



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

Add to Salads	
Tropical Grilled Shrimp	\$185
Citrus Grilled Chicken	\$110
Grilled Lobster	\$225

TO SHARE

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

MAIN COURSES

SEASIDE

"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 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	
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	Herb Crusted Rack of Lamb w/Rosemary Jus	\$295
8 oz Filet Mignon	\$310	BBQ Baby Back Pork Ribs	
		½ Rack	\$225
		Whole	\$295
Stuffed Chicken Breast	\$180		
Pan Roasted Breast with a Citrus Thyme Jus		Add Shrimp	\$185
		Add Lobster	\$225

SAUCES
Cognac + Cream Infused au Poivre
Red Wine + Mushroom

FOR SIDES SELECTION TURN OVER

SIDES SELECTION (Select 2)
Cinnamon + Brown Sugar Dusted Roasted Plantains
Root Vegetable Hash

Grilled Chicken Breast	\$110
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COVID-19 Policies in Effect where Required + Updated Frequently ~ Masks, Sanitization + Hand Washing Protocols in Place for Service
 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

Flame Grilled Local Vegetables
Silky Mash Potatoes

Sweet Potato Mash
Parsley Buttered Basmati Rice

PASTA + VEGETARIAN + GLUTEN FREE SELECTIONS

Linguini Seafood Pasta Alfredo \$230
Fish + Seafood Tossed in a Homemade Creamy Alfredo Sauce
Linguine Aglio Olio e Peperoncino (VEG) \$85
Garlic, Chili Flakes, Extra Virgin Olive Oil
Penne Classic Tomato Basil (VEG) \$85
Rich Tomato + Fresh Basil Sauce
Zucchini Pasta Tomato Sauce \$85
Homemade Mac + Cheese \$75

Macaroni Elbows + Creamy Mixed Cheese Sauce
Toasted Quinoa Vegetable Stacks (V | VEG | GF) \$125
Grilled Seasonal Vegetables, Sautéed Fresh Herb Infused Quinoa, Drizzled Vinaigrette Dressing
Duo of Stuffed Sweet Peppers Halves \$145
Corn, Black Beans, Rice, Roasted Red Onions, Tomatoes, Topped with Feta + Grilled Under Flame
Chef's Vegetarian Plate \$145
Ratatouille Stack, Parsley Corn Basmati Rice

KIDS CORNER

Chicken Tender s (3) + Fries **\$45**
Fish Fingers (4) + Fries **\$45**
Duo of Cheeseburger Sliders + Fries **\$70**
Duo of Grilled Cheese Sliders + Fries **\$45**

Pasta Tomato or Cream Sauce **\$45**
Mini Chicken Quesadillas **\$60**
Mini Cheese Quesadillas **\$50**
Fruit Bowl **\$40**

DESSERTS + 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**

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

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