

NYE SPECIALS

CHICKEN FLORENTINE PINWHEELS - \$32

CHICKEN BREAST STUFFED WITH A BLEND OF SAUTEED SPINACH AND FONTINA CHEESE, SLICED AND TOPPED WITH A TARRAGON MUSHROOM SAUCE, SERVED WITH ROASTED GARLIC WHIPPED POTATOES AND SAUTÉED SPEARS OF ASPARAGUS

PAN SEARED HALIBUT - \$38

FRESH HALIBUT, PAN SEARED AND TOPPED WITH A WHITE WINE AND LEMON CREAM SAUCE, SERVED WITH ROASTED GARLIC WHIPPED POTATOES AND SAUTÉED SPEARS OF ASPARAGUS

BONELESS RIBEYE - \$38

16OZ BONELESS RIBEYE, CHAR-GRILLED AND TOPPED WITH SAUTEED MUSHROOMS AND A RED WINE DEMI GLAZE, SERVED WITH ROASTED GARLIC WHIPPED POTATOES AND SAUTÉED SPEARS OF ASPARAGUS

TWIN TAILS - \$45

TWO BUTTERFLIED LOBSTER TAILS, GRILLED AND TOPPED WITH A CHIMICHURRI SAUCE, SERVED WITH ROASTED GARLIC WHIPPED POTATOES AND SAUTÉED SPEARS OF ASPARAGUS

APPETIZERS

SHRIMP & CRAB CHEESE BAKE - \$13

A BLEND OF CRAB, SHRIMP, HERBS, ASSORTED CHEESES AND ROMA TOMATOES, BAKED AND SERVED WITH TOASTED PITA

VEGETARIAN SPRING ROLLS - \$12

CRISPY WONTON FILLED WITH A BLEND OF SEASONED MIXED VEGETABLES, SERVED WITH PLUM SAUCE

MONTEGO BAY CALAMARI - \$13

TENDER STRIPS OF CALAMARI SAUTÉED IN HERB BUTTER WITH TOMATOES, CAPERS, SCALLIONS AND WHITE WINE

FLORIDA GROUPER NUGGETS - \$13

GROUPER LIGHTLY WITH ISLAND BREADING AND FRIED UNTIL GOLDEN BROWN, SERVED WITH RAJUN CAJUN

WAVES SIGNATURE STYLE MUSSELS - \$13

SAUTÉED WITH GARLIC, SHALLOTS, FRESH BASIL, AND LEMON IN A WHITE WINE BUTTER SAUCE WITH A HINT OF PERNOD

CORNED BEEF RUBEN EGGROLLS - \$13

CORNED BEEF, SAUERKRAUT AND SWISS CHEESE ROLLED IN A WONTON SHELL, DEEP FRIED UNTIL GOLDEN BROWN SERVED WITH THOUSAND ISLAND DIPPING SAUCE

CLASSIC SHRIMP COCKTAIL - \$16

FIVE PIECES OF JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE AND SPICY HORSERADISH

PASTA/PAELLA

SERVED WITH CHOICE OF WAVES HOUSE SALAD OR SOUP OF THE DAY

MERMAID PASTA - \$23

PENNE PASTA TOSSED WITH TOMATO BASIL AND ALFREDO SAUCES, TOPPED WITH PARMESAN CHEESE AND GRILLED CHICKEN BREAST

TRADITIONAL VALENCIA - \$24

SAUTÉED CHICKEN, ANDOUILLE SAUSAGE & PORK LOIN IN A RICH CHICKEN BROTH WITH PEPPERS, ONIONS, TOMATOES AND BAHAMA RICE

SEAFOOD ALFREDO - \$25

SAUTÉED SHRIMP AND SNOW CRAB LEGS TOSSED IN A RICH ALFREDO SAUCE, SERVED OVER LINGUINI

SEAFOOD PAELLA - \$28

SAUTÉED SHRIMP, CRAB LEGS & MUSSELS IN A LIGHT NATURAL SEAFOOD BROTH WITH PEPPERS, ONIONS, TOMATOES AND BAHAMA RICE

OVER THE WAVE

SERVED WITH CHOICE OF (2) SIDES

HULI HULI RIBS

HALF OR WHOLE SLAB OF WAVES SIGNATURE RIBS, DRY RUBBED AND TOPPED WITH A SWEET HICKORY BBQ SAUCE (HALF SLAB - \$23 WHOLE SLAB - \$29)

BANANA BAY CHICKEN- \$24

BONELESS CHICKEN BREAST DIPPED IN OUR HANDMADE MALIBU COCONUT BATTER AND DEEP FRIED, TOPPED WITH HONEY STRUNG BANANAS

GRILLED PORK CHOPS- \$25

MARINATED PORK CHOPS PIT-GRILLED, TOPPED WITH ZIP SAUCE AND A GRILLED PINEAPPLE SLICE, SERVED WITH APPLE SAUCE

WAVES SIGNATURE SIRLOIN* - \$32

8OZ SIRLOIN STEAK WITH SAUTÉED MUSHROOMS SERVED WITH ZIP SAUCE AND ONION FRIZZLES

WAVES STYLE LAMB CHOPS* - \$35

THREE MARINATED LAMB CHOPS TOPPED WITH SAUTÉED SWISS CHARD, TOMATOES, GARLIC AND CRUMBLLED FETA CHEESE

NEW YORK STRIP STEAK* - \$34

14OZ NEW YORK STRIP, PIT GRILLED SERVED WITH ZIP SAUCE AND ONION FRIZZLES

UNDER THE WAVE

SERVED WITH CHOICE OF (2) SIDES

FRIED LAKE PERCH - \$23

LAKE PERCH LIGHTLY COATED WITH ISLAND BREADING, DEEP FRIED TO A GOLDEN BROWN AND SERVED WITH TARTAR SAUCE

KAPOK COCONUT SHRIMP - \$23

TIGER SHRIMP DIPPED IN OUR HANDMADE MALIBU RUM COCONUT BATTER, FRIED UNTIL GOLDEN BROWN AND SERVED WITH PLUM SAUCE

SAUTEED PERCH - \$24

FRESH PERCH SAUTEED, TOPPED WITH A WHITE WINE AND CAPER BUTTER SAUCE

MARYLAND CRAB CAKES - \$25

HANDMADE LUMP CRAB CAKES TOPPED WITH A DIJON SAUCE

BIG KAHUNA TUNA* - \$25

AHI TUNA SERVED YOUR WAY: HERB CRUSTED, PAN SEARED, BLACKENED, CHAR-GRILLED OR SESAME

TIERRA VERDE SALMON - \$28

CHAR-GRILLED SALMON WITH JULIENNED VEGETABLES, TOPPED WITH A HABANERO SAUCE

SOUP DU JOUR

CUP - \$5 OR BOWL - \$6

LOBSTER AND CRAB BISQUE

FRESH CRAB MEAT AND BROILED LOBSTER PIECES SERVED IN A SEASONED CREAM BROTH

CREAM OF BROCCOLI

TENDER ROASTED BROCCOLI SEASONED AND BLENDED WITH SAUTEED ONIONS, AND FRESH DAIRY CREAM,

*COOKED TO ORDER. 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

A 20% GRATUITY IS ADDED TO PARTIES OF (6) OR MORE





CELEBRATE

NEW YEARS EVE

2023

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