

THE BLUE WAVE BAR & GRILL

WEEKEND BRUNCH MENU



BREAKFAST SPECIALTIES

ask your server about our vegan/vegetarian protein options

AVOCADO TOAST \$13

toasted thick cut sourdough topped with whipped cream cheese, sliced avocado, and "everything bagel" seasoning
add 2 eggs any style \$4, add smoked salmon \$6

BREAKFAST BURRITO \$17

flour tortilla filled with scrambled egg, potato, avocado, cheese, and choice of bacon, ham, sausage, or turkey sausage served with pico de gallo and breakfast potatoes

ISLAND FRENCH TOAST \$15

2 pieces of brioche topped with coconut, fresh berries, and cinnamon whipped cream

MEAT LOVERS OMELETTE \$16

3 egg omelette with bacon, sausage, and ham. Served with breakfast potatoes and choice of toast

VEGGIE OMELETTE \$16

3 egg omelette with mushroom, spinach, onion, and bell peppers. Served with breakfast potatoes and choice of toast

CLASSIC AMERICAN \$17

choice of bacon, ham, sausage, or turkey sausage, with 2 eggs your way, breakfast potatoes, choice of toast. Served with choice of coffee or juice

TROPICAL OATMEAL \$14

our house made oatmeal topped with orange segments, bananas, diced mango, and toasted coconut flakes. served drizzled with coconut milk

YOGURT PARFAIT \$12

vanilla yogurt layered with fresh seasonal berries, granola and our house strawberry jam served with fresh fruit

GRANDMA'S PANCAKES \$15

grandma's signature house pancake batter cooked to perfection. Served with whipped butter and maple syrup

HOUSE BENEDICT \$21

poached eggs covered in our house hollandaise sauce perched on top of an english muffin with ham and arugula greens, served with breakfast potatoes

SHORT RIB & EGGS \$25

slow braised short rib glazed with chimichurri and served with breakfast potatoes and 2 eggs any style and choice of toast

CHICKEN & WAFFLES \$20

belgium style waffle topped with a fried chicken breast that is drizzled with a jalapeno bacon honey and dusted with powdered sugar. served with our house made blueberry syrup

BREAKFAST PIZZA \$17

flatbread crust with a white sauce, mozzarella cheese, diced bacon, green onion, heirloom cherry tomatoes and scrambled egg, drizzled with a special hot sauce

CRAB CAKE BENEDICT \$26

hand made crab cake on top of buttery brioche with fresh heirloom tomato, and sliced avocado topped with a poached egg and cream cheese hollandaise served with breakfast potatoes

DOCKMASTER OMELETTE \$19

3 egg omelette with fresh crab meat, asparagus spears, wild mushrooms, red onion, and sun dried tomatoes topped with our house cream cheese hollandaise. Served with breakfast potatoes and choice of toast

TROPICAL FRUIT BOWL \$9

orange segments, kiwi, banana, mango, and raspberries tossed with a honey simple syrup and served in a half coconut

SUNRISE OMELETTE \$16

3 egg omelette with spinach, heirloom tomatoes, feta cheese, and kalamata olives. Served with breakfast potatoes and choice of toast

CHICKEN FRIED STEAK \$19

buttermilk biscuit split open and topped with chicken fried steak, then covered with our sausage gravy and topped with a sunny side up egg

MONTE CRISTO \$16

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

BREAKFAST B.E.L.T. \$18

locally made sadie rose sourdough with scrambled eggs, bacon, lettuce, and tomato with our house made herb aioli. Served with breakfast potatoes

ACAI BOWL \$16

granola, coconut, seasonal fruit, honey, and 3 scoops of organic acai sorbet

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

LUNCH SPECIALTIES

BLUE WAVE BURGER \$21

a custom burger grind using certified angus brisket, angus chuck, and duroc pork belly on a pretzel bun with butter lettuce, tomato, pickles, caramelized onions, white cheddar cheese, and our signature island sauce, served with fries
upgrade your potato side to fruit for \$1, salad for \$1.50, or truffle parmesan fries for \$2 on any of our entrees

house made quinoa patties available upon request

HARVEST SALAD \$14

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

CAESAR \$14

romaine hearts tossed with caesar dressing and topped with house made herbed croutons, parmesan cheese, and lemon

CHICKEN MILANESE \$26

pounded chicken breast that's battered and fried, served with house garlic smashed potatoes and topped with oil & vinegar tossed greens and red onion

TIKI STYLE HALIBUT \$42

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

FISH TACOS \$20

beer battered alaskan cod in 2 corn tortillas with cabbage, pineapple pico de gallo, avocado, and chipotle aioli served with tortilla chips and salsa

HOUSE FISH & CHIPS \$25

alaskan cod fried using our house beer batter and served with our house slaw, fries, and homemade tartar sauce

LOBSTER ROLL \$27

buttery fresh baked lobster roll stuffed with our own island style lobster mix using avocado and mango served with fries

ALA CARTE ITEMS

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|------------------------|--------|
| PASTRY OR MUFFIN | \$3.75 |
| BAGEL & CREAM CHEESE | \$5.00 |
| CUP OF YOGURT | \$4.00 |
| CHOICE OF TOAST | \$4.00 |
| SIDE OF BREAKFAST MEAT | \$6.00 |
| ONE PANCAKE | \$4.00 |
| 2 EGGS YOUR WAY | \$4.00 |

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| COFFEE, DECAF & HOT TEA | \$4.50 |
| COLD BREW COFFEE | \$5.00 |
| COKE, DIET COKE, COKE ZERO, SPRITE, ICED TEA, DR. PEPPER, LEMONADE, ROOT BEER | \$4.00 |
| APPLE, ORANGE, PINEAPPLE, CRANBERRY | \$4.50 |
| SMART WATER 20 OZ. | \$4.00 |
| 1L | \$7.00 |

BREAKFAST COCKTAILS

BLUE WAVE BLOODY (OR) BLOODY MARIA \$13

Choice of Spicy Vodka or Hornitos Blanco Tequila and House Bloody Mix

BAYSIDE BELLINI \$10

Peach and Blood Orange Purees with Brut Sparkling Wine

ISLAND COLD BREW \$15

Jägermeister Cold Brew flavored Liqueur, Licor 43 Horchata Liqueur and Cold Brew over Ice with Whipped Cream

COCONUT PALMS STRAWBERRY ALARM CLOCK \$14

Los Sundays Coconut Tequila, Strawberry Puree, and Lime Juice

CALI 75 \$15

Gray Whale California Botanical Gin, Simple Syrup, Lemon Juice, Brut Sparkling Wine

CARIBBEAN DARK AND STORMY \$13

Gosling's Dark Rum with Ginger Beer, Lime Juice, and Tiki Bitters

for parties of 6 or more: an automatic 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 health 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 up to 4 people