

# SMALL BITES

## BLUE WAVE BAR & GRILL

### SWEET POTATO FRIES

criss cut sweet potato fries drizzled with wildflower honey, and topped with fresh goat cheese crumbles served with a curry ketchup

\$13

### AVOCADO TACOS

3 street style tacos with fried avocado, black bean puree, habanero pickled onions, fresh cilantro, chipotle aioli, queso fresco and salsa roja

\$12

### GREEN BEAN FRIES

green beans dipped in a pepper batter and then fried served with our house made ranch

\$10

### MAC & CHEESE DIPPERS

house mac and cheese made with pepper jack cheese served with our house made marinara dipping sauce

\$14

### KOREAN BBQ SPRING ROLLS

spring roll wrappers stuffed with korean bbq beef and veggies fried and served with a yuzu sesame dipping sauce

\$16

### BRAISED MEATBALLS

waygu beef and pork meatballs with fresh mozzarella, fried basil, and a sweet and smoky tomato sauce

\$16

### ORANGE CAULIFLOWER

breaded cauliflower tossed in a zesty orange sauce with bell peppers, onions, and orange segments then topped with sesame seeds

\$14

**Happy Hour Special Daily  
\$2 off Between 4pm-6pm**

### SALT AND PEPPER CHICKEN

popcorn chicken battered and fried using a salt and pepper batter with fresno chiles and green onions served with our house made ranch dipping sauce

\$16

### MIGNON TACO\*

center cut marinated filet seared and topped with habanero onion, queso fresco, cilantro lime avocado crema, and a fried jalapeno served on a hand made blue corn masa tortilla with panela cheese

\$12

### GREEK HUMMUS PLATTER

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

\$16

### SMOKED WINGS

house smoked wings tossed in our special island inspired sauce served with celery & carrots and house made ranch dipping sauce

\$13

### POT STICKERS

steamed vegetable potstickers, then pan seared served with a yuzu/ ginger/ soy dipping sauce

\$14

### FRIED CALAMARI

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

\$16

### HOUSE BAKED POTATO

classic baked potato served with sour cream, bacon bits, shredded cheese, and green onion

\$12

**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**

*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

## SPARKLING WINE

Prosecco (Split)	12
Mionetto Prosecco	10/34
Standford, Brut Sparkling Wine	9/27
JBC Brut Rose, <i>France</i>	12/45
GH Mumm, Champagne Brut, <i>France</i>	95
Veuve Clicquot, Champagne Brut, <i>France</i>	120

## SAUVIGNON BLANC

Bliss Family Vineyards, <i>Mendocino, CA</i>	10/36
Oyster Bay, <i>Marlborough, NZ</i>	12/45
<i>Brutocao, Mendocino, CA</i>	12/45
Langtry Farms, <i>Guenoc Valley, CA</i>	14/52

## CHARDONNAY

Bliss Family Vineyards, <i>Mendocino, CA</i>	10/36
Hess, <i>Monterey County Shiretail Ranches</i>	12/45
La Crema, <i>Sonoma Coast, CA</i>	15/56
Frank Family Vineyards, <i>Napa Valley, Carneros</i>	17/68
Langtry Farms, <i>Guenoc Valley, CA</i>	18/72

## OTHER WHITES

Fiori, <i>Moscato, Italy</i>	9/27
Mezzacorona, <i>Pinot Grigio, Italy</i>	10/36
Fabre en Provence, <i>Rose, France</i>	10/36
FonCalieu Piquepoul, <i>Rose, France</i>	10/36
Carl Ehrhard Riesling (Semi-Dry), <i>Germany</i>	13/50

## CABERNET SAUVIGNON

Bliss Family Vineyards, <i>Mendocino, CA</i>	10/36
Justin, <i>Paso Robles, CA</i>	13/50
Frank Family Vineyards, <i>Napa, CA</i>	19/75
Langtry Farms, <i>Guenoc Valley, CA</i>	20/80

## MERLOT

Bliss Family Vineyards, <i>Mendocino</i>	10/36
Frank Family Merlot, <i>Napa</i>	19/75

## PINOT NOIR

Bliss Family Vineyards, <i>Mendocino</i>	10/36
La Crema, <i>Monterey, CA</i>	15/56
Bruliam, <i>Sonoma, CA</i>	16/58

## OTHER REDS

7 Deadly Zins, Old Vine Zinfandel, <i>Lodi</i>	12/34
Daou Pessimist, Red Blend, Paso Robles, <i>CA</i>	13/47
Reynoso, Syrah, <i>Alexander Valley, CA</i>	12/42
Il Palazzo, Chianti, <i>DOC Italy</i>	11/32
Sky Valley Cellars, Sangiovese, <i>Ramona, CA</i>	15/56
Serbal, Malbec, Mendoza, <i>Argentina</i>	12/42

## BEER & SELTZER

### Bottles

Budweiser	\$7
Bud Light	\$7
Miller Lite	\$7
Stella Artois Cidre	\$8
Coors light	\$7
Michelob Ultra	\$7
Heineken	\$8
Heineken Zero (Non Alc.)	\$6
Guinness	\$8
Corona/Corona Light	\$8
Modelo Especial	\$8

### Cans

Stone Buenaveza Salt & Lime Mexican Lager	\$8
Schilling Hard Cider (Passionfruit Pineapple)	\$8
White Claw (Mango, Black Cherry)	\$8
Truly Seltzer (Wild Berry)	\$8

## DRAFT BEERS

Modelo - Mexican Lager 4.5%	\$8
Stella Artois - Belgian Lager 5%	\$8
Societe Brewing - Bulbous Flowers Hazy IPA 7.2%	\$9
Stone Brewing - Delicious IPA 7.7%	\$9
Pizza Port - Chronic Amber Ale 4.9%	\$9
Maui Brewing Co. - Bikini Blonde Lager 4.8%	\$8
Ale Smith - .394 Pale Ale 5.4%	\$9
Coronado Brewing - Weekend Vibes IPA 6.8%	\$9
Coronado Brewing - Orange Whit 5.2%	\$8
Coronado Brewing - Salty Crew Blonde Ale 4.5%	\$8

# Blue Wave