



APPETIZERS

Bang Bang Shrimp — coconut crusted, sweet chili aioli	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
<i>gf</i> Shrimp Cocktail — cocktail sauce, dragon aioli, lemon	17
<i>gf</i> Grilled Octopus — marinated & grilled, fingerling potatoes, charred fennel, herb oil	15
Bavarian Jumbo Pretzel — house made IPA beer cheese sauce	11
Mac & Cheese —creamy cheese sauce, bread crumb dust	11
Add Truffle— 7 Lobster— 14 Chicken—6 Bacon—6	
<i>gf</i> Oysters 1/2 Shell — local oysters, cocktail sauce, mignonette sauce, lemon	15
<i>gf</i> 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
<i>gf</i> Sunflower & Kale — kale, cabbage, sunflower seeds, dried cherries, tortilla strips, blood orange vinaigrette	15
<i>v</i> Pear & Gorgonzola — arugula, poached pears, candied walnuts, gorgonzola, raisins, raspberry vinaigrette	14
<i>gf</i> 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

SANDWICHES

Italian Grilled Cheese — fresh mozzarella, prosciutto, red peppers, basil, balsamic reduction, Texas toast, fries	15
Steak Burger* — lettuce, tomato, onion, shoestring fries	16
American, Swiss or cheddar \$1.50, Bacon or Avocado \$2.00	
Salmon Burger — house made burger, herbs, shiitake mushrooms & shallots, onion, avocado, dragon aioli, brioche bun	18
<i>v</i> Beyond Burger — balsamic shallot ketchup, alfalfa sprouts, lettuce, tomato, pickles, fries	15
Shrimp & Lobster Roll — toasted bun, bibb lettuce, fries	28
Chicken Cutlet — fried chicken breast, bacon, mozzarella, lettuce, tomato, 1,000 island dressing, garlic bread	17
Cuban Panini — roasted pork, sliced ham, pickles, Swiss, Dijon, pressed Portuguese roll	18
Steak Sandwich — sliced flat iron, fried onions, gruyere, balsamic ketchup, garlic bread	24

ENTREES

Chicken Caprese — chicken stuffed, fresh mozzarella, roasted tomato, basil, fried gnocchi, asparagus, balsamic pan glaze	28
<i>v</i> Cauliflower Steak — EVOO, garlic, roasted pepper, thyme, chili flakes, pesto	24
Butternut Squash Ravioli — dried chorizo, walnuts, sage, tomato, shallots, maple brown butter sauce	28
Fish & Chips — Guinness beer battered cod, fried, tartar sauce	18

SEAFOOD & STEAKS

Flat Iron* — 10oz, marinated & hand cut, Wave steak sauce	28
Filet Mignon* — 8oz, CAB hand cut, Wave steak sauce	40
<i>gf</i> Scallops — pan seared, Swiss chard, fingerling potato ragout, cognac brown butter	36
Catch of the Day — mezzo ragout, garlic, olives, capers, pepper, herbs, mashed potatoes	MP
<i>gf</i> Salmon — wrapped in zucchini, squash, carrot, parsnip puree, sautéed red quinoa, citrus beurre blanc	32

Sides-\$6

Risotto ~ Sweet Potato Puree ~ Mashed Potato ~ Sweet Potato Fries

Sautéed Fall Vegetables ~ Red Quinoa ~ Sautéed Spinach

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