



LUNCH

starters

**crab cakes \$9**

blue crab cakes with a smoked jalapeño tartar sauce

**thai calamari \$7**

lightly crusted, deep fried and served with huanan chili aioli

**ahi medallions \$10**

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

**shrimp cocktail \$10**

poached jumbo shrimp served with celery and traditional cocktail sauce

**pot stickers \$8**

fried vegetable pot stickers with thai dipping sauce

soups and salads

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

**soup of the day \$4 shrimp bisque \$5**

**classic caesar \$9**

crisp romaine lettuce, with caesar dressing, parmesan cheese and croutons  
add cajun spiced chicken breast or grilled salmon filet for \$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**

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

**fire steak \$12**

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

**mahi mahi \$12**

sautéed mahi mahi over a bed of baby spoon spinach with dried cranberries, walnuts and a  
balsamic vinaigrette

**chicken tender salad \$10**

Crisp romaine, chopped tomato, bacon, shredded cheddar & jack cheese  
tossed with chopped fried chicken breast and ranch dressing

Executive Chef – Marc Brislin

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

#### hawaiian chicken \$9

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

#### kahlua pork sliders \$9

slow roasted pulled pork in a kona coffee, kahlua barbecue served on sweet hawaiian slider rolls

#### philly cheese steak \$10

tender beef with sautéed onions, peppers and white american cheese served on a soft roll

#### turkey san diego \$9

smoked turkey breast with avocado, pico de gallo and California cheddar on grilled sourdough

#### chicken tender wrap \$10

crisp romaine, chopped tomato, bacon, shredded cheddar & jack cheese tossed with chopped fried chicken breast  
and ranch dressing, wrapped in a spinach tortilla

### specialties

#### salmon \$12

broiled salmon fillet served with a honey lime beurre blanc sauce, sticky rice and seasonal vegetables

#### halibut macadamia \$14

macadamia nut crusted halibut seared to perfection with a pineapple coconut glaze, sticky rice and seasonal vegetables

#### blackened sea bass \$14

sautéed blackened sea bass topped with a chipotle aioli, fresh mango and papaya salsa served with  
peruvian mash potato s

Ask your server to see today's special desserts!

A \$5 charge will be added to all split entrees

A gratuity of 18% will be included for all parties of 8 or more