

APPETIZERS

- 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, with a cilantro and lime aioli 17
- Loaded Tuna Poke*** – ahi tuna, mango, avocado over plantain “nachos” topped with ponzu and spicy mayo 18
- gf* **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
- gf* **Oysters 1/2 Shell***— local oysters, cocktail & mignonette sauce, lemon 15
- gf* **Clams 1/2 Shell***-Little Neck clams, cocktail sauce, lemon 12
- Mussels**— smoked chorizo, tomato, garlic and 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
- gf* **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

- 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
- gf* **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

- Italian Grilled Cheese**— fresh mozzarella, prosciutto, red peppers, basil, balsamic reduction, Texas toast, fries 16
- Steak Burger***- lettuce, tomato, onion, shoestring fries 18
- Add Cheese 1.50, Bacon 2, Avocado 2*
- 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

gf

Seafood Tower-

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

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, 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, stuffed with crabmeat Ritz cracker stuffing, rice pilaf, seasonal vegetable, beurre blanc	36

SIDES

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

Seared Salmon – Organic Faroe Island Salmon, scallion pancake, baby bok choy, honey ginger glaze	32
Grilled Swordfish – over rice pilaf, topped with avocado, pico de gallo	34
Catch of the Day – served with mashed potatoes, 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

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