



LUNCH

STARTERS

2095 N. Beach Road

Englewood, FL 34223

941.475.3500

Wifi: Waverly Guest—9414753500

Waves—waves123

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 - GF

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 Fritter 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 Dozen - 42

Fresh 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

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 CLAM STRIPS - 18

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

FRIED CALAMARI - 17

Hand-Cut Calamari lightly Fried and served with Sliced Banana
Peppers, 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 Breeding 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

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

FRIED GREEN TOMATOES NAPOLEON— 31

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

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

STRAIGHT FROM THE SEA

BEER BATTERED FISH & CHIPS - 28

Daily Fresh Catch dipped in traditional Beer Batter and fried. Served with French Fries and House Slaw

FRIED KEY WEST PINK SHRIMP - 27

Hand-breaded and lightly fried Key West Pink Shrimp served with Fries, House Slaw and Boom-Boom Sauce

FRESH CATCH SANDWICH - 27

Our Daily Fresh Catch, your choice of Blackened, Grilled or Fried and served with Iceberg Lettuce and our House-made Herb-Caper Remoulade on a toasted Butter Bun

BLACKENED MAHI TACOS - 21

Fresh Mahi-Mahi, lightly Blackened and served on three Flour Tortillas with Mango Chutney and Super Greens

SAVORY SANDWICHES

SIDES:

FRENCH FRIES HOUSE SLAW FRESH FRUIT SWEET POTATO FRIES + 1.00

SCOTT'S TURKEY CLUB - 18

Stacked high with House-Roasted Sliced Turkey Breast, Crispy Jones Farm Bacon, Fresh Lettuce, Vine-ripened Tomato, Baby Swiss and Herb Aioli layered on Thick-Cut Marble Rye

THE HEMMES BURGER - 18

A half-pound of Premium Blend Chuck, Short Rib and Brisket. Served on a Brioche Bun with Lettuce, Tomato and Onion

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

FRENCH DIP - 17

A Generous Portion of our Prime Rib sliced thin and served on French Bread and a side of our House Au-Jus

+ Provolone, American, Swiss or Cheddar for 1.00

- Bacon for 1.50

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 - 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