

ISLAND TAPAS

BLUE WAVE BAR & GRILL

AVAILABLE
11am-10pm
DAILY

SOFT PRETZEL

a soft and buttery sourdough pretzel served with our house beer cheese, spicy whole grain mustard, and sliced apples

\$11

AVOCADO TACOS

3 street style tacos with fried avocado, black bean puree, habanero pickled onions, fresh cilantro, chipotle aioli, queso fresco and salsa roja

\$12

CRISPY TOFU LETTUCE CUPS

lettuce cups filled with fried tofu glazed with general tso and topped with carrot, cucumber, fresno chilis, mint and crushed peanuts

\$10

MAC & CHEESE DIPPERS

house mac and cheese made with pepper jack cheese served with our house made ranch dipping sauce

\$14

KOREAN BBQ SPRING ROLLS

spring roll wrappers stuffed with korean bbq beef and veggies fried and served with a sweet chili dipping sauce

\$16

BRAISED MEATBALLS

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

\$16

ORANGE CAULIFLOWER

breaded cauliflower tossed in a zesty orange sauce with bell peppers, onions, and orange segments then topped with sesame seeds

\$14

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

SALT AND PEPPER CHICKEN

bite sized popcorn chicken pieces battered and fried using a thai inspired salt and pepper batter with fresno chiles and green onions served with our house made ranch dipping sauce

\$16

MIGNON TACO*

center cut marinated filet seared and topped with habanero onion, queso fresco, cilantro lime avocado crema, and a fried jalapeno served on a hand made blue corn masa tortilla with panela cheese

\$12

GREEK HUMMUS PLATTER

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

\$16

HOUSE BUFFALO WINGS

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

\$13

POT STICKERS

steamed chicken and kimchi pot stickers pan seared and served with a sweet chili dipping sauce

\$14

FRIED CALAMARI

battered and fried calamari served with a lemon wedge and hot honey ranch dipping sauce

\$16

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

Happy Hour Special Daily
\$2 off Island Tapas Between 4pm-6pm

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

SWEETS

BLUE WAVE BAR & GRILL

AVAILABLE
11am-10pm
DAILY

NUTELLA CRUNCH CAKE

layers of airy cocoa meringue, hazelnuts, and hazelnut semifreddo topped with nutella sauce, whipped cream, fresh berries and mint

\$9.00

PINEAPPLE UPSIDE DOWN CAKE

old fashioned vanilla cake topped with a glazed pineapple ring and covered in both brown sugar caramel and a raspberry sauce served with vanilla ice cream

\$10.00

MEXICAN HOT CHOCOLATE ICE CREAM

house made mexican hot chocolate soft serve topped with mini marshmallows and served in an island palms souvenir cup

\$8.00

APPLE PIE ALA MODE

personal sized apple pie drizzled with caramel, and topped with our house vanilla bean ice cream

\$10.00

KEY LIME PIE

a gluten free crust filled with our key lime pie cheesecake mix topped with a raspberry drizzle and whipped cream

\$9.00

HOUSE SORBET

ask your server about our sorbet flavor of the week

\$5.00

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



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gluten free



vegetarian, may contain eggs or dairy

