasted almonds, goat cheese crumbles, dried cranberries, and farro grains served with a fried goat cheese ball

add chicken \$5, salmon \$7, shrimp \$7, steak \$10

FISH & CHIPS \$26

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

FISH TACOS \$21

beer battered alaskan cod in 2 corn tortillas with sriracha slaw, pineapple pico de gallo, avocado, and chipotle aioli served with tortilla chips and salsa

Available as grilled upon request

add guacamole \$2

BLUE WAVE BURGER* \$22

a custom burger grind using certified angus brisket chuck, and short rib on a locally made sadie rose bun with butter lettuce, tomato, pickles, caramelized onion-bacon jam, white cheddar cheese, and our signature island sauce

BBQ BACON BURGER* \$23

a custom burger grind using certified angus brisket chuck, and short rib on a locally made sadie rose bun with caramelized onion-bacon jam, white cheddar cheese, thick cut bacon, house made whiskey bbq sauce, and a hand battered onion ring

upgrade to a vegan patty \$1 or to a shrimp patty \$1

add bacon \$2, egg \$2, or avocado \$2 to any burger

POINT LOMA TURKEY SANDWICH \$21

locally made sadie rose hoagie roll, thin sliced turkey, crispy bacon, fresh sliced avocado, whipped cream cheese, whole grain mustard aioli, dill pickles, tomatoes, and butter lettuce

SOUTHWEST SHRIMP BURGER* \$23

house shrimp patty on a locally made sadie rose bun with pepper jack cheese, fire roasted tomato, poblano peppers, charred onions, avocado, tortilla strips, and sriracha aioli

FRIED CHICKEN SANDWICH \$21

locally made sadie rose bun, panko crusted chicken, house sriracha slaw, hot dill pickles, pickled frenso peppers, and our house island sauce

for parties of 6 or more 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

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.*

