



DINNER ON THE BEACH
Evening Service 6:00PM - 10:00PM

SOUPS

Served with Fresh Handcrafted Bread + Whipped Butter

Homemade Daily Soups		Thu ~ Corn Soup	\$40
Mon~ Pumpkin	\$50	Fri ~ Lentil	\$40
Tue ~ Mushroom	\$60	Sat ~ Tobago Fish Broth	\$60
Wed ~ Carrot + Ginger	\$40	Sun ~ Callaloo	\$40

Served with Fresh Handcrafted Bread + Whipped Butter

SALADS + STARTERS

Signature Salad Dressings - Waves Secret Citrus Vinaigrette or Island Green Goddess

Lobster Bisqué (GF)	\$99
Served with Fresh Handcrafted Bread + Hand Whipped Butter	
Spicy Caribbean Pickled Seafood Salad (Chilled)	\$170
Seasonal Seafood Medley Marinated in a Scotch Bonnet Pepper + Lime Marinated with Spring Vegetables	
Caesar Salad (VEG GF)	\$80
Mixed Greens, Garlic Croutons, Parmesan, Gently Tossed in a Light Caesar Dressing	
Caribbean Garden Salad (V VEG GF)	\$65
Mixed Greens, Tomatoes, Cucumbers, Sweet Peppers, Chickpeas, Red Onions, Pineapple +	
Tomato & Feta Salad	\$75
Crumbled Feta, Bed of Watercress, Local Greens Tangy Balsamic Vinegar + Olive Oil Drizzle	

Featured Salad Dressings Shadow Beni Vinaigrette | Green Goddess |Ranch

ADDITIONS TO SALADS + ENTREES + PASTA

Tropical Grilled Shrimp (6)	\$165	Grilled Lobster	\$225
Citrus Grilled Chicken	\$95	Pan Toasted Tofu w/ Sweet Chili Sauce	\$85

TO SHARE

Coconut Shrimp (SF) (5)	\$150	Chicken Wings	6 @ \$75	12 @ \$140
Coconut Crusted Fried Shrimp Served w/ Soy Chili Garlic Sauce		Pineapple BBQ or Hot Sauce		
Charred Pineapple Chicken Skewers (GF)	\$75	Chicken Tenders	\$95	
Trio of Succulent Chicken Skewers, smothered in a Charred Pineapple Compote on a Bed of Shredded Cabbage		6 Deep-Fried Breaded Boneless Chicken Strips + French Fries		

ENTREES

SEASIDE

Caribbean Grilled Lobster (Served on the Shell) (GF SF) (Select 2 Sides)	\$450
Fresh Char-Grilled Lobster, Drizzled with Herbal Garlic Butter Reduction	
Caribbean Lobster Thermidor (GF SF) (Select 2 Sides)	\$495
Fresh Lobster Sautéed in a Creamy Cheese Sauce	
"Catch of the Day"	\$185
Grilled Fish of the Day with Buttery Sweet Potato Mash, Crisp Sautéed Vegetable, Zesty Tomato Salsa	
Fish Papillote (GF)	\$175
Mahi Mahi, Marinated Mixed Vegetables, Chili Flakes + Fresh Herbs + Flamed Grilled	
Grilled Atlantic Salmon (GF) (Select 2 Sides)	\$240
6 Oz Grilled Atlantic Salmon Infused with a Velvety Garlic Butter Reduction	
Caribbean Shrimp (GF SF) (Select 2 Sides)	\$295
Succulent Shrimp Marinated in Caribbean Spices + Sautéed in a Delicate Cream Butter Sauce	

LANDSIDE

8 oz Strip Loin	\$235	BBQ Baby Back Pork Ribs	
8 oz Filet Mignon	\$310		1/2 Rack \$225 Whole \$345
Stuffed Chicken Breast	\$180	Herb Crusted Rack of Lamb w/Rosemary Jus	\$295
Pan Roasted Breast with a Citrus Thyme Jus		SAUCES	Cognac + Cream Infused au Poivre Red Wine + Mushroom

SIDES SELECTION (Select 2)

Cinnamon + Brown Sugar Dusted Roasted Plantains	Silky Mash Potatoes
Root Vegetable Hash	Sweet Potato Mash
Flame Grilled Local Vegetables	Parsley Buttered Basmati Rice

PASTA + VEGETARIAN + GLUTEN FREE SELECTIONS

Linguini Seafood Pasta Alfredo	\$230	Toasted Quinoa Vegetable Stacks (V VEG GF)	\$125
Fish + Seafood Tossed in a Homemade Creamy Alfredo Sauce		Grilled Seasonal Vegetables, Sautéed Fresh Herb Infused Quinoa, Drizzled Vinaigrette Dressing	
Linguine Aglio Olio e Peperoncino (VEG)	\$85	Duo of Stuffed Sweet Peppers Halves	\$145
Garlic, Chili Flakes, Extra Virgin Olive Oil		Corn, Black Beans, Rice, Roasted Red Onions, Tomatoes, Topped with Feta + Grilled Under Flame	
Penne Classic Tomato Basil (VEG)	\$85	Chef's Vegetarian Plate	\$145
Rich Tomato + Fresh Basil Sauce		Ratatouille Stack, Parsley Corn Basmati Rice	
Zucchini Pasta Tomato Sauce	\$85		
Homemade Mac + Cheese	\$75		
Macaroni Elbows + Creamy Mixed Cheese Sauce			

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KIDS CORNER

Chicken Tender s (3) + Fries	\$45	Pasta Tomato or Cream Sauce	\$45
Fish Fingers (4) + Fries	\$45	Mini Chicken Quesadillas	\$60
Duo of Cheeseburger Sliders + Fries	\$70	Mini Cheese Quesadillas	\$50
Duo of Grilled Cheese Sliders + Fries	\$45	Fruit Bowl	\$40

SWEETS + COFFEE MENU

Dark Chocolate Truffle Cake	\$70
Layers of Rich Dark Chocolate Ganache Cake Covered in Chocolate + Truffle Knob + Non Pariel Cocoa Nibs	
Carrot Cake	\$70
Spiced Cake with Carrots, Raisins + Walnuts; Filled with Cream Cheese Icing	
Cheesecake	\$70
Luscious, Rich + Sweet Dessert with a Blend of Cream Cheese	
Classic Cream Caramel	\$70
Baked Custard Made Flavored with Vanilla + Coffee Liqueur	
Sweet Brownie Smash (to share)	\$80
Smashed Walnut Fudge Chocolate Chip Brownie + Caramel Drizzle + Vanilla Ice Cream	
Buttery-Sugary-Cinnamony Apple Tarte	\$70
Sweet Buttery Pastry Crust with Apple Slices Drenched in a Buttery-Sugary-Cinnamony Sauce	

Ice Cream of the Day

One (1) Scoop of Ice Cream	\$20	Two (2) Scoops of Ice Cream	\$38
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TEA + COFFEE

Tea Herbal Teas Coffee	\$20	Café Latte Cappuccino	\$35
Hot Chocolate	\$20	Irish Coffee	\$55
Single Shot Espresso	\$20	Substitute Oat Milk	+\$10
Double Shot Espresso	\$35	Substitute Soya Milk	+\$10

V- Vegan | VEG- Vegetarian | GF- Gluten Free | SF- Shellfish

All selections are based on market availability | Please Inform Server of Allergies

Consuming Raw or Undercooked Meats, Poultry, Seafood Shellfish or Eggs May Increase Your Risk of Foodborne Illness

PLATING | CORKAGE FEES

Plating Per Slice ~ \$25.00 | Wine ~ \$100 Per Bottle

Sprit/ Champagne ~ \$300 Per Bottle | Non-Alcoholic Beverages ~ \$50 Per Bottle

BE ADVISED:

GRAFTON BEACH RESORTS LTD MAY PROCESSED LINX | BANK CARD | VISA | MASTERCARD | AMEX TRANSACTIONS ON BEHALF OF WAVES RESTAURANT + BAR