

# 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 crusted butterflied jumbo tiger shrimp  
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

### FRIED CALAMARI

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

\$16

### SPINACH & ARTICHOKE SPRING ROLL

spring roll wrappers filled with our house made  
spinach and artichoke dip served with a guava  
sweet and sour dipping sauce

\$16

### WATERMELON CARPACCIO

thin sliced watermelon topped with baby  
arugula, feta cheese, shredded mint, and an  
aged balsamic glaze

\$16

## SOUPS & SALADS

### TONY'S AWARD WINNING CLAM CHOWDER

house made creamy clam chowder served with  
an asiago cheese crostini

\$8 cup / \$14 bowl

### CHICKEN TORTILLA SOUP

house made chicken tortilla soup with freshly  
shredded chicken and grilled corn, topped with  
tortilla strips, cilantro, and queso fresco

\$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 a  
blackberry citrus vinaigrette then topped with  
gorgonzola cheese, fresh cut strawberries,  
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*

### ARTISAN BREAD SERVICE

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

\$6

*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\*

our 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

#### PARADISE BURGER\*

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

\$21

#### SMOKE DOME RIBEYE\*<sup>GF</sup>

9oz flame broiled ribeye steak topped with our bone marrow demi glaze 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 <sup>GF</sup>

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*

#### FREE RANGE CHICKEN

pan seared bone in chicken breast and leg topped with a grilled lemon demi glaze and served with roasted brussels sprouts, baby squash, heirloom carrots, and ricotta dumplings

\$34

*Suggest Pairing with TBD*

#### 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*

**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

#### HOUSE FISH & CHIPS

fried alaskan cod, beer battered and served with 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 tropical fruit salsa

\$42

*Suggested Pairing with Fiori Moscato*

#### 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 TBD*

#### 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

\$36

*Suggest Pairing with Brutocao Sauvignon Blanc*

#### ARTICHOKE PASTA <sup>V</sup>

marinated artichoke hearts tossed together with grilled asparagus, and a lemon ricotta cheese sauce with fresh dill and basil

\$24

*Suggest Pairing with Oynos Organic Pinot Grigio*

#### WARM GNOCCHI CAPRESE <sup>V</sup>

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

\$24

*Suggest Pairing with TBD*

