

# DINNER MENU

## BLUE WAVE BAR & GRILL

### STARTERS



#### FRESH TABLESIDE

#### CHIPS & GUACAMOLE

fresh made to order guacamole done table side with fire roasted salsa roja, served with hand made chili-lime tortilla chips

\$13

*add any of the following for \$3 each - crab, bacon, fiesta corn mix*

tableside service unavailable for the bar

#### TUNA TATAKI\*

seared ahi tuna stacked together with wakame salad and topped with crispy wonton strips served with sweet and spicy cucumbers

\$19

#### COCONUT SHRIMP

butterflied jumbo tiger shrimp thats panko crusted and served with a sweet chili sauce

\$16

#### PHILLY EGGROLLS

sliced prime rib, wild mushrooms, peppers and onions all rolled up in an eggroll wrapper and served with a spicy cheese dipping sauce

\$15

#### POT STICKERS

vegetable pot stickers that are steamed and then pan seared served with a yuzu, ginger and soy dipping sauce

\$14

#### ARTISAN BREAD SERVICE

a variety of 4 sadie rose dinner rolls served with whipped butter

\$6

### SOUPS & SALADS

#### TONY'S AWARD WINNING CLAM CHOWDER

house made creamy clam chowder garnished with champagne foam, and served with an asiago cheese crostini

\$7 cup / \$13 bowl

#### LOBSTER BISQUE

a bright house made lobster bisque topped with curried cauliflower, chives, and a fried oyster

\$8 cup / \$14 bowl

#### CAESAR ROLLS

romaine lettuce, fresh shaved parmesan cheese, garlic and herb croutons all rolled up and arranged with house made cheese tuiles

\$14

#### HARVEST SALAD

baby kale, and mixed greens tossed with an apple cider vinaigrette then topped with gorgonzola cheese, butternut squash, quinoa, diced apples, dried cranberries, and candied walnuts

\$14

#### ROASTED BEET SALAD

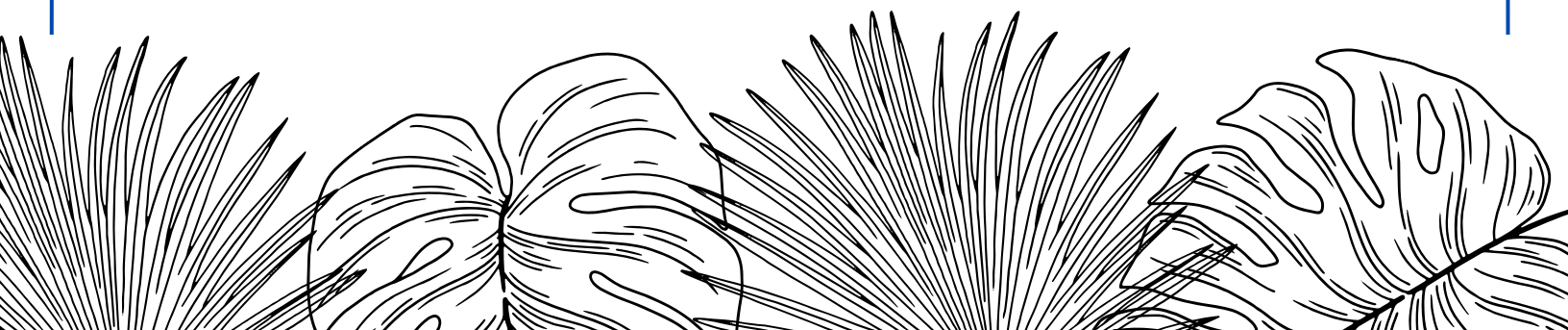
arugula tossed with honey-champagne vinaigrette and topped with roasted red & gold beets, toasted almonds, goat cheese crumbles, dried cranberries, farro grains, and a fried goat cheese ball

\$16

*add chicken \$5, salmon \$7, shrimp \$7, steak \$10 to any salad*

*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**



# DINNER MENU

BLUE WAVE BAR & GRILL

## ENTREES

### BLUE WAVE BURGER\*

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

\$21

house made quinoa veggie patties also available upon request

add bacon \$2, egg \$2, or avocado \$2

Suggest Pairing with Serbal Malbec or Pizza Port Amber Ale

### SMOKE DOME RIBEYE\* GF

9oz flame broiled ribeye steak topped with our house bone marrow demi glace and served with fresh seasonal veggies and crispy herb smashed chimichurri potatoes

\$37

add a lobster tail \$12

Suggest Pairing with Sky Valley Sangiovese

### BULGOGI STYLE SHORT RIB GF

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

\$35

Suggest Pairing with Frank Family Cabernet Sauvignon

### MOLCAJETE\* GF

a molcajete filled with marinated steak and shrimp, grilled green onions, roasted jalapenos, poblano peppers, baby squash, nopales, and panela cheese served with corn tortillas

\$38

Suggest Pairing with Reynoso Syrah

### CHICKEN MILANESE

thinly pounded chicken breast battered and fried, served with house garlic smashed potatoes, topped with red onion, and extra virgin olive oil dressed mix greens

\$26

Suggest Pairing with Hess Chardonnay

### HOUSE FISH & CHIPS

fried alaskan cod, beer battered and served with house slaw, fries, and tartar sauce

\$25

Suggest Pairing with Maui Bikini Blonde Ale

### TIKI STYLE HALIBUT

8oz halibut filet grilled and glazed with a hawaiian style sauce served on top of furikake seasoned hapa rice, side of asparagus and topped with a tropical fruit salsa

\$42

Suggested Pairing with Fiori Moscato if you like sweet, La Crema Chardonnay if you like a drier wine

### SALMON WELLINGTON

norwegian salmon wrapped in puff pastry with spinach, cream cheese, and artichoke with a dijon dill cream sauce served with fresh seasonal veggies and grilled lemon

\$35

Suggest Pairing with Frank Family Chardonnay

### LOBSTER MAC 'N' CHEESE

white wisconsin cheese sauce, cavatappi pasta, chives, buttery maine lobster, crab, and herbed bread crumbs topped with a lobster tail

\$36

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

Suggest Pairing with Brutocao Sauvignon Blanc

### SEAFOOD PAELLA GF

crispy bottom saffron rice tossed with garlic, bell peppers, onions, diced tomato, peas, and chicken then topped with jumbo tiger shrimp, mussels, and clams. \*vegetarian options also available\*

\$40

please allow 20-30 minutes, it is well worth the wait

Suggest Pairing with Oynos Organic Pinot Grigio

### BUTTERNUT SQUASH RISOTTO GF V

our creamy risotto base mixed with honey glazed butter nut squash and topped with fresh shaved parmesan cheese and fried sage




\$28

Suggest Pairing with La Crema Chardonnay

**for parties of 6 or more 20% 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.

 Vegan Options available  gluten free  vegetarian, may contain eggs or dairy