



## LUNCH

### 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

ahi medallions \$10

sesame crusted ahi served with wasabi, sea weed salad, pickled ginger and a soy glaze

shrimp trumpets \$8

thai marinated shrimp wrapped in a wonton served with a coconut soy

pot stickers \$8

fried veggie pot stickers with thai dipping sauce

### soups and salads

Add a cup of soup or a house salad to any entrée for \$3

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 or salmon filet \$3

**chopped cobb \$10**

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

**chinese shrimp \$10**

grilled jumbo shrimp, cilantro, green onions, snow peas, bean  
sprouts,  
and mandarin oranges tossed with sesame garlic vinaigrette on a  
bed of napa cabbage & romaine lettuce

**fire steak \$12**

grilled flat iron steak in a korean barbeque inspired marinade, served atop  
fresh  
romaine lettuce, cilantro, mixed asian vegetables and crispy noodles

**soup and salad \$10**

your choice of any half size entrée salad and a cup of soup

**sandwiches**

all sandwiches served with choice of fries, fruit or coleslaw

**blue wave burger \$10**

1/2 lb. fresh ground angus beef topped with tomato, lettuce, red onion and choice of  
cheese  
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

**fish tacos \$9**

mahi mahi, shredded cabbage, cilantro sprouts and our special  
mango sauce  
served with black beans, rice and salsa fresca

**hawaiian chicken \$10**

grilled chicken breast topped with swiss cheese,  
grilled vanilla pineapple, red onion and teriyaki glaze

**kahlua pork \$10**

slow roasted pulled pork in a kona coffee kahlua barbecue sauce

**specialties**

**shrimp wok \$12**

sautéed bay shrimp and stir fried asian vegetables,  
tossed with brown sugar soy vinaigrette and buckwheat noodles

**halibut macadamia \$14**

macadamia nut crusted halibut, seared to perfection  
and accented with a pineapple coconut glaze

**blackened mahi mahi \$12**

sautéed blackened mahi mahi  
topped with a fresh mango, papaya salsa and chipotle aioli

**sesame chicken \$11**

sesame seed crusted chicken breast  
with a mandarin plum sauce and japanese rice

**marinated skirt steak \$12**

mirin marinated grilled skirt steak  
served with a ginger port wine demi-glace and sticky rice

**Executive Chef Marc Brislin**

A \$5 charge will be added to all split entrees.  
A gratuity of 15% will be included for all parties of 7 or more