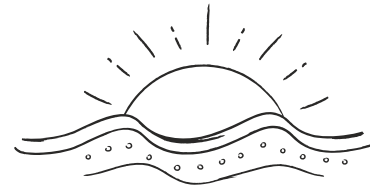


THE BLUE WAVE BAR & GRILL

SUNSET MENU



STARTERS

CHIPS & GUACAMOLE

house made guacamole topped with pico de gallo and served with chili lime tortilla chips
\$8.00

HUMMUS PLATE

roasted garlic hummus topped with olive tapenade, and served with veggie sticks and pita bread
\$13.00

CRAB CAKES

2 jumbo lump crab cakes served with whole grain mustard aioli, and a pineapple pico de gallo
\$18.00

COCONUT CALAMARI

coconut & panko crusted calamari strips served with a spicy raspberry sauce and herb mayo
\$13.00

SHRIMP COCKTAIL

diced herb poached shrimp tossed with pineapple pico de gallo, citrus cocktail sauce, and served with chili lime tortilla chips
\$18.00

ISLAND STYLE WINGS

fried chicken wings tossed with a sweet chili sauce, and topped with sesame seeds and green onions
\$15.00

CAPRESE GRILLED FLATBREAD

grilled flatbread topped with garlic oil, fresh shredded mozzarella, tomatoes, basil, and a drizzle of balsamic glaze
\$14.00

SALADS

MIXED GREENS

mixed greens tossed with balsamic dressing and topped with gorgonzola cheese, cranberries, candied walnuts, and fresh strawberries
\$9.00

SOUTHWEST

romaine hearts tossed with chipotle ranch and topped with our southwest bean and corn salsa, shredded cheese, pico de gallo, and tortilla strips
\$10.00

CAESAR

romaine hearts tossed with caesar dressing and topped with house made herbed croutons, parmesan cheese, and a lemon wedge
\$10.00

add chicken \$5, salmon \$7, shrimp \$7 to any salad

SWEETS \$8

NY STYLE CHEESECAKE

our creamy new york style cheesecake recipe in a graham cracker crust, drizzled with caramel

FLOURLESS CHOCOLATE TORTE

bold and rich gluten free chocolate tart that is drizzled with a chocolate sauce

VANILLA BEAN PANNA COTTA

our smooth vanilla bean panna cotta is topped with a raspberry sauce and served with berries

ACAI SORBET CUP

a scoop of acai sorbet sitting on top of house granola, and topped with seasonal berries, honey, and coconut

for parties of 8 or more 18% gratuity will be added to the bill

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

SANDWICHES & THINGS

QUESADILLA

flour tortilla filled with our southwest bean and corn salsa, jack cheese, and topped with cilantro crema and pico de gallo served with tortilla chips

\$9.00

add chicken \$5, or add shrimp \$7

BAJA FISH TACOS

battered cod topped with cilantro crema, cabbage, pico de gallo, and avocado on corn tortillas served with fries

\$16.00

CALIFORNIA TURKEY SANDWICH

oven roasted turkey on sourdough with avocado, tomato, pepper jack cheese, and roasted garlic aioli served with fries

\$15.00

SHELTER ISLAND REUBEN

pastrami on rye with wholegrain mustard, pickles, sauerkraut, thousand island dressing, and swiss cheese served with fries

\$15.00

BLUE WAVE BURGER

grilled 8oz beef patty on a brioche bun with lettuce, tomato, pickles, caramelized onions, white cheddar cheese, and thousand island dressing served with fries

\$18.00

MARINA BURGER

grilled 8oz beef patty on a brioche bun with gorgonzola cheese, caramelized onions, sautéed mushrooms, mixed greens, and herb mayo served with fries

\$18.00

SMOKED SALMON B.L.A.T.

smoked salmon, bacon, lettuce, avocado, tomato, and caper dill aioli on grilled sourdough served with fries

\$19.00

FRIED CHICKEN SANDWICH

panko crusted chicken breast with pickled fresno peppers, herb mayo, house slaw, and pickles on a toasted brioche bun served with fries

\$18.00

Upgrade to fruit \$1, or truffle parm fries \$3 with any sandwich

LARGE PLATES

CAVATAPPI BOLOGNESE

cavatappi pasta tossed with an italian sausage and beef bolognese sauce topped with parmesan cheese and fresh basil

\$18.00

FISH & CHIPS

beer battered cod served with our house slaw, fries, and tarter sauce

\$18.00

BRAISED SHORT RIB

slow braised short rib served with garlic mashed potatoes, seasonal veggies, and a mushroom pan sauce

\$26.00

GLAZED SALMON

8oz pan seared salmon glazed with a sweet chili sauce topped with green onion and sesame seeds, served with garlic mashed potatoes, broccoli, and carrots

\$27.00

CHICKEN SALTIMBOCCA

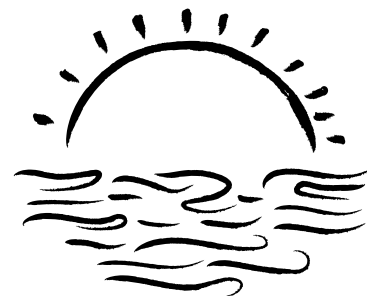
crispy skin bone-in chicken breast topped with a garlic sage cream sauce and served with gorgonzola polenta, grilled asparagus, and blistered cherry tomatoes

\$23.00

GRILLED SWORDFISH

8oz grilled swordfish steak glazed with our house whiskey bbq sauce, served with chimichurri roasted potatoes, and lemon pepper asparagus

\$28.00



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