

ENTREES

Stuffed Shrimp – lobster & crab Ritz cracker stuffing, mashed potato and seasonal vegetables	30
Fish & Chips – Guinness beer battered cod, shoestring French fries, tartar sauce	18
Sea Scallops – diver sea scallops, warm marble potato salad, maux choux	38
Chicken Kabobs – marinated chicken, bell pepper, red onion and pineapple kabobs, rice pilaf, cilantro lime aioli drizzle	28
Shrimp & Scallop Scampi – sautéed over linguine, in a garlic white wine, butter sauce	32
White Truffle Ravioli – sautéed with grape tomatoes & spinach, lobster cognac cream sauce	30

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
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

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	30
8 Oz Filet Mignon* – CAB hand cut, WAVE steak sauce	52
16 oz Shell Steak* - hand cut, WAVE steak sauce	42

Executive Chef– Justin Staudt

APPETIZERS

- Bang Bang Shrimp**— coconut crusted, sweet chili aioli 17
- Jumbo Lump Crab Cake**-roasted corn & red pepper relish, house made remoulade 16
- gf* **Loaded Tuna Poke*** – ahi tuna, mango, avocado over plantain “nachos” topped with ponzu and spicy mayo 18
- 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 & 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



LOBSTER ROLL

Lobster Roll (cold)— claw and knuckle meat, celery, peppers, seasoned mayo, fries 35

Seafood Tower-
Clams, Oysters, Shrimp Cocktail, Lobster Tail,
Snow Crab Claws
105

gf = gluten free *V* = vegan

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
- v* **Field Green Salad**— cucumber, tomato, shaved carrots, *gf* red onion, choice of dressing 12

**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*