

APPETIZERS + SHARING

**GUACAMOLE + QUESO DUO 13** GFA  
freshly made guacamole and chipotle queso blanco, served with organic, avo oil tortillas

**HOUSE KETTLE CHIPS + DIP 11** GFA  
hand-cut potato chips, malt seasoned and served with a rich, creamy french onion dip

**POMME FRITES 10** GFA  
crispy malt vinegar frites + chives served with toum aioli and blueberry ketchup

**HUMMUS CRUDITE 12** GFA/V  
velvety hummus drizzled with avo oil + sumac, paired with za'atar-dusted pita + seasonal veg

**CHARCUTERIE BOARD 28** GFA/N  
beemster xo, jasper cheddar, gruyere, maple candied pecans, prosciutto, strawberry jam, mixed berries, crostini

**HAWAIIAN KATSU SLIDERS 16**  
pasture-raised chicken katsu, kimchi slaw, charred pineapple, spicy mayo, and sticky sauce

**BLACK TIGER PRAWN COCKTAIL\* 22** GF/KA/PA  
citrus-poached white tiger prawn served with house cocktail sauce + horseradish aioli  
spicy tuna

**OYSTERS MP\*** GF/KA/PA  
seasonal rotation  
your choice of sauce +1  
mignonette / cocktail sauce / horseradish aioli

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SALADS

Salad Add Ons:  
Chicken - 5 / Salmon - 8 / Steak - 10 / Prawn - 12 / Lobster - 18

**THE WAVE CHOPPED COBB 15** GF/PA/VA/K  
crisp iceberg lettuce, applewood-smoked bacon, egg, red onion, blue cheese, and heirloom tomatoes served with choice of house made dressing: ranch, chipotle ranch, honey mustard, strawberry vin, lemon + oil, or balsamic + avo oil

**ORGANIC FIELD GREENS SALAD 14** GF/PA/KA/N  
fresh summer berries, candied maple pecans, beemster xo, crispy prosciutto served atop organic mixed greens and dressed with strawberry vin

SIGNATURE HANDHELDS

Served with house malt chips or frites (+2)

sub: gluten-free bun +1 | keto avocado bun +2

**THE WAVE GRASS-FED BURGER 18** GFA/KA  
juicy grass-fed beef burger with american cheddar, pickled red onion, pickle, blueberry ketchup, and toum aioli on a brioche bun

**HEIRLOOM TOMATO + BASIL 15** GFA/V  
thick-cut heirloom tomatoes, fresh basil, and broccoli sprouts on a country french loaf with vegan lemon caper mayo | **add chicken +4**

**COASTAL WALLEYE TACOS 22** GFA/KA  
freshly-caught lake erie walleye, southern slaw, avocado, shallot, lemon caper aioli, and chive served atop warm flour tortillas

**COUNTRY FROMAGE MELT 16** GFA  
decadent grilled cheese with creamy cheddar, dailly's bacon, fresh arugula, served on country

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Main Course Add On: Wild Cold Water Lobster Tail - 18

MAIN COURSES

**OHIO GRASS-FED BUTCHER STEAK 48** GF  
grass-fed house butcher steak served with asparagus, house keto cowboy butter, and frites

**WILD SALMON 32** GF/P/KA  
wild-caught salmon served atop sushi rice with asparagus and house keto cowboy butter

**CRISPY TENDERS 16**  
hand-breaded chicken tenders. served with house ranch, honey mustard, and crispy malt

**16-HOUR GRASS-FED SHORT RIB 40**  
slow-braised short rib served with orzo mac and cheese, asparagus, chive oil, chives, and micro-

**SPICY SALMON + TUNA POKE 22** GF  
a vibrant bowl of spicy salmon and tuna, avocado, kimchi, and cucumber over sushi rice, drizzled with sesame oil, unagi sauce, and spicy mayo, finished with sesame seeds and chives

**KOREAN FRIED RICE 21** GF/SPICY  
rich, flavorful fried rice with duck fat, tender chicken, broccoli, kimchi, broccoli sprouts, egg, lardon, and chive. garnished with sesame seeds and served with white bbq sauce

**THE WAVE FISH + CHIPS 26** GFA  
house-made and battered lake erie walleye served with malt vinegar chips, southern slaw, and lemon caper aioli



ask your server about our signature sushi and cold bar menu to complete your experience

DIETARY

GF - Gluten Free

GFA - Gluten Free Available

V - Vegan

VA - Vegan Available

VG - Vegetarian

VGA - Vegetarian Available

K - Keto Friendly

KA - Keto Friendly Available

P - Paleo Friendly

PA - Paleo Friendly Available

N - Contains Nuts

\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. items with asterisk contain raw or undercooked ingredients. Please note, while we take precautions to avoid cross-contact, The Wave is not a nut or gluten-free kitchen.

## WINE

### B U B B L E S

Prosecco - La Marca VENETO, ITALY	13 / 48
Cava - Naveran CATALONIA, SPAIN	14 / 52
Sparkling Rosé - JCB No. 69 Crémant de Bourgogne BURGUNDY, FRANCE	75

### R O S É

Rosé - Château de Berne Méditerranée Romance PROVENCE, FRANCE	12 / 45
Rosé - Peyrassol Cote Du Rhone FRANCE	14 / 54
Lemonade - Day Wines OREGON	12 / 45

### W H I T E S

Voigner - Terra D'oro AMADOR COUNTY, CA	10 / 38
Pinot Grigio - Piccini Delle Venezie VENETO, ITALY	10 / 38
Sauvignon Blanc - Frenzy MARLBOROUGH, NEW ZEALAND	14 / 52
Chardonnay - Sonoma-Cutrer Russian River Ranches SONOMA COAST, CA	18 / 68
Riesling - Union Sacré MONTEREY, CA	13 / 50
Gruner Veltliner - Hopler BURGENLAND, AUSTRIA	12 / 45

### R E D S

Pinot Noir - Calera Central Coast CALIFORNIA, UNITED STATES	16 / 60
Syrah - François Villard L'Appel des Sereines RHÔNE VALLEY, FRANCE	12 / 45
Red Blend - Marietta Cellars Old Vine Red CALIFORNIA, UNITED STATES	12 / 45
Renato Ratti - Langhe Nebbiolo PIEDMONT, ITALY	14 / 52
Cabernet Sauvignon - Hess Maverick Ranch NAPA COUNTY, CA	18 / 68

## SPIRIT-FREE LIBATIONS - 11

### CLOUD NINE

bare zero proof, strawberry allulose, pink salt, fresh lime

### SEA GLASS

aplos arise, clementine cordial, pink salt, lemon juice, soda water

## HAND-CRAFTED COCKTAILS - 15

### TROPIC LIKE IT'S HOT

absolut vodka, caribbean spiced pineapple rum, ube coconut euphoria, pineapple juice, lime juice

### GRAPEFRUIT MARTINI

absolut vodka, fresh grapefruit, basil, lime, pink salt

### CUCUMBER GIMLET

bombay sapphire gin, cucumber, lime, aloe vera

### SOUS VIDE MANHATTAN

cherry infused maker's mark bourbon, carpano vermouth, antica, bitters

## COCKTAILS ON TAP - 14

### SPRINGRIA

mont grave rose, bacardi spiced rum, pineapple, rose water, sugar

### CLEMENTINE CRUSH

titos vodka, clementine cordial, triple sec, saline, bubbly h2o, lemon juice

### SKINNY HOUSE MARGARITA

cazadores blanco, fresh lime juice, and pink salt  
add a flavor: jalapeno, strawberry allulose, clementine cordial +1

## BEER & SELTZER

CORONA - 6	HIGH NOON PEACH - 9
MILLER LIGHT - 6	WHITE CLAW BLACK CHERRY - 8
BUSCH LIGHT - 6	SUN CRUSIER ICED TEA - 8
MICHELOB ULTRA - 6	HOUSE DRAFT SELECTION - 7
HULK HOGAN'S REAL AMERICAN BEER - 5	NON ALC - SIERRA NEVADA GOLDEN ALE - 5

## TABLESIDE WATER

STILL - 8

SPARKLING - 8



## CAFÉ DRINKS

ZERO-TOXIN ORGANIC COFFEE - 3  
add whole or oat milk - 1

KETO ORIGINAL BULLETPROOF - 5  
zero-toxin coffee, mct oil, grass-fed butter

HOT TEA - 4  
english breakfast, iced black tea, green dragonwell,  
decaf golden chamomile blossom, decaf turmeric  
ginger

## SWEET TOOTH

CHOCOLATE TRUFFLE - 12 <sup>GF / N</sup>  
silky mousse, mirror glaze, chocolate

SKILLET COOKIE - 9  
homemade milk chocolate cookie + vanilla  
ice cream

BUTTER CAKE - 11  
scoop vanilla ice cream + blackberry sauce + berries

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