



APPETIZERS

GUAC AND QUESO | 15 GF

fresh guacamole, chipotle infused queso blanco, sea salt dusted tortilla chips

HUMMUS | 16 VA / GFA

house hummus, crumbled feta, seasonal organic vegetables, za'atar dusted naan, olive oil

FRENCH ONION DIP | 16 GFA

caramelized sweet onions, herb infused crème, malt dusted and brined potato chips

BANG BANG SHRIMP | 21 GF

crispy shrimp, bang bang sauce, habanero glaze, kale slaw

JAPANESE MEATBALLS | 19

wagyu meatballs, oko sauce, togarashi aioli, peppadew peppers, crispy shallots, furikake

TRUFFLE FRIES | 18 GF

white truffle oil, pecorino romano, aged parmesan, fine herbs, peppercorn aioli

SPICY CRISPY RICE* | 17 GF

yellowfin tuna crudo, north road salmon crudo, spicy mayo, crispy rice, avocado, sesame seeds, jalapeno

OYSTERS* | MKT PRICE GF

chef's selection à la carte

mignonette +1 | house cocktail sauce +1

SALADS

sub salmon 5

PEACH HIBISCUS SALAD | 20 N / GF / VA

green circle chicken, organic field greens, crispy prosciutto, strawberries, blueberries, chevre, dried cherries, candied pecans, peach hibiscus vinaigrette

TOSSED COBB SALAD | 18 GF / VA / PA / K

green circle chicken, chopped iceberg, lardons, organic hard-boiled egg, heirloom cherry tomatoes, blue cheese crumbles, red onion, keto avocado ranch

DRESSINGS

balsamic + oil, lemon + oil, honey mustard, peach hibiscus vinaigrette (n), blue cheese, house ranch, keto avocado ranch

HANDHELDS

served with brined malt dusted potato chips GFA

sub truffle fries 4 | sub fries 2 | sub keto bun 4 GF

BLACK AND BLUE WAGYU SMASH BURGER | 23 GFA

wagyu sirloin, point reyes blue cheese, bacon jam, peppercorn aioli, brioche

THE WAVE SMASH BURGER | 19 GFA

house beef blend, white cheddar, caramelized onion, pickle, pub sauce, toum aioli, brioche

BLACKENED SNAPPER TACOS | 24 GFA

blackened snapper, mango pico de gallo, flour tortillas, avocado, jalapeno crema

WAGYU ROAST BEEF | 24

shaved wagyu sirloin, white cheddar, heirloom tomato, organic lettuce, horseradish aioli, shaved red onion, dijon aioli, sourdough

TURKEY AVOCADO | 22

smoked turkey, honey-glazed bacon, heirloom tomato, boursin, broccoli sprouts, peppadews, dried cherries, dijon aioli, sourdough

HEIRLOOM TOMATO SANDWICH | 19 GFA

marinated heirloom tomatoes, burrata, basil, broccoli sprouts, balsamic glaze, dijon aioli, sourdough

CHICKEN TENDERS | 19 GF / KF

crispy buttermilk chicken, keto avocado ranch, dijon honey mustard

ENTREES

WAGYU PICANHA | 56 PA / GF

garlic cotija marble potatoes, hand chopped chimichurri

NORTH ROAD SALMON | 36 GF

broccoli, citrus pesto, limoncello saffron compound butter, balsamic glaze

LAKE ERIE YELLOW PERCH | 32 GFA

malt and shallot dusted crispy yellow perch, house fries, tarragon tartar, kale slaw, lemon

BOWLS

KOREAN FRIED RICE | 24 GF

chicken, lardons, broccoli, kimchi, broccoli sprouts, sunny side egg, duck fat infused fried rice, togarashi aioli

SPICY POKE* | 24 GF

yellowfin tuna crudo, north road salmon crudo, avocado, marinated cucumber, avocado, kimchi, unagi, spicy mayo, sushi rice

SHAREABLE SIDES

SPICY GARLIC BROCCOLI | 10 GF

THAI CHILI BRUSSEL SPROUTS | 10 GF

GARLIC COTIJA MARBLED POTATOES | 11 GF

We proudly serve organic,
100% non-GMO dishes.

GF Gluten-Free | GFA Gluten-Free Available | VG Vegetarian | K Keto-Friendly | P Paleo-Friendly | 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. *A 2.9% transaction fee applies to all transactions, regardless of payment method.

COCKTAILS

GARDEN GODDESS | 14
dragonwell infused absolut, jalapeño, cucumber juice, arugula, lemon, mint

WATERMELON WAKE | 14
watermelon-infused absolut + new amsterdam gin, watermelon juice, aperol, lemon, basil

SAPPHIRE MINERAL ELIXIR | 14
grapefruit + lemon-infused absolut, rhubarb, coconut, spirulina, hibiscus, lemon, house-made electrolytes

STRAWBERRY FIELDS SPRITZ | 14
aperol, wild strawberry allulose, prosecco, pink salt

GRAPEFRUIT MARTINI | 14
absolut vodka, fresh grapefruit, basil, lime, pink salt

ESPRESSO MARTINI | 14
ketel one vodka, espresso, cane sugar

SKINNY HOUSE MARGARITA | 12
cazadores blanco, fresh lime juice, and pink salt
add a flavor: jalapeno, or strawberry allulose +1

WINE

BUBBLES

Blanc De Blanc – Ethos Extremadura, Spain	13 / 48
Prosecco – La Marca Veneto, Italy	13 / 48
Cava – Naveran Catalonia, Spain	14 / 52
Sparkling Rosé – JCB No. 69 Crémant de Bourgogne Burgundy, France	75

WHITES

Voigner – Terra D’oro Amador, CA	10 / 38
Pinot Grigio – Piccini Delle Venezie Veneto, Italy	10 / 38
Sauvignon Blanc – Frenzy Marlborough, New Zealand	14 / 52
Chardonnay – Hess Shirtail Ranches Napa, CA	18 / 68
Riesling – Union Sacré Monterey, CA	18 / 68
Gruner Veltliner – Hopler Burgenland, Austria	12 / 45

BEER & SELTZER

Corona – 6
Miller Light – 6
Busch Light – 6
Michelob Ultra – 6
Bud Light – 6
Coors Banquet – 7
House Draft Selection – 7
Hulk Hogan’s Real American Beer – 5
High Noon Peach – 7
White Claw Black Cherry – 7
Sun Cruiser Iced Tea – 7
Surfside – 7
N/A - Sierra Nevada Golden Ale – 5

REDS

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

ROSÉ

Château de Berne Méditerranée Romance Provence, France	12 / 45
Peyrassol Cote Du Rhone France	14 / 54

CAFE 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

TABLESIDE WATER

STILL – 8 SPARKLING – 8

DESSERT

BUTTER CAKE W/ ICE CREAM | 10
SKILLET COOKIE W/ ICE CREAM | 10
DESSERT OF THE WEEK