



APPETIZERS

- Bang Bang Shrimp**— coconut crusted, sweet chili oil **15**
- Jumbo Lump Crab Cake**—roasted red pepper aioli, apple fennel slaw **15**
- Fried Oysters**— pickled scallion, dragon aioli **13**
- Buffalo Chicken Dip**— creamy cheese dip, Frank’s red hot sauce, melted cheddar **11**
- gf* **Shrimp Cocktail**— cocktail sauce, dragon aioli, lemon **17**
- gf* **Grilled Octopus**— marinated & grilled, fingerling potatoes, charred fennel, herb oil **17**
- Bavarian Jumbo Pretzel**— house made IPA beer cheese sauce **11**
- Mac & Cheese**—creamy cheese sauce, bread crumbs **11**
- Add Truffle— 7 Lobster— 14 Chicken-6 Bacon-6
- gf* **Oysters 1/2 Shell**— local oysters, cocktail sauce, mignonette sauce, lemon **15**
- gf* **Clams 1/2 Shell**—Little Neck clams, cocktail sauce, lemon **12**
- Tuna Tartar***- ahi tuna, avocado, mango, cucumber, ginger ponzu, taro root chip, sweet soy sauce **16**
- PJ Stuffies**— baked stuffed clam, shrimp, bacon, red bell pepper, celery, herbs, panko **13**
- WAVE Calamari**— flash fried, marinara sauce **14**
- Charcuterie Board**— sopressata, spicy capicola, triple cream brie, Vermont shepherd, cranberry cheddar, fig jam, Concord grapes, toasted nuts, apple with honey, crostini & crackers **21**
- Burrata**— handmade burrata mozzarella, tomato coulis **14**

Executive Chef— Justin Staudt

GREENS

- Caesar**— brioche croutons, parmigiana crisp **12**
- gf* **Sunflower & Kale**— kale, cabbage, sunflower seeds, dried cherries, tortilla strips, blood orange vinaigrette **15**
- v* **Pear & Gorgonzola**- arugula, poached pears, candied walnuts, gorgonzola, raisins, raspberry vinaigrette **14**
- gf* **Field Green Salad**— cucumber, tomato, shaved carrots, red onion, choice of dressing **12**
- Wedge**— crisp baby iceberg, bacon, pickled red onion, tomato, blue cheese dressing **14**
- Fall Harvest Cobb**— roasted butternut squash, pumpkin, raisins, grapes, pecans, apple chips, goat cheese, white balsamic vinaigrette **18**

Add Chicken \$6, Shrimp \$14, Salmon \$15

ENTREES

- Chicken Caprese**— chicken stuffed, fresh mozzarella, roasted tomato, basil, fried gnocchi, asparagus, balsamic pan sauce **28**
- Veal Osso Bucco**— slow cooked veal, asiago risotto, stewed piquillo pepper **38**
- v* **Cauliflower Steak** – EVOO, garlic, roasted pepper, thyme, chili flakes, pesto **24**
- Butternut Squash Ravioli**— dried chorizo, walnuts, sage, tomato, maple brown butter sauce **28**

gf = gluten free *v* = vegan

**This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness*

especially if you have certain medical conditions . Before placing your order please inform your server if a person in your party has a food allergy

SEAFOOD

- gf* **Salmon**—wrapped in zucchini, squash, carrot, parsnip puree, sautéed red quinoa, citrus beurre blanc **32**
- Fish & Chips**— Guinness beer battered cod, fries, tartar sauce **18**
- Shrimp & Scallops Linguini**- spinach, grape tomato, basil, pink cream sauce **34**
- Stuffed Shrimp**— broiled colossal shrimp, lobster stuffing, scampi butter sauce, mashed potato, seasonal vegetable **35**
- gf* **Catch of the Day**— mezzo ragout, mashed potatoes **MP**
- gf* **Seared Barramundi— over lemon thyme** arancini cake, sautéed Swiss chard, beurre blanc **32**
- Scallops**— pan seared, Swiss chard, fingerling potato ragout, cognac brown butter **36**
- Split Lobster Tail**— pan seared, herbs & spices, lemon beurre blanc **MP**

STEAKS

- Flat Iron***— 10oz, hand cut, marinated, Wave steak sauce **28**
- Filet Mignon***— 8oz, hand cut, CAB, Wave steak sauce **40**
- Short Rib**— braised, sweet potato puree, sautéed spinach, potato frites, demi glace **30**
- NY Strip Steak***— 16oz, crowned with lobster meat, scampi butter sauce **44**

Sides-\$6

- Risotto ~ Sweet Potato Puree ~ Mashed Potato ~ Sweet Potato Fries
- Sautéed Fall Vegetables ~ Red Quinoa ~ Sautéed Spinach