

APPETIZERS

COCONUT SHRIMP - \$12

TIGER SHRIMP HAND DIPPED IN WAVES SIGNATURE MALIBU COCONUT BATTER, DEEP FRIED TO A GOLDEN BROWN AND SERVED WITH PLUM SAUCE

WAVES FRIES

REGULAR - \$4

TYPHOON - \$4.50

SWEET POTATO FRIES W/HONEY MUSTARD - \$5

WAFFLE FRIES W/WARM CHEESE SAUCE - \$6

WAVES ORIGINAL CARROT STRINGS - \$7

SWEET SPIRAL CUT CARROT STRINGS LIGHTLY BREADED AND DEEP FRIED, SERVED WITH HOUSE-MADE RANCH

ISLAND ONION RINGS - \$7

SERVED WITH RAJUN CAJUN DIPPING SAUCE

OYSTERS ON THE HALF SHELL*

HALF DOZEN (\$14) DOZEN (\$26)

SHRIMP & CRAB CHEESE BAKE - \$9

CRAB, SHRIMP, HERBS, ASSORTED CHEESES AND ROMA TOMATOES BLENDED AND BAKED SERVED WITH TOASTED PITA

MONTEGO BAY CALAMARI - \$10

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

FLORIDA GROUPEL NUGGETS - \$10

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

MUSSELS MANIA - \$9

(CHOOSE FROM THREE SIGNATURE STYLES)

-WHITE WINE GARLIC STEAMED

-TYPHOON

-WAVES OWN SIGNATURE STYLE

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

SANDWICHES

ALL SANDWICHES SERVED WITH WAVES ORIGINAL COLESLAW (ADD FRIES OR ONION RINGS - \$2)

BEST ORIGINAL CUBAN SANDWICH - \$10

SMOKED HAM, PORK, SALAMI, SWISS CHEESE, DILL PICKLE SLICES AND SPICY MUSTARD, SERVED ON HOT CUBAN BREAD

CUBAN COMBO - \$12

FULL CUBAN SANDWICH AND HALF CUBAN SALAD

APPLE WALNUT CLUB SANDWICH - \$9

SLICED TURKEY, APPLEWOOD SMOKED BACON, LETTUCE, AND TOMATO SERVED ON TOASTED APPLE WALNUT BREAD

TUNA MELT - \$10

ALBACORE TUNA SALAD ON A GRILLED ENGLISH MUFFIN TOPPED WITH TOMATOES AND CHEDDAR CHEESE

THE ULTIMATE VEGETARIAN - \$10

SOUDOUGH LAYERED WITH WAVES HOUSE-MADE SPINACH SPREAD, SLICED RED ONION, LETTUCE, TOMATO AND CUCUMBER, GRILLED AND SERVED WITH A HONEY MUSTARD SAUCE

NAKED BEACH BURGER* - \$9

ANGUS GROUND ROUND GRILLED TO PERFECTION GARNISHED WITH LETTUCE, TOMATO, MAUI ONIONS AND PICKLE - ADD CHEESE (\$1)

WAVES PARADISE BURGER* - \$12

BLACK ANGUS GROUND ROUND TOPPED WITH BACON, PROVOLONE & CHEDDAR CHEESES, GARNISHED WITH LETTUCE, TOMATO, MAUI ONIONS AND PICKLE

CORNED BEEF REUBEN - \$9

THIN SLICED CORNED BEEF WITH SAUERKRAUT AND SWISS CHEESE, ON TOASTED RYE BREAD WITH THOUSAND ISLAND DRESSING

TURKEY REUBEN - \$9

THIN SLICED TURKEY WITH COLESLAW AND PROVOLONE CHEESE, SERVED ON TOASTED RYE WITH HONEY MUSTARD

GROUPEL REUBEN - \$12

LIGHTLY BREADED GRILLED GROUPEL TOPPED WITH SAUERKRAUT AND SWISS CHEESE, SERVED ON TOASTED RYE WITH THOUSAND ISLAND DRESSING

FUJI CHICKEN SANDWICH - \$10

SAUTÉED CHICKEN BREAST, JULIENNED TOSSED WITH PEPPERS AND ONIONS, TOPPED WITH PROVOLONE CHEESE AND SERVED ON A FRESH BAKED HOAGIE ROLL SERVED WITH A SIDE OF HONEY MUSTARD

WAVES CRISPY CHICKEN SANDWICH - \$11

LIGHTLY BREADED BREAST OF CHICKEN, DEEP FRIED AND TOPPED WITH SPICY COLESLAW, CAJUN REMOULDE, PICKLE CHIPS AND CRISPY ONION STRINGS, SERVED ON A BISTRO STYLE BUN

CHICKEN QUESADILLA - \$10

GRILLED CHICKEN BREAST WITH SAUTÉED ONIONS, PEPPERS AND SHREDDED COLBY JACK CHEESE LAYERED BETWEEN A TOASTED FLOUR TORTILLA, SERVED WITH SALSA, SOUR CREAM AND A SIDE OF TORTILLA CHIPS

AN 18% GRATUITY IS ADDED TO PARTIES OF (8) OR MORE

*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

STEAKS AND CHOPS ARE HAND CUT USDA CHOICE, CHAR PIT GRILLED
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 - \$17 WHOLE SLAB - \$24)

NEW YORK STRIP STEAK* - \$26

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

WAVES SIGNATURE SIRLOIN* - \$25

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

WAVES STYLE LAMB CHOPS* - MARKET

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

VOO DOO CHICKEN - \$17

GRILLED BREAST OF CHICKEN, TOPPED WITH
CARAMELIZED ONIONS, MUSHROOMS,
GUAVA BBQ SAUCE AND SWISS CHEESE

BANANA BAY CHICKEN- \$16

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

GRILLED PORK CHOPS- \$18

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

ADD MUSHROOMS TO ANY ENTREE - \$2

ADD A SHRIMP SKEWER (5 PIECES) TO ANY ENTREE - \$12

PASTA

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

MIAMI SPICE - \$18

SAUTÉED BREAST OF CHICKEN AND GULF
SHRIMP TOSSED IN A SPICY TOMATO COULIS
WITH PENNE PASTA

SEAFOOD ALFREDO - \$21

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

MERMAID PASTA - \$15

PENNE PASTA TOSSED WITH TOMATO BASIL AND
ALFREDO SAUCES, TOPPED WITH SHREDDED PARMESAN
CHEESE WITH CHICKEN - \$17 WITH SHRIMP - \$19

POSEI DON'S PASTA - \$18

PENNE PASTA WITH GARLIC, SHALLOTS, ARTICHOKE,
AND CAPERS IN A BASIL LEMON BUTTER SAUCE, TOPPED
WITH A GRILLED BREAST OF CHICKEN

PAELLA

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

SEAFOOD PAELLA - \$21

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

TRADITIONAL VALENCIA - \$18

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

SOUP

SOUP OF THE DAY (CUP - \$3/BOWL - \$4)

ASK YOUR SERVER ABOUT OUR HOUSE SOUPS
HANDMADE FRESH DAILY

HAVANA ONION SOUP (CUP - \$4/BOWL - \$5)

ONION SOUP WITH A HINT OF CUMIN, BAKED WITH
PROVOLONE CHEESE & GARLIC CROUTONS

CUBAN BLACK BEAN (CUP - \$4/BOWL - \$5)

VEGETARIAN SOUP, SERVED WITH DICED SPANISH
ONION & SOUR CREAM

AN 18% GRATUITY IS ADDED TO PARTIES OF (8) OR MORE

*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

ALL ENTREES SERVED WITH CHOICE OF (2) SIDES

BIG KAHUNA TUNA* - \$21

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

KEY WEST SHRIMP - \$19

SAUTÉED TIGER SHRIMP WITH SPINACH, ROMA
TOMATOES & SHALLOTS, FLASH FLAMED WITH
TEQUILA AND A HINT OF GARLIC

KAPOK COCONUT SHRIMP - \$18

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

FRIED TIGER SHRIMP - \$18

TIGER SHRIMP LIGHTLY COATED WITH ISLAND
BREADING AND DEEP FRIED TO A GOLDEN BROWN

TIERRA VERDE SALMON - \$21

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

CRITTER CRAB CAKES - \$20

HANDMADE LUMP CRAB CAKES TOPPED WITH A
DIJON SAUCE, SERVED WITH A LIGHT TOSSED SALAD
AND CHOICE OF ONE ADDITIONAL SIDE

MAHI MAHI - \$19

CEDAR PLANKED MAHI MAHI, SERVED WITH JULIENNE
VEGETABLES AND CARIBBEAN JERK SAUCE

ALASKAN SNOW OR KING CRAB - MARKET

STEAMED, ONE POUND, SERVED WITH DRAWN BUTTER

SAUTEED PERCH - \$19

SAUTÉED PERCH TOPPED WITH A WHITE WINE
AND CAPER BUTTER SAUCE

THE FOLLOWING ENTREES ARE SERVED WITH COLESLAW
AND CHOICE OF ONE SIDE

FRIED LAKE PERCH - \$15

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

PANKO FRIED PERCH - \$16

PANKO BREADED LAKE PERCH, FRIED UNTIL GOLDEN
BROWN AND SERVED WITH MANGO CHUTNEY

BEER BATTERED COD - \$15

DIRTY BLONDE BEER BATTERED ICELANDIC COD
DEEP FRIED UNTIL GOLDEN BROWN AND
SERVED WITH TARTAR SAUCE

SALAD

ENSALADE ESTEFANI - \$12

MIXED GREENS WITH RED APPLES, STRAWBERRIES,
CASHEWS, AND PARMESAN CHEESE, TOPPED WITH A
GRILLED CHICKEN BREAST
SERVED WITH RASPBERRY VINAIGRETTE

BEST CUBAN SALAD - \$10

GREENS WITH HAM, SWISS CHEESE, TOMATOES,
OLIVES & GRATED PARMESAN CHEESE TOSSED WITH
GARLIC VINAIGRETTE

CHICKEN BIBB - \$12

GOURMET GREENS & ROMAINE TOPPED WITH
SUNDRIED CHERRIES, CINNAMON PECANS, DICED
SEASONAL FRUIT & GRILLED CHICKEN BREAST,
SERVED WITH RASPBERRY VINAIGRETTE

FRUITS OF PARADISE - \$10

SEASONALLY SELECTED FRUITS AND BERRIES

WAVES HAWAIIAN SALAD - \$10

GREENS WITH TOASTED ALMONDS,
RAMEN NOODLES AND SHREDDED CHEESE
TOSSED IN A SWEET SOY VINAIGRETTE

CAESAR SALAD - \$10

FRESH ROMAINE TOSSED WITH SEASONED
CROUTONS, PARMESAN CHEESE & CAESAR DRESSING

VOLCANO COBB SALAD - \$12

ASSORTED GREENS WITH TURKEY, TOMATOES,
CHOPPED BACON, SLICED EGG, AVOCADO
AND CRUMBLER BLUE CHEESE

ADD CHICKEN TO ANY SALAD - \$4

ADD SHRIMP TO ANY SALAD - \$3 PER SHRIMP

ADD SALMON TO ANY SALAD - \$9

SIDES

-HOUSE SALAD - \$4

-COLESLAW

-SOUP OF THE DAY

-SEASONAL VEGETABLES

-FRUIT CUP - \$4

-CAESAR SALAD - \$5

-CUBAN SWEET MASHED POTATOES

-WAVES FRIES

-BAKED POTATO (LOADED BAKED POTATO - ADD \$1.50)

-BAHAMA RICE

-ADDITIONAL SIDE ITEMS - \$3 (UNLESS NOTED)

AN 18% GRATUITY IS ADDED TO PARTIES OF (8) OR MORE

*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

BEVERAGES

FOUNTAIN DRINKS - \$2.50

CHOICE OF COKE, DIET COKE, SPRITE, CHERRY COKE, FANTA ORANGE, BARQ'S ROOT BEER, GINGER ALE LEMONADE, OR RASPBERRY ICED TEA

COFFEE - \$2.50

FRESH BREWED HOUSE BLEND, DECAFFEINATED OR REGULAR

HOT OR ICED TEA - \$2.50

HOUSE BLEND TEA SERVED WITH SLICE OF LEMON

RED BULL - \$4

REGULAR, SUGAR FREE, ORANGE OR TROPICAL

COCKTAILS

WAVE RUNNER

SERVED FROZEN WITH RUM AND BLACKBERRY LIQUEUR BLENDED WITH BANANA STRAWBERRIES, AND FRUIT JUICES

TIKI GODDESS

COCONUT RUM, MELON LIQUEUR, VODKA, AND PINEAPPLE JUICE

BLUE PARROT

SERVED FROZEN WITH VODKA, AMARETTO, BLUE CURACAO, AND PINA COLADA MIX

SURF'S UP

COCONUT RUM, CRÈME DE BANANA, PINEAPPLE JUICE AND A SPLASH OF GRENADINE

TSUNAMI - \$25

A FISHBOWL FILLED WITH A TROPICAL VERSION OF THE LONG ISLAND

FROZEN MARGARITA

STRAWBERRY, RASPBERRY, OR PEACH

MAI TAI

RUM, TRIPLE SEC, ORANGE JUICE, PINEAPPLE JUICE, CRÈME DE ALMOND, AND MEYERS DARK RUM

FUNKY MONKEY

A FROZEN DRINK WITH BANANA, RUM, AND PINA COLADA MIX

WINE

WHITE WINE

WHITE ZINFANDEL, BERINGER (CALIFORNIA) - \$6/\$22

RIESLING, RYAN PATRICK (WASHINGTON) - \$6.50/\$25

RIESLING, ST. JULIAN (MICHIGAN) - \$7/\$27

SAUVIGNON BLANC, MONKEY BAY (NEW ZEALAND) - \$7/\$27

PINOT GRIGIO, ECCO DOMANI (CALIFORNIA) - \$7/\$27

PINOT GRIGIO, FRANCIS COPPOLA (CALIFORNIA) - \$7.50/\$29

CHARDONNAY, TILIA (ARGENTINA) - \$7.50/\$29

CHARDONNAY, KUNDE (CALIFORNIA) - \$8.50/\$34

CHARDONNAY, SONOMA CUTRER (CALIFORNIA) - \$9.50/\$39

SPARKLING WINE

MOET & CHANDON (FRANCE) - \$70

ZONIN PROSECCO (CALIFORNIA) - \$6/SPLIT

KORBEL (CALIFORNIA) - \$8/SPLIT

RED WINE

PINOT NOIR, VOTRE SANTE (CALIFORNIA) - \$7.50/\$29

PINOT NOIR, FRANCIS COPPOLA (CALIFORNIA) - \$8.5/\$34

MERLOT, GUENOC (CALIFORNIA) - \$6.50/\$25

MERLOT, JOSH CELLARS (CALIFORNIA) - \$7.5/\$29

CABERNET SAUVIGNON, GEYSER PEAK (CALIFORNIA) - \$7.5/\$29

CABERNET SAUVIGNON, J. LOHR (CALIFORNIA) - \$8.50/\$34

MALBEC, UNO (ARGENTINA) - \$8/\$32

RED ZINFANDEL, OZV (CALIFORNIA) - \$7.50/\$29

HOUSE WINE

-CABERNET SAUVIGNON - \$5

-CHARDONNAY - \$5

-MERLOT - \$5

-MOSCATO - \$5

-PINOT GRIGIO - \$5

-WHITE ZINFANDEL - \$5

BEER

ANGRY ORCHARD

BUDWEISER

BUD LIGHT

BUD LIGHT LIME

BUD SELECT 55

COORS LIGHT

CORONA

CORONA LIGHT

FRANZISKANER

GUINNESS

HEINEKEN

KILLIANS

LABATT

LABATT LIGHT

MICHELOB ULTRA

MILLER GENUINE

MILLER HIGH LIFE

MILLER LITE

MODELO

MOLSON CANADIAN

REDD'S APPLE ALE

ROLLING ROCK

SAM ADAMS BOSTON LAGER

SMIRNOFF ICE RASPBERRY

SMIRNOFF ICE

STELLA ARTOIS

BUCKLER NA

O'DOULS NA

Be Sure to Ask Your Server or Bartender About Our Draft Beer Selection!