

THE BLUE WAVE BAR & GRILL

DINNER MENU

SHAREABLES

CHIPS & GUACAMOLE   
house-made guacamole with fresh pico de gallo and panela cheese served with chili-lime tortilla chips
\$12.00

CALAMARI
panko battered and fried calamari strips cooked until golden brown and served with our house tartar sauce and lemon
\$14.00

COCONUT SHRIMP
butterflied and panko crusted jumbo shrimp served with a sweet chili sauce
\$15.00

PORK BELLY BAO BUN
house-smoked pork belly glazed with our house teriyaki sauce and topped with sesame seeds, cilantro, cabbage, carrots, and pickled fresno peppers all in a bao bun
\$15.00

ISLAND WINGS
chicken wings tossed in your choice of sauce; buffalo, bbq, teriyaki, or sriracha lemon pepper served with a side of ranch
\$15.00

LUAU RIBS
house-smoked pork spare ribs tossed with a polynesian bbq sauce and topped with sesame seeds and green onion
\$16.00

BAJA SHRIMP COCKTAIL
baja inspired citrus cocktail sauce with a tropical fruit salsa, fanned avocado, and jumbo herb-poached shrimp, served with chili-lime tortilla chips
\$19.00

SOUP/SALADS

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

RASPBERRY GORGONZOLA   
mixed greens tossed with raspberry lemon vinaigrette. Topped with gorgonzola cheese, cranberries, candied walnuts, and diced apple
\$13.00

CAESAR
romaine hearts tossed with caesar dressing and topped with house-made herbed croutons, and parmesan cheese
\$13.00

ROASTED BEET SALAD  
arugula tossed with honey-champagne vinaigrette and topped with roasted red & gold beets, toasted almonds, goat cheese crumbles, dried cranberries, and farro grains
\$16.00

CLAM CHOWDER
your favorite creamy clam chowder served with oyster crackers
\$13.00 bowl / \$7.00 cup

BREAD SERVICE 
a variety of 4 sadie rose dinner rolls served with whipped butter
\$6.00



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

SANDWICHES

All sandwiches served with fries. Can sub for fruit or side salad for additional \$1.50

BLUE WAVE BURGER

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

Impossible meat vegan burger patties available for an additional \$2

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

FRIED CHICKEN SANDWICH

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

\$20.00

CUBAN SANDWICH

carnitas on a toasted hoagie roll with pickles, ham, creole style mustard, and pepper jack cheese, then pressed flat panini style

\$20.00

FRENCH DIP

sliced prime rib dipped in our caramelized onion au jus on a locally made sadie rose sandwich roll with swiss cheese and creamy horseradish

\$20.00

FISH TACOS

beer battered alaskan cod on 2 corn tortillas with avocado, cabbage, garlic sauce, and a tropical fruit fresh salsa served with a side of tortilla chips and salsa

\$20.00

MONTE CRISTO SANDWICH

black forest ham and swiss cheese on thick cut brioche that's tempura battered and deep fried until golden brown and dusted with powdered sugar and served with our house jams & side of grapes

\$16.00

ENTREES

TIKI STYLE SALMON

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

\$29.00

HOUSE FISH & CHIPS

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

\$24.00

LOBSTER MAC 'N' CHEESE

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

\$26.00

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

SHORT RIB PASTA

slow braised short rib, shredded and tossed with our creamy mushroom ragu sauce and fresh pappardelle pasta, topped with crispy onion strings

\$28.00

CHICKEN MILANESE

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

\$26.00

TURF & SURF

petite center cut filet on our house garlic smashed potatoes with a side of seasonal veggies, and topped with a blue cheese cream sauce and a skewer of lemon pepper shrimp

\$37.00 w/o shrimp/\$42.00 w/shrimp

PENNE POMODORO

pasta tossed in our signature pomodoro sauce with sautéed cherry tomatoes and garlic topped with parmesan cheese, basil, and garlic bread

\$20.00

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

SLOW BRAISED SHORT RIBS

short ribs cooked for 12 hrs in our house braising liquid served with garlic mashed red skin potatoes, seasonal veggies, and demi glace

\$32.00

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