



SUSHI + COLD BAR

COLD APPS

Sushi Donuts* 16 GF

sushi rice • cream cheese • cucumber • tuna • salmon
spicy mayo • tamari reduction • scallion sauce • sesame seeds

Nigiri* (with rice) 2 pc. GF

choice of salmon +8 or bluefin tuna +9

Sashimi* 4 pc. GF

choice of salmon +14 or bluefin tuna +16

Oysters* MP GF/KA/PA

choice of sauce +1
mignonette • horseradish aioli • cocktail sauce

SPECIALTY ROLLS

Lobster Roll* 28 GF

cold water lobster salad • crispy greens • tarragon citrus aioli • scallion • spicy
mayo • rice pearl • unagi • lemon zest • daikon

The Wave Roll* 20 GF

spicy salmon • bluefin tuna • cucumber • avocado •
unagi • spicy mayo • togarashi • scallion

Costal Crunch* 24 GF

wild prawn tempura • avocado • cucumber • unagi • cherry sauce • scallion

RAW BAR

Oysters on the Half Shell GF

your choice of a half dozen or dozen oysters served with organic lemon, cava
mignonette + wave signature cocktail sauce.

Rockefeller Style available upon request.

Blue Point - 19 / 32 Westport, Connecticut

medium salinity, springy meat and light mineral finish.

suggested pairing: sauvignon blanc

Moondancers - 22 / 39 Damariscotta, Maine

known for a distinct sweet and salty taste, starting with a briny kiss and ending
with a sweet finish.

suggested pairing: chardonnay / dry martini

Fortune Bad Boy - 22 / 39 Harbor Island, Nova Scotia

flavor profile: smooth and salty, just like a dip in the north atlantic

suggested pairing: sparkling rosé / aperol spritz

CHEF FEATURES

Baked Scallop Sushi Roll - 21 GF

spicy tuna, cucumber, avocado, seared diver scallops,
spicy mayo & unagi.

Ribeye - 42 GF

12 oz Boneless ribeye, seared brussels sprouts,
sushi rice & basil chimichurri.