

WAVES

SUSHI · RAW BAR · BRICK OVEN FLATBREAD

BUILD YOUR OWN SEAFOOD TOWER

PRICED PER PIECE

DENNIS MA OYSTERS | 4
Gray Whale Gin Mignonette, Lemon

POACHED JUMBO SHRIMP | 4.5
Classic Cocktail Sauce, Lemon

SNOW CRAB CLAW | 4.5
Kimchi Vinaigrette

PELHAM HOUSE BRANDED
CALVISIUS CAVIAR
SUSTAINABLY HARVESTED 1 OZ EACH

Served with Cape Cod Potato Chips, Crème Fraiche,
Pickled Red Onion, Cornichon

CALVISIUS: WHITE STURGEON TRADITION PRESTIGE | 75

CALVISIUS: SIBERIAN CLASSIC | 90

ARS ITALICA: SEVRUGA ROYAL | 120

SMALL PLATES

WHITE TIGER SHRIMP CEVICHE | 24

Jumbo Shrimp, Spanish Onion, Jalapeno, Mango, Scallion, Bell Peppers, Avocado, Cilantro,
Crispy Wonton Chips & Togarashi

LOCAL NEW ENGLAND CHEESES- FOR TWO | 28

Seasonal Fruit, Assortment of Sweet & Savory Jams, Everything Crackers

WAKAME SALAD | 8

Marinated Seaweed Salad, Toasted Sesame

SUNSET GREENS | 15

Mixed Baby Kale, Heirloom Carrot, Assorted Radish, Pomegranate Seeds, Citrus Vinaigrette

CRISPY SMASHED FINGERLING POTATO | 20

Togarashi, Scallion, Spicy Aioli

SMOKED KOREAN BBQ RIBS | 23

Marinated Baby Back Ribs, Scallion, Toasted Sesame, Asian Slaw, Gochujang BBQ Sauce

POKE BOWLS



PHR VEGETABLE BOWL | 20

Sushi Rice, Pickled Carrot, Wakame Salad, Shiitake Mushroom

SESAME SEARED TUNA BOWL | 25

Sushi Rice, Fresh Tuna, Sweet Pepper, Onion, Scallion, Snow
Pea, Carrot, Spicy Aioli

TEMPURA SHRIMP BOWL | 25

Sushi Rice, Tempura Shrimp, Seasonal Vegetable, Unagi,
Toasted Sesame Seeds

I H S U S

SPECIALTY ROLLS

10 PIECES

SPIDER ROLL | 20

Crispy Soft-Shell Crab, Asparagus, Scallion, Avocado, Masago & Unagi, Crispy Tempura Flake

TEMPURA SHRIMP ROLL | 20

Asparagus, Masago, Sweet Soy

PHR LOBSTER | MKT

Tempura Fried Lobster, Avocado, Cucumber, Topped with Masago, Unagi, Waves Mayo, & Crispy Tempura

GODZILLA ROLL | 27

Tempura Fried Shrimp, Asparagus, Scallion, Topped with Spicy Tuna, Avocado, Waves Mayo, Unagi

DYNAMITE ROLL | 33

Fresh Tuna, Lump Crab, Scallion, House Sauce, Pickled Jalapeno, Topped with Tuna Tartar

RAINBOW ROLL | 30

California Roll topped with Tuna, Salmon, Hamachi, Flounder, Avocado, Ikura

WAVES ROLL | 29

Yellow Fin Tuna, Salmon, Flounder, Asparagus, Topped with Masago, Scallion, Kimchi Vinaigrette

CLASSIC ROLLS

8 PIECES

SPICY TUNA | 20

Fresh Tuna, Spicy Aioli, Pickled Jalapeno, Tobiko

CALIFORNIA ROLL | 23

Jumbo Lump Crab, Cucumber, Avocado, Tobiko

PICKLED VEGETABLE ROLL | 13

Carrot, Asparagus, Daikon Radish, Soy Pearls

RICE-LESS ROLLS

NARUTO ROLL (V) | 13

Carrot, Pickled Daikon Radish, Spinach, Rolled in Cucumber, Kimchi Vinaigrette

FIRECRACKER ROLL | 20

Tuna, Avocado, Asparagus, Rolled in Cucumber, Sweet Soy Sauce

OMAKASE PLATTER | 95

Served with Unagi Sauce, Waves Mayo, & House Sauce

SASHIMI (12 PC)

NIGIRI (12 PC)

CALIFORNIA ROLL (1)

SPICY TUNA ROLL (1)

BRICK OVEN FLATBREAD

Served Crispy from our 900° Marra Forni Brick Oven
10" GF Crust Available | +2

N'DUJA & BURRATA | 25

Spicy Pork Spread, Maple Brook Farms Burrata, Heirloom Cherry Tomato, Basil

TRADITIONAL | 15

House Marinara, Shredded Mozzarella

SHORT RIB | 23

12 Hour Braised Short Rib, High Lawn Blue Cheese Crumble, Herb Parmesan, Caramelized Onion, House BBQ

SEASONAL VEGETABLE | 18

Sautéed Onion, Carrot, Sweet Pepper, Broccoli Rabe, Ricotta, Italian Cheese Blend, White Sauce, Parmesan

*Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.*

COCKTAILS

SUMMER TIME SPRITZ | 18

Gunpowder Citrus Gin, Hibiscus Simple, Lemon & Sparkling Choya

DOWN BY THE BAY | 17

Ketel One Cucumber & Mint, Watermelon Liqueur, Lime & Soda

MANGO CHILI MAI TAI | 17

Bacardi Mango Chile Rum, Bauchant, Orgeat, Lime & Angostura Bitters

SPICY CUCUMBER | 17

21 Seeds Jalapeño & Cucumber Tequila, Sake, Lime & Soda

HIBISCUS MARGARTIA | 18

Bribon Silver Tequila, Bauchant, Lime, Hibiscus Simple

ISLAND TIME TINI | 21

Bacardi Tropical, Ginger & Leychee Liqueur, Lemon & Simple

GREEN TEA MARTINI | 21

Nikka Japanese Whiskey, Choya Umeshu Green Tea, Peach Pureè, Lemon & Sparkling Choya

ESSPRESSO MARTINI | 21

VI Vanilla Vodka, Borghetti & Freshley Brewed Espresso

MOCKTAILS

COCONUT CRUSH | 12

Coconut Pureè, Lime, Soda & Angostura Bitters

HIBISCUS LEMONADE | 12

Lemon, Hibiscus Simple & Soda

PEACHY KEEN | 12

Peach Pureè, Lemon & Iced Tea

SPIKE IT!

Add Titos or Redemption +4

WHITES

RIFF, PINOT GRIGIO DELLE, VENEZIE, VENETO, ITALY 14 | 52

FOURNIER PERE & FILS, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE 15 | 56

RONGOPAI, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 17 | 64

DOMAINE DE VILLARGEAU, LES ABEILLES, "BABY SANCERRE", FRANCE 22 | 84

MACROSTIE CHARDONNAY, SONOMA COAST, CALIFORNIA 15 | 56

EROICA, RIESLING, COLUMBIA VALLEY, WASHINGTON 17 | 64

REDS

PAVETTE, PINOT NOIR, CALIFORNIA 15 | 56

HOLLORAN VINEYARDS, PINOT NOIR, WILLAMETTE VALLEY, OREGON 18 | 68

PAVETTE, CABERNET SAUVIGNON, CALIFORNIA 15 | 56

BONANZA BY CAYMUS, CABERNET SAUVIGNON, CALIFORNIA 18 | 68

SELLA ANTICA, RED BLEND, TUSCANY, ITALY 14 | 52

TERRAZAS, MALBEC, ARGENTINA 16 | 60

BUBBLES

CHOYA SPARKLING WINE, JAPAN 12 | 54

JOSH CELLARS PROSECCO, CALIFORNIA 14 | 54

VEUVE CLIQUOT, BRUT, CHAMPAGNE, FRANCE 21 | 80

VEUVE CLIQUOT, BRUT ROSE, CHAMPAGNE, FRANCE 21 | 80

ROSÈ

CHATEAU PEYRASSOL, ROSÈ, COTE DE PROVENCE, FRANCE 18 | 68

SAKE

SUIGEI TOKUBETSU JUNMAI DRUNKEN WHALE, SHIKOKU, JAPAN 12 | 72

ON DRAFT

BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 9

HANDLINE KÖLSCH | DEVILS PURSE, DENNIS, MA 5% | 9

SUMMER ALE | SAM ADAMS, BOSTON, MA 5.3% | 10

BLUE MOON BELGIAN WHITE | DENVER, CO 5.4% | 10

GRIPAH | CISCO BREWERS, NANTUCKET, MA 5.5% | 10

OUTERMOST IPA | HOG ISLAND, ORLEANS, MA 6.2% | 9

CLOUD CANDY NE IPA | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 12

HAIR RAISER DBL IPA | EXHIBIT A, FRAMINGHAM, MA 8% | 14

BLUEBERRY HONEY ALE | TIMBERYARD BREWING CO, BROOKFIELD, MA 8.3% | 13

GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 12

BOTTLES & CANS

BUDWEISER | 7

BUD LIGHT | 7

CORONA EXTRA | 9

STELLA ARTOIS | 9

DOWNEAST CIDER | 8

HIGH NOON SELTZERS | 11

PINEAPPLE, PEACH

ATHLETIC BREWING N/A | 7

UPSIDE DAWN, RUN WILD IPA

HEINKEN ZERO N/A | 7

CHILDREN'S MENU

12 and younger

CLASSIC "SUSHI" ROLLS

RICE & CUCUMBER 12

RICE & AVOCADO 12

BOWL OF SUSHI RICE 5

SOY SAUCE

TRADITIONAL CHEESE FLATBREAD PIZZA 15

HOUSE MARINARA, SHREDDED MOZZARELLA

GRILLED CHEESE & FRIES 13

TEXAS WHITE BREAD, AMERICAN CHEESE

CHICKEN FINGERS & FRIES 13

DESSERT

CHOCOLATE CHIP COOKIES (2) 6

DESSERTS IN JARS

\$12

CHOCOLATE & PEANUT BUTTER

CHOCOLATE DEVIL'S FOOD CAKE, PEANUT BUTTER CREMEUX, CHOCOLATE MOUSSE, PRETZEL CRUNCH

BLUEBERRY COBBLER

VANILLA BISCUIT, ROASTED BLUEBERRIES, VANILLA CREAM

PEACH PIE

ROASTED PEACHES, SWEET TEA MOUSSE, OAT STREUSEL, PIE LATTICE

CHERRY CHEESECAKE

CRÈME FRAÎCHE CHEESECAKE, POACHED CHERRIES, BUCKWHEAT CRUMBLE, CANDIED ALMONDS