

**APPETIZERS**

- Bang Bang Shrimp**— coconut crusted, sweet chili aioli 17
- Jumbo Lump Crab Cake**-roasted corn & red pepper relish, house made remoulade 16
- 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 sauce, mignonette sauce, lemon 15
- gf Clams 1/2 Shell\***-Little Neck clams, cocktail sauce, lemon 12
- Chorizo 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 with balsamic glaze 14



**GREENS**

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

- Caesar**- brioche croutons, parmigiana crisp 14
- 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
- Field Green Salad**— cucumber, tomato, shaved carrots, red onion, choice of dressing 12

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

**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 1.5, Bacon 2, or 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

**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

*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*

## **ENTREES**

<b>Stuffed Shrimp</b> – lobster & crab Ritz cracker stuffing, served with mashed potato and seasonal vegetables	<b>30</b>
<b>Fish &amp; Chips</b> – Guinness beer battered cod, shoestring French fries, tartar sauce	<b>18</b>
<b>Sea Scallops</b> – Diver Sea Scallops, over warm marble potato salad, and maux choux	<b>38</b>
<b>Chicken Kabobs</b> – marinated chicken, bell pepper, red onion and pineapple kabobs, over rice pilaf, cilantro lime aioli drizzle	<b>26</b>
<b>Shrimp &amp; Scallop Scampi</b> – sautéed over linguine, in a garlic/white wine, butter sauce	<b>36</b>
<b>White Truffle Ravioli</b> – sautéed with grape tomatoes and spinach in a lobster cognac cream sauce	<b>30</b>

## **SIDES**

Rice Pilaf	8
Mashed Potato	6
Sweet Potato Fries	9
Shoestring Fries	6
Sauteed Seasonal Vegetables	6
Sauteed Spinach	6
Truffle Fries with Truffle Aioli	10

## **FISH**

<b>Seared Salmon</b> – organic Faroe Island salmon, scallion pancake, baby bok choy, with a honey ginger glaze	<b>32</b>
<b>Catch of the Day</b> – served with mashed potatoes and seasonal veg, pineapple salsa	<b>34</b>
<b>Seared Tuna</b> – ahi tuna pan seared over purple potato puree, sautéed mustard greens, topped with coconut espagnole and pineapple coulis	<b>36</b>

### **2LB Lobster**

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

M/P

## **STEAKS**

<b>10 Oz Flat Iron*</b> – marinated & hand cut, WAVE steak sauce	<b>30</b>
<b>8 Oz Filet Mignon*</b> – CAB hand cut, WAVE steak sauce	<b>52</b>
<b>16 oz Shell Steak*</b> - hand cut, WAVE steak sauce	<b>42</b>

***Executive Chef– Justin Staudt***