



MARCH 8TH, 2019

• FRESH CAUGHT •

F-R-I-D-A-Y-S

EST. 1997

APPETIZERS

Buttermilk Hushpuppies - \$6

Seasoned Cornmeal Fritter Fried to a Golden Brown
Served with Rajun Cajun

Saganaki - \$8

Classic Greek Style Pan Seared Cheese
Served with Grilled Pita

ENTREES

Crab Stuffed Grouper - \$22

Grouper Stuffed with Crab Meat and Baked,
Topped with a Dijon Dill Sauce and Served with Choice of Two Sides

Southern Style Catfish - \$17

Cornmeal Breaded Catfish Fried to a Crisp Golden Brown
Served Spicy Remoulade and Buttermilk Hushpuppies

Seafood Combo - \$19

Fried Perch, Fried Shrimp, and Beer Battered Cod
Served with Remoulade and Choice of Two Sides

Chef's Salmon Cakes - \$18

Salmon Blended with a House Mix of Herbs and Seasoning
Grilled and Topped with a Lemon Dill White Wine Sauce
Served with Choice of Two Sides

Dover Sole - \$32

Pan Seared Dover Sole Topped with a Madera Wine Cream Sauce
Served with Choice of Two Sides

All Prices and Menu Items are Subject to Change without Notice

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs
May Increase Your Risk of Food-borne Illness, Especially if You Have Certain Medical Conditions*



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