

WAVES

SUSHI • RAW BAR • BRICK OVEN FLATBREAD

SMALL PLATES

WHITE TIGER SHRIMP CEVICHE | 24

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

PELHAM CRUDITÉ | 16

Assortment of Seasonal Vegetables, Roasted Red Pepper & Almond Romesco, House Ranch

LOCAL NEW ENGLAND CHEESES FOR TWO | 28

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

CRISPY SMASHED FINGERLING POTATO | 20

Togarashi, Scallion, Spicy Aioli

SMOKED KOREAN BBQ RIBS | 23

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

SEACUTERIE

FOR TWO

LE BRUJULA TINNED FISH

Served with: House Bread, Whipped Sea Salt Butter, Pickled Red Onion, Cornichons, Rooster

Sauce
YELLOWFIN TUNA BELLY (4 OZ) | 41

SCALLOPS IN SAUCE (4 OZ) | 65

RAZOR CLAMS (4 OZ) | 62

MUSSELS IN ESCABECHE (4 OZ) | 36

OCTOPUS WITH PIMENTO (4.8 OZ) | 92

SUSTAINABLY & RESPONSIBLY
HARVESTED IN GALICIA, SPAIN

PELHAM HOUSE BRANDED CALVISIUS CAVIAR

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

Cornichon,
CALVISIUS:

WHITE STURGEON TRADITION PRESTIGE | 129

CALVISIUS:

SIBERIAN CLASSIC | 160

ARS ITALICA:

SEVRUGA ROYAL | 248

SUSTAINABLY HARVESTED
1 OZ EACH

POKE BOWLS

PHR VEGETABLE BOWL | 20

Sushi Rice, Pickled Carrot, Wakame Salad, Shiitake Mushroom

SESAME SEARED TUNA BOWL | 25

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

TEMPURA SHRIMP BOWL | 25

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

BUILD YOUR OWN SEAFOOD TOWER

PRICED PER PIECE

DENNIS MA OYSTERS | 4

Gray Whale Gin Mignonette, Tobiko, Lemon

POACHED JUMBO SHRIMP | 4.5

Classic Cocktail Sauce, Lemon

SNOW CRAB CLAW | 5

Kimchi Vinaigrette

SPECIALTY ROLLS

10 PIECES

SPIDER ROLL | 20

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

TEMPURA SHRIMP ROLL | 20

White Tiger Shrimp, Asparagus, Masago, Sweet Soy

PHR KINGS ROLL | MKT

Tempura Fried Lobster, Avocado, Cucumber, Topped with Masago, Unagi, Yum Yum Sauce, & Crispy Tempura Flake

SPICY SAMURAI ROLL | 33

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

RAINBOW ROLL | 30

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

DAIMYO ROLL | 29

Yellow Fin Tuna, Salmon, Flounder, Asparagus, Capelin Fish Roe, Scallion, Kimchi Vinaigrette

EL-GAUCHO | 27

Grilled Asparagus, Shrimp Tempura, Avocado, Scallion, Beef Tenderloin- topped with Heirloom Tomato, Ponzu Shoyu Chimichurri & PH Fennel -Citrus Crumble

CLASSIC ROLLS

8 PIECES

SPICY TUNA | 20

Fresh Tuna, Spicy Aioli, Pickled Jalapeno, Black Tobiko

CALIFORNIA ROLL | 23

Jumbo Lump Crab, Cucumber, Avocado, Red Tobiko

PICKLED VEGETABLE ROLL | 13

Carrot, Asparagus, Daikon Radish, Soy Pearls

RICE-LESS ROLLS

8 PIECES

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

OMAKASE PLATTERS

ASSORTED NIGIRI (8
PC)

SASHIMI (12 PC)

CALIFORNIA ROLL

RAINBOW ROLL

90

ASSORTED NIGIRI (5 PC)

SASHIMI (8 PC)

CALIFORNIA ROLL

60

BRICK OVEN FLATBREAD

SERVED CRISPY FROM OUR 900° MARRA FORNI BRICK OVEN | 10" GF CRUST AVAILABLE | +2

NDUJA & 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.

WINES BY THE GLASS

BUBBLES

PROSECCO, JOSH CELLARS, IT 11 | 50

BRUT CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 18 | 85

BRUT ROSÉ CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 19 | 90

WHITE

VINHO VERDE, BROADBENT, MINHO, PT 12 | 50

SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NZ 13 | 52

SAUVIGNON BLANC, 'LES DEUX TOURS' BARON DE LA DOUCETTE, TOURAINE, FR 15 | 60

PINOT GRIGIO, CAVALIERE D'ORO, VENETO, ITALY 11 | 44

PINOT GRIGIO, SANTA MARGHERITA, ALTO-ADIGE, ITALY 17 | 76

CHARDONNAY, JOSH CELLARS, CALIFORNIA 11 | 50

CHARDONNAY, HARTFORD COURT, RUSSIAN RIVER VALLEY, CA 18 | 72

ROSÉ

GRENACHE, SYRAH, WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56

RED

PINOT NOIR, STEELE WINES, CARNEROS, CA 13 | 52

PINOT NOIR, MAISON ROCHE DE BELLENE, BURGUNDY, FR 14 | 56

CABERNET SAUVIGNON, JOSH CELLARS, CALIFORNIA 12 | 44

CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CENTRAL COAST, CALIFORNIA 18 | 68

RED BLEND, GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CALIFORNIA 13 | 48

MERLOT, J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40

BARBERA D'ALBA, PIO CESARE, PIEDMONT, ITALY 15 | 60

SAKE BY THE GLASS

SEIKYO "MIRROR OF TRUTH", JUNMAI, HIROSHIMA | 11

YUKI NO BOSHA "CABIN IN THE SNOW", JUNMAI GINJO, NIIGATA | 13

SOTO, JUNMAI DAIGINJO, NIIGATA | 15

DAKU, JUNMAI, NIGORI, NIIGATA | 17

COCKTAILS

I LOVE YOU VERY MATCHA | 18

GREY GOOSE VODKA, MATCHA LIQUEUR,
HONEY SIMPLE, LEMON

FULL SENDAI | 16

NIKKA COFFEY GRAIN JAPANESE WHISKY,
FEVER TREE GINGER BEER, LIME

BOKUJO MIZU | 16

BRIBON BLANCO TEQUILA, CUCUMBER,
LIME, SODA WATER, TAJIN SALT RIM

TOKYO DRIFT MARGARITA | 18

TANTEO JALAPEÑO TEQUILA, BAUCHANT,
PEACH, LIME, TOGARASHI RIM

MANGO CHILI MAI TAI | 16

BACARDI MANGO CHILI RUM, BAUCHANT,
GIFFARD ORGEAT, LIME

KUJIRA SPRITZ | 16

GRAY WHALE GIN, HIBISCUS SIMPLE,
LEMON, FEVER TREE SPARKLING YUZU

MOTHER OF PEARL MARTINI | 20

VODKA, DOLIN BLANC, ORANGE BLOSSOM
WATER, LEMON TWIST

SAKETINI | 20

ROKU JAPANESE GIN, GIFFARD LYCHEE
LIQUEUR, SEIKYO SAKE

ON DRAFT

HANDLINE KÖLSCH | DEVILS PURSE, DENNIS, MA 5% | 8

BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 8

ROTATING SELECTION | JACK'S ABBY CRAFT LAGERS, FRAMINGHAM, MA | 8

BELGIAN WHITE ALE | NEWBURYPORT BREWING CO., NEWBURYPORT, MA 5.4% | 8

CLOUD CANDY NE IPA | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11

GRIPAH GRAPEFRUIT IPA | CISCO BREWERS, NANTUCKET, MA 5.5% | 9

SIP OF SUNSHINE IPA | LAWSON'S FINEST LIQUIDS, STRATFORD, CT 8% | 11

PULP DADDY IPA | GREATER GOOD, WORCESTER, MA 8% | 12

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

GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

BOTTLES & CANS

BUD LIGHT | 6

COORS LIGHT | 6

CORONA EXTRA | 8

MILLER LITE | 6

MICH ULTRA | 7

STELLA ARTOIS | 8

SAM ADAMS SEASONAL | 8

ATHLETIC BREWING NA | 6

RUN WILD IPA, UPSIDE DOWN GOLDEN ALE

DOWNEAST CIDER | 8

HIGH NOON SELTZERS | 10

PINEAPPLE, MANGO, WATERMELON, PEACH

*KEY LIME PIE | 12

KEY LIME MOUSSE, LIME ZEST GELEE, GRAHAM CRACKER CRUMBLE, WHIPPED CREAM

GF GRAHAM CRACKERS AVAILABLE

CHOCOLATE PARFAIT | 12

CHOCOLATE PUDDING, VANILLA WAFER COOKIES, WHIPPED CREAM, HOT FUDGE

BIRTHDAY CAKE | 12

CONFETTI CAKE, WHIPPED VANILLA CUSTARD

SALTED CARAMEL MACCHIATO | 12

CARAMEL MOUSSE, COFFEE-SOAKED SPONGE CAKE, ESPRESSO CUSTARD, CARAMEL SAUCE

DESSERTS IN JARS