



LUNCH MENU

STARTERS

Crab Cakes \$9

Blue crab cakes with a smoked jalapeño tartar sauce.

Thai Calamari \$7

Lightly crusted with sesame seeds, deep fried and served with Hunan chili aioli

Jumbo Shrimp Cocktail \$10

Jumbo shrimp served traditionally with lemon cocktail sauce and horseradish purée

SOUPS & SALADS

Add a cup of soup or a house salad to any entrée for \$3.00

Soup of the day \$4 Shrimp Bisque \$4

Classic Caesar \$9

Crisp Romaine lettuce, with Caesar dressing, Parmesan cheese and croutons.

Add Cajun spiced chicken breast: \$3

Chopped Cobb \$10

Romaine lettuce, grilled chicken, bacon, avocado, cucumber, tomato, Bleu cheese crumbles, hard-boiled egg and choice of dressing

Chinese Shrimp Salad \$10

Grilled jumbo shrimp, cilantro, green onions, snow peas, bean sprouts, Toasted almonds and Mandarin oranges tossed with sesame garlic vinaigrette on a bed of Napa cabbage & romaine lettuce

Marinated Fire Steak Salad \$12

Grilled Flat Iron steak in a Korean barbecue inspired marinade served atop fresh romaine lettuce, cilantro micro-greens, mixed Asian vegetables and crispy noodles in a tangerine vinaigrette.

SANDWICHES

Blue Wave Burger \$10

1/2 lb. fresh ground Angus Beef topped with tomato, lettuce, and red onion, choice of Swiss, Cheddar, Pepper jack, Gorgonzola, American or smoked Gouda cheese, served with your choice of French Fries, Fruit or Cole slaw.
Add Bacon or Avocado 75¢ ea

Rosarito Club \$9

Smoked turkey, honey ham, sugar-cured bacon, jalapeno jack cheese, lettuce, tomato and avocado layered on toasted sourdough bread, served with choice of French Fries, Fruit or Cole slaw.

Fish Tacos \$9

Grilled Mahi Mahi, with shredded cabbage, Asiago cheese, cilantro sprouts and our special mango sauce. Served with black beans, rice and salsa fresca.

Philly Cheese Steak \$10

Tender roast beef with sautéed onions, peppers and White American cheese on a soft roll, served with French Fries, Fruit or Cole slaw.

BBQ Chicken \$10

Grilled chicken breast topped with smoked Gouda cheese, and Barbeque sauce served with French Fries, Fruit or Cole slaw

Blackened Mahi Mahi \$10

Sautéed blackened Mahi Mahi topped with a fresh mango salsa served on a ciabatta bun with chipotle aoli, served with French Fries, Fruit or Cole slaw.

SPECIALTIES

Bay Shrimp Pasta \$12

Sautéed bay shrimp tossed with grilled tomatoes, roasted garlic, basil and fresh mozzarella, served on a bed of angel hair pasta.

Halibut Macadamia \$14

Macadamia nut crusted Halibut seared to perfection and accented with a pineapple coconut glaze, served with basmati rice and seasonal vegetable

Crusted Sea Bass \$12

Grilled Sea bass crusted in pesto, topped with diced tomatoes and basil and finished with a leek and fennel cream sauce, served with Yukon gold potatoes and seasonal vegetable.

Salmon Oscar \$12

Broiled Salmon fillet served topped with Blue crab and a classic hollandaise and served with rice and asparagus.

Chicken Pistachio \$11

Pistachio Crusted Chicken Breast, sautéed and topped with an Orange Basil butter Sauce, served with Garlic mashed potatoes and seasonal vegetable.

Marinated Skirt Steak \$12

Balsamic demi glaze grilled Skirt Steak with Blue Cheese Yukon Gold Mashed potatoes and seasonal vegetables.