

LUNCH MENU

BLUE WAVE BAR & GRILL

SHAREABLES



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

\$13.00

*add any of the following for \$3 each - crab, bacon,
fiesta corn mix,*

tableside service unavailable for the bar

FRIED CALAMARI \$16

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

COCONUT SHRIMP \$16

panko crusted butterflied jumbo tiger shrimp
served with a sweet chili sauce

PHILLY EGGROLLS \$15

sliced prime rib, wild mushrooms, peppers and
onions all rolled up in an eggroll wrapper and
served with a spicy cheese dipping sauce

SPINACH & ARTICHOKE SPRING ROLL \$16

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

GREEK HUMMUS PLATTER \$16

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

WATERMELON CARPACCIO \$14

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

SOUP / SALAD / FLATBREAD

TONY'S AWARD WINNING CLAM CHOWDER

your favorite creamy clam chowder served with
asiago cheese toast points

\$14 Bowl / \$8 Cup

CHICKEN TORTILLA SOUP

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

\$13 Bowl / \$7 Cup

RUSTIC CAESAR \$14

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

add chicken \$5, salmon \$7, shrimp \$7, steak \$10

HARVEST SALAD \$14

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

add chicken \$5, salmon \$7, shrimp \$7, steak \$10

BEET SALAD \$16

arugula tossed with honey-champagne
vinaigrette and topped with roasted red & gold
beets, toasted almonds, goat cheese
crumbles, dried cranberries, and farro grains
served with a fried goat cheese ball

add chicken \$5, salmon \$7, shrimp \$7, steak \$10

WAKAME POKE SALAD \$18

mixed greens with seaweed salad topped with sushi
grade ahi tuna that is tossed with a house yuzu
poke sauce with diced avocado, pickled habanero,
onion, thin sliced radish, edamame, and cilantro

*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 AND SUCH



FRIED CHICKEN SANDWICH \$20

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

FRENCH DIP \$20

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

CALIFORNIA CLUB \$21

house oven roasted turkey and hickory smoked ham on toasted sourdough with avocado, lettuce, tomato, applewood smoked bacon, melted pepper jack cheese, and roasted garlic aioli

GRILLED CHICKEN \$20

house marinated chicken breast grilled to order and topped with fresh mozzarella cheese, avocado, tomato, lettuce, and bacon with a spicy 1000 island sauce

LOBSTER ROLL \$27

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

BLUE WAVE BURGER* \$21

a 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

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

PARADISE BURGER* \$22

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

all sandwiches served with house fries unless upgraded to fresh cut fruit or side salad for additional \$1.50

FISH & CHIPS \$25

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

POKE NACHOS \$20

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

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
add guacamole \$4

BULGOGI STYLE SHORT RIB \$35

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

LOBSTER MAC 'N' CHEESE \$36

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

add chicken \$5, salmon \$7, shrimp \$7, steak \$10

CHICKEN MILANESE \$26

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

WARM GNOCCHI CAPRESE \$24

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

AVOCADO TOAST \$13

toasted thick cut sourdough topped with whipped cream cheese, sliced avocado, and "everything bagel" seasoning
add 2 poached eggs \$3, add smoked salmon \$6

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.*

