

# 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

### LOBSTER CRAB CAKES \$21

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

### 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

### GRILLED BROCCILINI \$13

grilled baby broccolini tossed with lemon, butter, and chili then topped with house made croutons and served with a garlic chili 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 \$12

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 \$21

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 \$21

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\* \$22

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\* \$23

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 \$26

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 \$21

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

*Available as grilled upon request*

*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 \$37

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 \$27

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.*

