

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

LOBSTER CRAB CAKES

house made lobster & crab cakes served with whole grain mustard aioli, and topped with a tropical fruit pico de gallo

\$21

GRILLED BROCCILINI

grilled baby broccolini tossed with lemon, butter, and chili then topped with house made croutons and served with a garlic chili sauce

\$13

ARTISAN BREAD SERVICE

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

\$6

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, served 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

WATERMELON CARPACCIO

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

\$12

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

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



Vegan Options available



gluten free



vegetarian, may contain eggs or dairy

DINNER MENU

BLUE WAVE BAR & GRILL

ENTREES

BLUE WAVE BURGER*

our custom burger grind using certified angus brisket, chuck, and short rib on a locally made sadie rose bun with butter lettuce, tomato, pickles, caramelized onion-bacon jam, white cheddar cheese, and our signature island sauce

\$22

*vegan patties also available upon request
add bacon \$2, egg \$2, or avocado \$2*

PARADISE BURGER*

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

\$23

*vegan patties also available upon request
add bacon \$2, egg \$2, or avocado \$2*

SMOKE DOME RIBEYE* GF

10oz flame broiled ribeye steak topped with our bone marrow demi glace and served with fresh seasonal veggies and crispy herb smashed chimichurri potatoes

\$38

add a lobster tail \$12

Suggest Pairing with Langtry Farms Cabernet Sauvignon

BULGOGI STYLE SHORT RIB

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 Reynoso Syrah

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

\$27

Suggest Pairing with Hess Chardonnay

CALIFORNIA CHICKEN MONTERAY GF

freshly grilled chicken breast topped with pepper jack cheese, a spicy tomato sauce, and avocado served over a bed of wild rice with broccolini

\$32

Suggest Pairing with Langtry Farms Chardonnay

HOUSE FISH & CHIPS

alaskan cod fried in our house beer battered and served with sriracha slaw, fries, and a yuzu tartar sauce

\$26

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 Carl Ehrhard Riesling

GRILLED LEMON BARRAMUNDI

pan seared barramundi sea bass glazed with white wine and grilled lemon served with broccolini, tomato, and asiago cheese crostini

\$35

Suggest Pairing with Langtry Farms Sauvignon Blanc

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

\$37

Suggest Pairing with Brutocao Sauvignon Blanc

ARTICHOKE PASTA ♥

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

\$24

Suggest Pairing with Mezzacorona Pinot Grigio

WARM GNOCCHI CAPRESE ♥

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 Daou Pessimist, Red Blend

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.