

NYE SPECIALS

CHICKEN PICATTA PINWHEELS - \$28

CHICKEN BREAST STUFFED WITH ARTICHOKE HEARTS, MUSHROOMS AND CAPERS, SLICED AND TOPPED WITH A NATURAL LEMON SAUCE SERVED WITH ROASTED GARLIC WHIPPED POTATOES AND SAUTEED SPEARS OF ASPARAGUS

CRAB STUFFED GROUPEL - \$36

FRESH FLORIDA GROUPEL STUFFED WITH SEASONED CRAB MEAT, TOPPED WITH A BELL PEPPER AND WHITE WINE CREAM SAUCE SERVED WITH ROASTED GARLIC WHIPPED POTATOES AND SAUTEED SPEARS OF ASPARAGUS

BRAISED SHORT RIB - \$36

SLICED BEEF SHORT RIB, BRAISED AND TOPPED WITH A RED WINE DEMI GLAZE SERVED WITH ROASTED GARLIC WHIPPED POTATOES AND SAUTEED SPEARS OF ASPARAGUS

SURF -N- TURF* - \$43

WAVES SIGNATURE 5OZ FILET, CHAR-GRILLED AND PAIRED WITH A BROILED 5OZ FRESH LOBSTER TAIL, OFFERED WITH DRAWN BUTTER SERVED WITH ROASTED GARLIC WHIPPED POTATOES AND SAUTEED SPEARS OF ASPARAGUS

APPETIZERS

CRAB STUFFED MUSHROOMS - \$15

MUSHROOM CAPS STUFFED WITH A SEASONED BLEND OF CRAB MEAT TOPPED WITH PROVOLONE CHEESE

SHRIMP & CRAB CHEESE BAKE - \$12

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 - \$12

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

FLORIDA GROUPEL NUGGETS - \$12

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

WAVES SIGNATURE STYLE MUSSELS - \$12

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

PASTA/PAELLA

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

MERMAID PASTA - \$22

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

TRADITIONAL VALENCIA - \$24

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

SEAFOOD ALFREDO - \$26

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

SEAFOOD PAELLA - \$27

SAUTEED 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 - \$22 WHOLE SLAB - \$29)

BANANA BAY CHICKEN- \$23

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

GRILLED PORK CHOPS- \$24

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

WAVES SIGNATURE SIRLOIN* - \$31

8oz SIRLOIN STEAK WITH SAUTEED MUSHROOMS SERVED WITH ZIP SAUCE AND ONION FRIZZLES

WAVES STYLE LAMB CHOPS* - \$31

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

NEW YORK STRIP STEAK* - \$32

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 - \$22

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 - \$27

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

ALASKAN SNOW CRAB - \$65

STEAMED, ONE POUND, SERVED WITH DRAWN BUTTER

SOUP DU JOUR

CUP - \$4 OR BOWL - \$5

LOBSTER AND CRAB BISQUE

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

ROASTED PARMESAN CAULIFLOWER

TENDER ROASTED CAULIFLOWER, SEASONED AND BLENDED WITH SAUTEED ONIONS, PARMESAN CHEESE, AND FRESH DAIRY CREAM, GARNISHED WITH CHIVES

*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





CELEBRATE

NEW YEARS EVE

2022

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