

APPETIZERS

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| Bang Bang Shrimp — coconut crusted, sweet chili aioli | 17 |
| Jumbo Lump Crab Cake -roasted corn & red pepper relish, house made remoulade | 16 |
| Soft Shell Crab – fried, over mango slaw, cilantro and lime aioli | 17 |
| Loaded Tuna Poke* – ahi tuna, mango, avocado, plantain nachos topped with ponzu and spicy mayo | 18 |
| <i>gf</i> Shrimp Cocktail — cocktail sauce, dragon aioli, lemon | 17 |
| Grilled Octopus — marinated & grilled, over tabbouleh salad and herbs | 18 |
| Bavarian Jumbo Pretzel — house made white cheddar beer cheese | 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 |
| Mussels — smoked chorizo, tomato, garlic & white wine herb sauce | 16 |
| PJ Stuffies — baked stuffed clam, shrimp, bacon, red bell pepper, celery, herbs, panko | 16 |
| WAVE Calamari — flash fried, marinara sauce | 16 |
| Charcuterie Board — sopressata, spicy capicola, seasonal artisanal cheeses , fig jam, Concord grapes, toasted nuts, apple with honey, crostini & crackers | 23 |
| Burrata — heirloom tomato bruschetta, pea shoots, crostini balsamic glaze | 14 |
| <i>gf</i> Street Corn Shrimp — corn crusted shrimp topped with melted jack cheese, roasted corn pico de gallo, lime | 17 |

**GREENS**

Add Chicken 10, Shrimp 18, Salmon 16, Steak 18

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| Caesar - brioche croutons, parmigiana crisp | 12 |
| Summer Berry Spinach – baby spinach, blueberries, strawberries, goat cheese, candied pecans, pickled red onion, raspberry vinaigrette dressing | 16 |
| Asian Chopped Salad — Napa cabbage, bell pepper, julienne carrots, scallions, peanuts, fried wonton strips, sesame ginger dressing | 16 |
| <i>gf</i> Field Green Salad — cucumber, tomato, shaved carrots, red onion, choice of dressing | 12 |
| Southwest Wedge — baby iceberg, black beans, corn, avocado, pico de gallo, fried onion straws, avocado ranch dressing | 14 |
| Crispy Calamari Salad — watercress, pickled peppers, mandarin oranges, shaved fennel, lemon shallot vinaigrette, topped with famous WAVE Calamari | 22 |

gf = gluten free *V* = vegan

SANDWICHES

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| Italian Grilled Cheese — fresh mozzarella, prosciutto, red peppers, basil, balsamic reduction, Texas toast, fries | 16 |
| Steak Burger* - lettuce, tomato, onion, shoestring fries | 18 |
| <i>Add Cheese 1.50, Bacon 2, Avocado 2</i> | |
| Salmon Burger — house made burger, herbs, shiitake mushrooms & shallots, onion, avocado, dragon aioli, brioche bun | 18 |
| Beyond Burger - balsamic shallot ketchup, alfalfa sprouts, lettuce, tomato, pickles, fries | 18 |
| Lobster Roll (cold) — claw and knuckle meat, celery, peppers, seasoned mayo, fries | 35 |
| Lobster Roll (warm) — claw and knuckle meat, warm herb butter sauce, fries | 35 |
| Grilled Swordfish – avocado, cilantro lime aioli, L/T/O | 21 |
| Soft Shell North Sho' Boy — Fried soft shell crab, roasted corn relish, remoulade dressing | 19 |

Seafood Tower-

gf Clams, Oysters, Shrimp Cocktail, Lobster Tail,
Snow Crab Claws

105

**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

ENTREES

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| Stuffed Shrimp – lobster & crab Ritz cracker stuffing, mashed potato, seasonal vegetable | 28 |
| Fish & Chips – Guinness beer battered cod, shoestring French fries, tartar sauce | 18 |
| Sea Scallops – Diver Sea Scallops, over warm marble potato salad, maux choux | 36 |
| Chicken Kabobs – marinated chicken, bell pepper, red onion and pineapple kabobs, over rice pilaf, cilantro lime aioli drizzle | 26 |
| Shrimp & Scallop Scampi – sautéed over linguine, in a garlic white wine, butter sauce | 36 |
| White Truffle Ravioli – sautéed with grape tomatoes & spinach, lobster cognac cream sauce | 30 |
| Rolled Stuffed Fluke – Long Island fluke, crabmeat Ritz cracker stuffing, rice pilaf, seasonal vegetable, beurre blanc | 36 |

SIDES

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| Rice Pilaf | 8 |
| Mashed Potato | 6 |
| Sweet Potato Fries with Marshmallow Dip | 9 |
| Truffle Fries with Truffle Aioli | 10 |
| Shoestring French Fries | 6 |
| Sautéed Seasonal Vegetables | 6 |
| Corn on the Cob | 4 |
| Sautéed Spinach | 6 |

FISH

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| Seared Salmon – Organic Faroe Island Salmon, scallion pancake, baby bok choy, honey ginger glaze | 32 |
| Grilled Swordfish – over rice pilaf, avocado and pico de gallo | 34 |
| Catch of the Day – served with mashed potatoes and seasonal vegetable pineapple salsa | 34 |
| Seared Tuna – Ahi Tuna pan seared over purple potato puree, sautéed mustard greens, coconut espagnole and pineapple coulis | 36 |
| Whole Fish – chef’s local choice, seasoned with homemade herb blend | M/P |

2LB Lobster

Steamed, served with local corn on the cob and red potatoes

M/P

STEAKS

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| 10 Oz Flat Iron* – marinated & hand cut, WAVE steak sauce | 28 |
| 8 Oz Filet Mignon* – CAB hand cut, WAVE steak sauce | 44 |
| 16 oz Shell Steak* - hand cut, WAVE steak sauce | 40 |

Executive Chef– Justin Staudt