

## THE BLUE WAVE BAR & GRILL

# SUNSET MENU

### SHAREABLES

**CHIPS & GUACAMOLE**     
house made guacamole with fresh pico de gallo and panela cheese served with chili-lime tortilla chips  
\$10.00

**SALT & PEPPER CALAMARI**  
battered and fried calamari cooked until golden brown and served with a yuzu aioli and a grilled lemon  
\$14.00

**BUTTERFLY COCONUT SHRIMP**  
jumbo shrimp that are butterflied and panko crusted and then served with sweet chili sauce  
\$14.00

**BAJA SHRIMP COCKTAIL**   
baja inspired citrus cocktail sauce with a tropical fruit salsa and jumbo herb poached shrimp, served with chili-lime tortilla chips  
\$18.00

**ORANGE "CHICKEN"**    
breaded and fried cauliflower that is tossed in a sweet and spicy asian inspired orange glaze and topped with sesame seeds and green onion  
\$13.00

**BBQ CHICKEN FLATBREAD**  
our house bbq sauce, mozzarella cheese, diced chicken, red onion, cilantro, pineapple, and jalapenos  
\$14.00

**SUMMER AVOCADO TOAST**    
thick cut sourdough toast, smashed avocado, marinated artichoke hearts, radish, dill, and lemon zest  
\$15.00

### SALADS

add chicken \$5, salmon \$7, shrimp \$7, or steak \$10 to any salad

make any salad a wrap served with house tortilla chips for an additional \$2

**RASPBERRY GORGONZOLA**     
mixed greens tossed with raspberry lemon vinaigrette and topped with gorgonzola cheese, cranberries, candied walnuts, and diced apple  
\$13.00

**CAESAR**  
romaine hearts tossed with caesar dressing and topped with house-made herbed croutons, parmesan cheese, a lemon wedge.  
\$13.00

**ROASTED BEET SALAD**    
arugula tossed with honey champagne vinaigrette and topped with roasted red & gold beets, toasted almonds, goat cheese crumbles, dried cranberries, and ancient grains  
\$16.00

### SANDWICHES

**STEAK SANDWICH**  
sliced new york steak served on a hoagie roll with our signature house made chimichurri aioli, crispy onion strings, roasted poblano peppers, and pepper jack cheese, served with fries  
\$23.00

**CALIFORNIA TURKEY SANDWICH**  
oven roasted turkey on toasted sourdough with avocado, tomato, melted pepper jack cheese, and roasted garlic aioli served with fries  
\$17.00

**MARINA RUEBEN SANDWICH**  
sliced pastrami on new york corn rye with sauerkraut, pickles, swiss cheese, a creole mustard aioli, and 1000 island dressing served with fries  
\$17.00

a 4% 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**

## ENTREES

### BLUE WAVE BURGER

grilled 8oz beef patty on a pretzel bun with butter lettuce, tomato, pickles, caramelized onions, white cheddar cheese, and thousand island dressing served with fries

\$19.00

*Impossible meat vegan burger patties available for an additional \$2*

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

### SHORT RIB RAGU PASTA

slow braised short rib shredded and tossed with our creamy mushroom ragu sauce and fresh pappardelle pasta, topped with crispy onion strings

\$27.00

### GRILLED NEW YORK STEAK

8oz new york steak served with miso glazed bok choy, herbed baby yukon potatoes, and topped with demi glace & chimichurri sauce

\$32.00

### CHICKEN MILANESE

pounded chicken breast that's battered and fried, served with house garlic smashed potatoes, and topped with red onion, and extra virgin olive oil dressed spring mix

\$24.00

### PENNE POMODORO

penne pasta tossed in our signature pomodoro sauce with sautéed cherry tomatoes and garlic topped with freshly grated parmesan, and basil

\$18.00

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

### GRILLED LEMON RISOTTO

honey roasted summer squash, and asparagus in our creamy risotto topped with freshly grated lemon zest, toasted almonds, parmesan cheese, and parsley

\$26.00

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

### GRILLED FISH TACOS

grilled catch of the day on 2 corn tortillas with avocado, cabbage, and a tropical fruit fresh salsa served with a side of chips and salsa

\$18.00

### HALIBUT FISH & CHIPS

local halibut fried using our house beer batter and served with our house slaw, fries, and tartar sauce

\$24.00

### TIKI STYLE SALMON

8oz salmon filet grilled and glazed with a hawaiian style sauce served on top of furikake seasoned hapa rice and a side of asparagus topped with a tropical salsa

\$29.00

### MUSSEL & CLAM LINGUINE

mussels & clams cooked in a white wine and garlic sauce with fresno peppers tossed in linguine pasta and served with garlic bread

\$30.00

### CATCH OF THE DAY

fresh local fish pan seared and served with miso glazed bok choy, herbed baby yukon potatoes, pattypan squash, and topped with fresh greens

\$29.00

### BACON WRAPPED SCALLOPS

jumbo bacon wrapped scallops with a lemon butter sauce served with our seasonal risotto topped with crumbled chorizo and arugula

\$34.00

### BREAD SERVICE

a variety of sadie rose dinner rolls and whipped butter

\$6.00



**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