



## Small Plates and Snacks

### Jumbo Shrimp Cocktail 9

Poached shrimp served with a spicy horseradish cocktail sauce

### Sesame Crusted Ahi Tuna 9

Blackened Ahi tuna, crusted with sesame seeds and seared rare  
Served with a seaweed salad, pickled ginger, wasabi and soy glaze dipping sauce

### Crispy Fried Calamari 7

Sliced calamari, lightly crusted and deep fried, served with a smoked jalapeño aioli sauce

### Vegetable Pot Stickers 7

Asian-Spiced vegetable pot stickers, fried and served with a sweet Thai chili sauce

### Chinese Five Spice Shrimp 9

Gulf shrimp lightly dusted with the unique Chinese Five Spice and fried  
Served with a tangy Tabasco honey dipping sauce

### Crab Cakes 9

Sweet, succulent Dungeness crab cakes served with a smoked jalapeño aioli sauce

### Buffalo Wings 8

Marinated chicken wings with traditional buffalo sauce, celery and carrot sticks  
Served with a cool ranch dressing

### Southwestern Nachos 7

Fresh corn tortilla chips with melted cheeses, guacamole, salsa fresca, sour cream and black beans  
Add diced chicken or steak 3

### Stuffed Potato Skins 7

Potato skins filled with cheddar and jack cheeses, bacon and green onions  
Served with sour cream

### Chicken or Steak Quesadilla 8

Grilled sliced chicken breast or skirt steak with shredded Mexican cheeses in a spinach tortilla  
Served with salsa fresca, Guacamole & sour cream

### Meatball Sliders 9

Three mini-meatball subs served with a homemade marinara sauce and melted parmesan cheese

### Philly Steak Fries 8

Tender beef with sautéed onions, peppers and melted white American cheese over crisp French fries

### Ahi Poke Tacos 9

Hawaiian style diced Ahi Tuna served in three crispy fried won ton shells  
Served with a Seaweed salad, Asian relish, wasabi and soy glaze dipping sauce

# Soup and Salads

## Seafood Cioppino or Soup de Jour

Cup 3      Bowl 5

### Blackened Salmon Caesar Salad 14

Entrée salad with romaine lettuce, Caesar dressing, aged Parmigiano-reggiano cheese and croutons  
This scrumptious Caesar can also be served with a blackened chicken filet

### Chopped Californian Cobb 10

A full robust salad of romaine lettuce, grilled chicken, bacon, avocado, cucumber, tomato, Bleu cheese crumbles, hard-boiled egg and choice of dressing

### Chinese Shrimp 10

Grilled gulf shrimp, cilantro, green onions, snow peas, bean sprouts and mandarin oranges  
Tossed in sesame garlic vinaigrette on a bed of Napa cabbage & romaine lettuce

### Fire Steak 11

Grilled flat iron steak in a Korean barbecue inspired marinade  
Served atop fresh romaine lettuce, cilantro, mixed Asian vegetables and crispy noodles

### Mahi Mahi 11

Sautéed Mahi Mahi over a bed of baby spoon spinach  
Inspired with dried cranberries and walnuts, then served with a balsamic vinaigrette

### Chicken Tender Salad 10

Crisp romaine, chopped tomato, bacon, shredded cheddar & jack cheeses  
Tossed with a chopped fried chicken breast and our homemade ranch dressing

# House Specialties

All sandwiches served with choice of fries, fruit or coleslaw

### Blue Wave Burger 10

1/2 lb Angus ground beef with your choice of cheeses and served with lettuce, tomato and onion  
Add avocado, bacon or mushrooms for .75

### Rosarito Club Sandwich 9

Smoked turkey, honey ham, sugar-cured bacon, jalapeno jack cheese, lettuce, tomato and avocado, then layered on toasted sourdough bread

### Fish Tacos 9

Grilled Mahi Mahi tacos with shredded cabbage, salsa fresca and our special jalapeño ranch

### Turkey San Diego 9

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

### Fish and Chips 11

Golden battered cod filets served with handmade tartar sauce and French fries

## Executive Chef – Marc Brislin

A \$5 charge will be added to all split entrees  
A gratuity of 18% will be included for all parties of 8 or more