

# 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

### AHI TUNA POKE NACHOS\*

sushi grade ahi tuna tossed with our house poke sauce on top of fried wonton chips with pickled jalapeno, mango, diced avocado, habanero onion, green onion, and cilantro drizzled with an sriracha umami aioli

\$20

### COCONUT SHRIMP

panko and coconut flake crusted shrimp served with a sweet chili sauce

\$16

### ROASTED BRUSSEL SPROUTS



slow roasted brussels flash fried and tossed with an aged balsamic glaze, crispy pork belly, goat cheese crumbles, and dried cranberries with a harissa and yogurt dipping sauce

\$15

### LOBSTER CRAB CAKES

house made lobster & crab cakes served with whole grain mustard aioli, and topped with a tropical fruit pico de gallo

\$21

### SQUASH BLOSSOMS



tempura battered squash blossoms fried until golden served with basil pesto, garlic roasted tomatoes, fresh shaved parmesan, an aged balsamic glaze, and basil chiffonade

\$16

### 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 served with an asiago cheese crostini

\$8 cup / \$14 bowl

### TORTELLINI MINESTRONE



light brothy soup with fire roasted tomatoes, squash, carrots, spinach, and cheese tortellini

\$7 cup / \$13 bowl

### RUSTIC CAESAR

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

\$14

### HARVEST SALAD



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

\$14

### SHORT RIB COBB SALAD



baby gem lettuce tossed with a house made calabrian chili vinaigrette, cubes of slow roasted short rib, hard boiled egg, hierloom cherry tomatoes, fire roasted corn, gorgonzola cheese, and an avocado fan

\$18

### 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*



Vegan Options available



gluten free



vegetarian, may contain eggs or dairy

# DINNER MENU

BLUE WAVE BAR & GRILL

## ENTREES

### BLUE WAVE BURGER\*

our 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

\$22

*vegan patties also available upon request  
add bacon \$2, egg \$2, or avocado \$2*

### PARADISE BURGER\*

our custom burger grind using certified angus brisket, chuck, and short rib on a locally made sadie rose bun with bacon jam, caramelized banana, grilled pineapple, thick cut bacon strips and a peanut butter sriracha sauce

\$23

*vegan patties also available upon request  
add bacon \$2, egg \$2, or avocado \$2*

### SMOKE DOME RIBEYE\* GF

10oz flame broiled ribeye steak topped with our bone marrow demi glace and served with fresh seasonal veggies and crispy herb smashed chimichurri potatoes

\$38

*add a lobster tail \$12*

*Suggest Pairing with Langtry Farms Cabernet Sauvignon*

### BULGOGI STYLE SHORT RIB

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 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

\$27

*Suggest Pairing with Hess Chardonnay*

### CHICKEN PARMESAN

battered and fried chicken breast on top of bucatini pasta and served with our house made pomodoro sauce, fresh basil, and shaved parmesan

\$28

*Suggest Pairing with 7 Deadly Zins*

### HOUSE FISH & CHIPS

alaskan cod fried in our house beer battered and served with sriracha slaw, fries, and a yuzu tartar sauce

\$26

*Suggest Pairing with Maui Bikini Blonde Ale*

### SEARED SCALLOPS

scallops from hokkaido japan seared to perfection served on top of a butternut squash puree and a couscous salad of apple, chive, and pancetta all drizzled with a house made pumpkin seed pesto

\$37

*Suggested Pairing with Carl Ehrhard Riesling*

### GRILLED LEMON BARRAMUNDI

pan seared barramundi sea bass glazed with white wine and grilled lemon served with broccolini, tomato, and asiago cheese crostini

\$35

*Suggested Pairing with Langtry Farms Sauvignon Blanc*

### 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

\$36

*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

\$37

*Suggest Pairing with Brutocao Sauvignon Blanc*

### BUTTERNUT SQUASH CARBONARA

bucatini pasta tossed with a butternut squash puree, fried sage, caramelized onions, parmesan cheese, and crispy pork belly

\$24

*Suggest Pairing with Mezzacorona Pinot Grigio*

### WARM GNOCCHI CAPRESE V

hand made ricotta gnocchi that we butter poach and toss with a warm tomato basil sauce and top with house made asiago cheese croutons, fresh mozzarella, and basil chiffonade all drizzled with an aged balsamic glaze

\$22

*Suggest Pairing with Daou Pessimist, Red Blend*

**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.*