



Seaside Sunday BRUNCH



MENU

BUBBLES + FIZZ

Fizzes By the Glass*	
Prosecco Demi Sec	\$70
Prosecco Brut	\$70
Aperol Spritz Aperol, Prosecco + Soda	\$65
Bellini Prosecco + Peach Puree	\$65
Mimosa Prosecco + Orange Juice	\$65
Kir Royal Prosecco + Crème De Cassis (Chambord)	\$65

|Inquire About Our Champagne List|

APPETIZERS | SMALL BITES

Seasonal Fruit Salad (V) Seasonal Mint + Lime Drizzle	\$50
Homemade Greek Yoghurt + Granola Parfait (V) Delicious Layers Of Homemade Granola Golden Raisins, Pecan Nuts, Dates	\$55
Homemade Bakery Basket Daily Selection ~ Sweet Bread, Banana Bread, Croissant, Muffin, Danish + Toasted White Or Wholewheat Bread + Butter + Preserves	\$45 (Per Person)
Terzetto of Grilled Polenta Trio Seared Creamy Polenta Discs Topped With Herbed Goat Cheese Drizzled Tangy Balsamic Truffle Glaze	\$70
Smoked Salmon Bagel Smoked Salmon, Plain Bagel, Tangy Cream Cheese, Red Onions, Capers Served With Fresh Fruit	\$75
Salt Fish, Corn + Coriander Fish Cakes Salt Fish, Corn + Coriander Fitters With A Fresh Tomato Salsa, Green Goddess Dressing Dipping Sauce	\$65
Chilled Shrimp Cocktail (5) Spicy Bloody Mary Cocktail Sauce	\$125
Cilantro Lime Shrimp Kebab Duo Lime + Chili Cream Drizzle Atop Poached Smashed Potatoes	\$140
Chilled Shrimp + Lobster Salad Sweet Peppers, Tomatoes, Celery, Watercress, Parsley, Bodi Beans, Chives, Diced Tomatoes, Served On A Bed Of Fresh Greens + Poached Smashed Potatoes	\$265

ADD ON + SIDES

Add On Portion	
Chicken	\$110
Shrimp	\$185
Lobster	\$225

Sides		\$15 (Each)
Extra Egg		
Fried Plantain		
Bacon (2)		
Sausage Links (2)		
Roasted Tomatoes		
Skin On Smashed Homefries w/ Onions + Sweet Peppers (V)		
Bodi Beans + Tomato Medley		

VEGETARIAN SELECTION

Veggie Grilled Panini Sandwich (Veg) Homemade Ciabatta Cheddar Cheese, Sautéed Mushrooms, Grilled Vegetables, Skin On Smashed Homefries With Onions + Sweet Peppers (V)	\$119	Mediterranean Quinoa Bowl (V) Seasoned Mashed Chickpeas, Cucumbers, Red Onions, Tomatoes, Black Olives, Sweet Peppers, Crumbled Peta Cheese Quinoa, Watercress + Green Goddess Dressing	\$105
Roasted Veggie Quinoa Bowl (Veg GF) Quinoa, Roasted Vegetables Of The Day, Sweet Potato, Spiced Chickpeas, Shredded Carrots, House Dressing + Wedge Of Lime	\$85	Grilled Rancheros Veggie Smashed Chickpeas, Sour Cream, Sautéed Onions, Sweet Pepper + Pimentos, Black Beans + Cheddar Cheese, Wrapped In Homemade Tortilla Pressed On Panini Grill Served With Fresh Tomato Salsa + Skin On Smashed Homefries With Onions + Sweet Peppers (V) Wedge Of Lime	\$105

ENTRÉES | MAIN COURSE

English Breakfast Two Eggs - Any Style, Sausage, Bacon, Roasted Tomatoes, Grilled Mushrooms, Skin On Smashed Homefries With Onions + Sweet Peppers (V) Grilled Toast	\$110
Custom Two- Egg Omelette Served With Skin On Smashed Homefries With Onions + Sweet Peppers (V) (Omelette Fillings Choose 3) Select From: Cheddar Cheese, Rendered Bacon Bits, Mushrooms, Peppers, Green Onions, White Onions, Red Onions, Diced Ham, Chicken Sausage Bites, Diced Fresh Tomatoes, Fresh Herb Medley Above Extras - \$15.00 Each	\$75
Eggs Benedict ~ Florentine * Poached Fresh Eggs, Sautéed Spinach, Canadian Bacon, Toasted Roast Bake + Hollandaise Sauce Skin On Smashed Homefries With Onions + Sweet Peppers (V)	\$110
Eggs Benedict ~ Royal * Poached Fresh Eggs, Smoked Salmon, Toasted Roast Bake + Hollandaise Sauce Skin On Smashed Homefries With Onions + Sweet Peppers (V)	\$145
Belgian Waffle Caramelized Banana, Or Grilled Pineapple Compote Batter Cinnamon + Nutmeg Syrup + Dusting Of Powdered Sugar	\$65
Fried Chicken + Belgian Waffles seasoned fried chicken breast, Belgian waffle + syrup with fruit wedge	\$115
Steak + Eggs * Poached Or Scrambled Eggs With Beef Tenderloin Medallion, Skin On Smashed Homefries With Onions + Sweet Peppers (V)	\$185

ON THE PRESS GRILL

Grilled Huevos Rancheros Wrapped Tortilla - Scrambled Eggs, Sour Cream Sautéed Onions, Sweet Peppers + Pimentos, Black Beans, Pickled Jalapenos + Cheddar Cheese Pressed On Panini Grill Served With Fresh Tomatoes Salsa, Skin On Smashed Homefries With Onions + Sweet Peppers (V) + Wedge Of Lime	\$119
Grilled Chicken Panini Butterflied Breast Of Chicken Grilled With, Tomato, Onion, Pickles Skin On Smashed Homefries With Onions + Sweet Peppers (V)	\$139
Grilled Chimichurri Steak Panini Homemade Ciabatta, Chimichurri Marinated Strip Steak, Cheddar Cheese, Tomato, Onion, Pickles Cheddar Cheese + Skin On Smashed Homefries With Onions + Sweet Peppers (V)	\$145

KIDS' CORNER

Chicken Tender S (3) + Fries	<i>\$45</i>
Mini Pancakes (3)	<i>\$50</i>
Mini Chocolate Chip Pancakes (3)	<i>\$55</i>
Fried Bake Scramble Sandwich Eggs + Sausage	<i>\$38</i>
Breakfast Cheese & Egg Sausage Quesadilla	<i>\$38</i>

TREATS + SWEETS

Strawberry Jam Sponge Cake Squares Whipped Cream + Dusted With Chocolate Shavings	<i>\$65</i>
Dark Chocolate Truffle Cake Rich Dark Chocolate Ganache Cake Covered In Chocolate + Truffle Knob + Non Pariel Cocoa Nibs	<i>\$70</i>
Carrot Cake Spiced Cake With Carrots, Raisins + Walnuts; Filled With Cream Cheese Icing	<i>\$70</i>
Cheesecake Delicate Creamy Balance Of Texture, Flavour, Meticulously Mixed + Baked To Flawless Perfection	<i>\$70</i>
Classic Cream Caramel Baked Custard Made Flavored With Vanilla + Coffee Liqueur	<i>\$70</i>
Sweet Brownie Smash (To Share) Smashed Walnut Fudge Chocolate Chip Brownie + Caramel Drizzle + Vanilla Ice Cream	<i>\$80</i>

BRUNCH INSPIRED COCKTAILS

Frozen Daiquiri Fruit Mix, Lime Juice, White Rum	<i>\$50</i>	Triple Sec Tequila Sunrise Tequila, OJ, Grenadine	<i>\$60</i>
Mai Tai White Rum+ Dark Rum, Fresh Lime Juice, Orange Curacao, Orange Syrup	<i>\$65</i>	Grafton Mudslide Vodka, Coffee Liqueur, Local Rum Cream, Cream	<i>\$85</i>
Pina Colada White Rum, Coconut Cream, Milk, Pineapple Juice, Simple Syrup	<i>\$55</i>	Bloody Mary Vodka, Tomato Juice, Lime Juice, Worcestershire, Black Pepper, Tabasco, Salt, Olives, Celery	<i>\$55</i>
Tropical Rum Punch White + Dark Rum, Simple Syrup, Lime Juice, OJ, Grenadine, Angostura Bitters	<i>\$50</i>	Cosmopolitan Vodka, Cranberry Juice, Triple Sec, Lime Juice	<i>\$55</i>
Margarita Frozen Over Ice Salt Rimmed, Glass Tequila, Triple Sec, Fresh	<i>\$65</i>	Yellow Canary OJ, Mango, Grenadine, Vodka	<i>\$55</i>
Lime Juice Pineapple Coconut Margarita Coconut Cream, Pineapple + Lime Juice Tequila	<i>\$65</i>	Sex On The Beach Vodka, Schnapps, Oj, Cranberry Juice, Grenadine	<i>\$60</i>
		Tobago Blue Courland Vodka, Rum, Lime Juice, Oj, Blue Curacao	<i>\$65</i>

VIRGIN COCKTAILS

Virgin Colada	<i>\$45</i>
Virgin Margarita	<i>\$45</i>
Mango Mule	<i>\$55</i>
Virgin Cucumber Gimlet	<i>\$55</i>
Coconut, Cucumber, Lime, and Mint Cooler	<i>\$55</i>
Shirley Ginger	<i>\$45</i>
Virgin Paloma	<i>\$55</i>

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* | Wine ~ *\$100* Per Bottle
 Sprit/ Champagne ~ *\$300* Per Bottle | Non-Alcoholic Beverages ~ *\$50* Per Bottle

BE ADVISED:

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

Legal Drinking Age Is 18 Years Old | Please Observe Non-Smoking + Vaping Signage | Please Ask Server for WIFI Access Code
 Maximum 2 Checks Per Table Kindly Inform Server at Time of Order Large Tables of 8+ & More Will Automatically Be Charged An 18% Service Charge
 All Prices TT Dollars + Are Subject to Service Charge + VAT | Prices Subject to Change Without Notice