



# DINNER

2095 N. Beach Road  
Englewood, FL 34223

**941.475.3500**

Wifi: Waverly Guest—  
9414753500

Waves—waves123

## STARTERS

### NEW ENGLAND CLAM CHOWDER

Cup - 9 Bowl - 11

### FRENCH ONION SOUP - 9

### CLAMS ON THE HALF SHELL - GF

Half-dozen - 11 Dozen - 21  
Served with Cocktail Sauce & Lemon

### PEEL & EAT SHRIMP

Half-pound - 15 Full Pound - 24  
Poached in our House Beer & Old Bay Broth;  
served Chilled with Cocktail Sauce & Lemon

### MANASOTA SAMPLER GF - 43

6 Raw Oysters, 6 Clams and 1/2 lb Peel & Eat  
Shrimp served with Cocktail Sauce & Lemon

### CONCH FRITTERS - 16

Lightly Fried Conch Fritters with Onions and  
Bell Peppers served with a Key West Lime Aioli

### KEY WEST SMOKED FISH DIP - 19

Smoked Mahi-Mahi, Cream Cheese, Green Onion,  
Bell Peppers & Lemon served with crackers

### SEASONAL OYSTERS - GF

Half-dozen— 21 Full Dozen— 42  
Blue Point Oysters -Shucked to Order and  
served with Horseradish & Cocktail Sauce

### SHRIMP COCKTAIL - GF 20

Five Jumbo Shrimp Served with Cocktail Sauce  
& House Slaw

### CANE SUGAR SEARED AHI TUNA - 21

Sashimi Grade Tuna, Seared rare with a spicy Cane  
Sugar Rub. Served with Avocado Wasabi Mousse, Wakame, Pickled  
Ginger and Soy Lacquer

### CRAB CAKES - 19

Pan-seared Blue Crab Cakes topped with our  
house-made Chipotle Aioli

### FRESH MUSSELS - 22

Mussels sautéed in White Wine Butter Sauce with Tomatoes,  
Cilantro and Onion. Served with Crostini.

### FRIED CALAMARI - 17

Hand-Cut Calamari lightly Fried and served with Sliced Banana Pep-  
pers, Marinara & Roasted Garlic Aioli

### OYSTERS ROCKEFELLER - 19

A Half-Dozen Baked Oysters on the Half-Shell  
topped with Spinach, Bacon and Parmesan

### CHIPLESS GUACAMOLE - 12

Lightly Fried Half Avocado topped with House-made  
Pico-de-Gallo, Queso Fresco and Jalapeno Ranch

### COCONUT SHRIMP - 17

Fresh Shrimp tossed in our house Coconut Breading served with  
spicy Orange Yogurt Sauce

### FRIED RAVIOLI - 10

Breaded Mozzarella-filled Ravioli served with our house Marinara  
and shaved Parmesan

### FRIED CAULIFLOWER - 10

Lightly breaded Cauliflower Bites tossed in a Thai-Chili Sauce

### BEEF TENDERLOIN FLATBREAD - 24

Grilled Flatbread topped with Tenderloin Tips, Blue Cheese, Baby  
Arugula and Pickled Shallots drizzled with Rosemary-Infused Oil

### FRIED GREEN TOMATOES NAPOLEON— 31

Stacked with Colossal Shrimp, Pea Shoots and Mandarin Oranges  
drizzled with Roasted Garlic, Balsamic and Lime Vinaigrette

### FRIED CLAM STRIPS - 18

A Full Pound of Hand-Breaded Clam Strips Served with our Spicy  
Boom-Boom Sauce

## SALADS

### VERY BERRY CHICKEN SALAD GF - 19

Grilled blackened Chicken, Mixed Greens, fresh  
seasonal Berries, Red Onion, Goat Cheese and candied  
Pecans, tossed in our house Balsamic dressing

### SUPERFOOD SALAD GF - 17

Fresh baby Kale, Spinach and Arugula tossed in our house Tarragon  
Raspberry Vinaigrette and topped with  
Feta Cheese, Blueberries, Dried Cherries, toasted  
Walnuts, Quinoa, Chickpeas and Grape Tomatoes

### WAVERLY WEDGE SALAD GF - 14

Fresh Iceberg Lettuce, sliced Cherry Tomatoes, Crumbled Bacon, Red  
Onion and house Blue Cheese dressing

### BEET SALAD GF GF - 18

Purple Beets, Arugula and slivered Red Onion tossed  
in a Honey-Dijon vinaigrette, topped with Cranberry  
Goat Cheese and candied Pecans

### SEASIDE CAESAR SALAD - 12

Chopped romaine tossed in our creamy Caesar dressing and topped with  
shaved parmesan cheese and croutons

### SALAD ENHANCEMENTS

add Chicken . . . +10 add Shrimp . . . +12 add Salmon . . . +14  
add Beef Tenderloin. . . +16 add Fresh Catch . . . +15

# SCRATCH MADE ENTREES

SERVED WITH A SIDE SALAD

## GRILLED 18OZ. RIBEYE GF - 42

Hand-Cut Certified Angus grilled to your liking, topped with sauteed Mushrooms, Broccolini and Whipped Potatoes  
*Add a 8oz Lobster Tail for MKT*

## FETTUCCINE ALFREDO - 37

Fettuccine Noodles tossed in our Classic Alfredo Sauce with your choice of Blackened Chicken or Blackened Shrimp

## 15 OZ NY STRIP AU POIVRE - 47

Hand-Cut Certified Angus, Topped with our House Au Poivre Sauce. Served with Fingerling Potatoes

## AIRLINE CHICKEN - 38

8oz Chicken Breast stuffed with Fresh Crab Meat and topped with Creamy Lobster Sauce served with Wild Mushroom and Corn Risotto, Carrots and Broccolini

## PISTACHIO CRUSTED SALMON GF - 39

Fresh Wild Caught Salmon, coated with Pistachios and Pan-Seared. Served atop Wild Mushroom and Sweet Corn Risotto, Carrots and Broccolini, finished with a Sweet Peach Beurre Blanc

## SEAFOOD SAMPLER - 48

A Seafood Lover's Dream. Fresh Mahi-Mahi, Salmon, Shrimp, Snapper and Catch of the Day with Individual Preparation and Sauce Pairings, Served with Truffle Mac & Cheese

## CATCH OF THE DAY GF - 29

Grilled, Fried or Blackened served with Whipped Potatoes and Asparagus

## 8OZ. GRILLED FILET MIGNON GF - 39

Our most tender cut, Grilled to your liking and served with Whipped Potatoes and Grilled Asparagus  
*Add a 8oz Lobster Tail for MKT*

## SLOW ROASTED PRIME RIB OF BEEF GF - 30 / 36

Herb rubbed Prime Rib, served with Whipped Potatoes, Grilled Asparagus, Au Jus dipping sauce 12oz / 16oz

## SEAFOOD FRA DIAVOLO - 39

Shrimp and Mussels in a Spicy House-Made Marinara Sauce

## CHEF'S CATCH GF - MKT

The Finest of the Sea, Delivered Daily and Prepared on Chef's Whim.

## SHRIMP SCAMPI - 40

Our Way. Sautéed Shrimp with Creamy Garlic, Tomato, Cilantro, White Wine and Lime Juice. Served over Fettuccine Noodles

## CAJUN PENNE PASTA - 41

House Favorite. Penne Pasta with Shrimp and Andouille Sausage in a Creamy Cajun Sauce

## KEY WEST FRIED SHRIMP - 27

Hand-breaded Shrimp served with French Fries and Spicy Boom-Boom Sauce

## BEER BATTERED FISH & CHIPS - 28

Our Fresh catch of the day, dipped in Yuengling Beer Batter and fried, served with French Fries & Tartar Sauce

## 14 OZ CENTER CUT BONE-IN PORK CHOP - 38

Grilled to Perfection and Topped with a Wild Mushroom Demi Glaze. Served with Truffle Potato Wedges and Grilled Asparagus

## SANDWICHES

SERVED WITH FRENCH FRIES & HOUSE SLAW

## THE HEMMES BURGER - 18

Premium blend of Ground Chuck, Short Rib and Brisket. Served on a Brioche Bun with Lettuce, Tomato & Onion. Choice of American, Cheddar, Provolone or Swiss + 1.00 bacon + 1.50

## KNIFE & FORK BURGER - 21

8 Ounces of Prime Chuck Beef topped with Cheddar Cheese and Chipotle Aioli piled high with Hand-Breaded Fried Shrimp and Onion Rings

## FRESH CATCH SANDWICH - 27

Our Fresh Catch of the Day Hand Cut, your choice of Blackened, Grilled or Fried served with Leaf Lettuce, Tartar Sauce on a toasted Bun

There is a risk associated with consuming raw oysters. If you have a chronic illness or immune disorder you have an even greater risk of serious illness from consuming raw oysters, under-cooked poultry, seafood, shellfish or eggs.

All menu items are prepared in the same facility which also includes dishes that contain fish, shellfish, wheat, soy, peanuts, tree nuts, eggs and dairy. Please inform your server of any known allergies.

GF signifies our GLUTEN FREE items

20% Gratuity added for parties of 8 or more - Split plate fee \$5