

WAVES

SUSHI · RAW BAR · BRICK OVEN FLATBREAD

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

JONAH CRAB CLAW | 5
KIMCHI VINAIGRETTE

SMALL PLATES

CEVICHE DE CAMARON | 28

JUMBO SHRIMP, ONION, JALAPENO, MANGO,
SCALLION, PEPPER, AVOCADO, CILANTRO, CRISPY
WONTON CHIPS, TOGARASHI

FARM CRUDITÉ | 16

ASSORTMENT OF LOCALLY GROWN VEGETABLES,
ROASTED RED PEPPER & ALMOND ROMESCO, HOUSE
RANCH

SELECTION OF LOCAL NEW ENGLAND CHEESES | 24

SEASONAL FRUIT, ASSORTMENT OF SWEET &
SAVORY JAMS, EVERYTHING CRACKERS

PHR SEA~CUTERIE

SERVED WITH ROASTED GARLIC FOCACCIA, WHIPPED SEA
SALT BUTTER, RED PEPPER & ALMOND ROMESCO, PICKLED
RED ONION, CORNICHONS

LE BRUJULA

(TINNED FISH)
SUSTAINABLY & RESPONSIBLY
HARVESTED IN GALICIA, SPAIN

YELLOWFIN TUNA BELLY (4 OZ) | 40
SCALLOPS IN SAUCE (4 OZ) | 61
RAZOR CLAMS (4 OZ) | 57
MUSSELS IN ESCABECHE (4 OZ) | 30
GALICIAN SEA URCHIN (3.8 OZ) | 145
OCTOPUS WITH PIMENTO (4.8 OZ) | 88

PELHAM HOUSE BRANDED CALVISIUS CAVIAR

SUSTAINABLY HARVESTED 1 OZ EACH

TRADITION PRESTIGE | 120
ARS ITALICA: OSCIETRA CLASSIC I
265
ARS ITALICA: SEVRUGA ROYAL | 280

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CLASSIC ROLLS

8 PIECES

SPICY TUNA | 20

FRESH TUNA, SPICY AIOLI, PICKLED
JALAPENO, TOBIKO

CALIFORNIA | 23

JUMBO LUMP CRAB, CUCUMBER,
AVOCADO, TOBIKO

PICKLED VEGETABLE | 12

CARROT, ASPARAGUS, DAIKON
RADISH, SOY PEARLS

OMAKASE PLATTERS

ASSORTED NIGIRI (5 PC)
SASHIMI (8 PC)
CALIFORNIA ROLL
60

ASSORTED NIGIRI (8 PC)
SASHIMI (12 PC)
CALIFORNIA ROLL
RAINBOW ROLL
90

SPECIALTY ROLLS

10 PIECES

SHRIMP TEMPURA | 20

WHITE TIGER SHRIMP, ASPARAGUS, MASAGO, SWEET SOY

SPIDER | 20

CRISPY SOFT SHELL CRAB, ASPARAGUS, SCALLION, AVOCADO,
MASAGO & UNAGI, CRISPY TEMPURA FLAKE

PELHAM KINGS | MKT

TEMPURA FRIED LOBSTER, AVOCADO, CUCUMBER, MASAGO,
UNAGI, YUM YUM SAUCE, CRISPY TEMPURA FLAKE

SPICY SAMURAI | 37

FRESH TUNA, LUMP CRAB, SCALLION, ROOSTER SAUCE, PICKLED
JALAPENO, TOPPED WITH TUNA TARTAR

RAINBOW | 38

CALIFORNIA ROLL TOPPED WITH TUNA, SALMON, HAMACHI,
LOCALLY CAUGHT WHITE FISH, AVOCADO, IKURA

EL-GAUCHO | 27

GRILLED ASPARAGUS, SHRIMP TEMPURA, AVOCADO, SCALLION,
FEATHER BROOK FARMS BEEF TENDERLOIN TOPPED WITH
HEIRLOOM TOMATO, PONZU- SHOYU CHIMMICHURI, PH FENNEL &
CITRUS CRUMBLE

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, CHERRY TOMATO, BASIL

TRADITIONAL | 15

HOUSE MARINARA, SHREDDED MOZZARELLA

LOBSTER | MKT

FRESH LOBSTER, MOZZARELLA, PICKLED PEPPER, HOUSE MARINARA, CHERRY TOMATO, ROASTED GARLIC OIL

SHORT RIB | 20

12 HOUR BRAISED SHORT RIB, HIGH LAWN FARM BLUE CHEESE CRUMBLE, HERB PARMESAN, CARAMELIZED ONION, HOUSE BBQ

SEASONAL VEGETABLE | 18

SAUTEED 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, ITALY 11 | 50
BRUT CHAMPAGNE, VEUVE CLICQUOT, REIMS, FRANCE 18 | 85
BRUT ROSÉ CHAMPAGNE, VEUVE CLICQUOT, REIMS, FRANCE 19 | 90

WHITE

VINHO VERDE, BROADBENT, MINHO, PORTUGAL 12 | 50
SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NEW ZEALAND 13 | 52
SAUVIGNON BLANC, FOURNIER PÈRE ET FILS, LOIRE, FRANCE 14 | 56
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, SONOMA-CUTRER, SONOMA COAST, CALIFORNIA 15 | 56

ROSÉ

PINOT NOIR BLANC, WAGNER'S BELLE GLOS "OEIL DE OEDRIX", CALIFORNIA 13 | 52
GRENACHE, SYRAH, WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56

RED

PINOT NOIR, ANGELINE, CALIFORNIA 11 | 40
PINOT NOIR, MAISON ROCHE DE BELLENE, BURGUNDY, FRANCE 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
MALBEC, ARUMA, MENDOZA, ARGENTINA 14 | 52
MERLOT, J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40

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

ONAMI MULE | 18

BELVEDERE BLACKBERRY AND
LEMONGRASS INFUSED VODKA,
UMESHU, LEMON, GINGER BEER

SURF'S UP SOUR | 16

REDEMPTION BOURBON, GIFFARD
PEACH LIQUEUR, PEACH PURÉE, LIME

SAKURA SPRITZ | 16

GRAY WHALE GIN, CHERRY BLOSSOM
SYRUP, LEMON, PROSECCO

MERMAID MARGARITA | 18

BUTTERFLY PEA FLOWER INFUSED
BRIBON BLANCO TEQUILA,
WATERMELON PUCKER, AGAVE, LIME
UPGRADE TO DON JULIO +2

FLAMING HOT MARGARITA | 18

TANTEO JALAPENO TEQUILA, GUAVA
PURÉE, BAUCHANT, LIME

PASSIONFRUIT PUNCH | 16

PLANTATION'S 3-STAR AND DARK RUMS,
CHINOLA PASSIONFRUIT LIQUEUR,
PINEAPPLE, LIME

OCEAN MIST MARTINI | 18

EMPRESS INDIGO GIN, ITALICUS
BERGAMOT LIQUEUR, LEMON

SAKETINI | 18

TITO'S VODKA, SAKE, GIFFARD LYCHEE
LIQUEUR, LIME

ON DRAFT

BEACH BLONDE | ALE CAPE COD BEER, HYANNIS, MA 4.9% | 8
ROTATING SELECTION | JACK'S ABBY, FRAMINGHAM, MA 4% | 8
WHITE ALE | CASTLE ISLAND, NORWOOD, MA 5.4% | 10
HANDLINE KÖLSCH | DEVILS PURSE, DENNIS, MA 5% | 8
CLOUD CANDY | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11
GRIPAH GRAPEFRUIT IPA | CISCO BREWERS, NANTUCKET, MA 5.5% | 9
ROTATING SELECTION | ZERO GRAVITY, BURLINGTON, VT 5.7% | 9
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

BUDWEISER | 6
BUD LIGHT | 6
COORS LIGHT | 6
CORONA EXTRA | 8
MILLER LITE | 6
MICH ULTRA | 7
STELLA ARTOIS | 8
SAM ADAMS SEASONAL | 8
O'DOULS NA | 6
BECKS NA | 6
DOWNEAST CIDER | 8
HIGH NOON SELTZERS | 10
PINEAPPLE, MANGO, WATERMELON, PEACH

DESSERTS IN JARS

STRAWBERRY CHEESECAKE | 12

GRAHAM CRACKER CRUMBLE, VANILLA BEAN CHEESECAKE, STRAWBERRY GELEE, WHIPPED CREAM

CHOCOLATE DREAM | 12

DEVIL'S FOOD CAKE, CHOCOLATE CUSTARD, COOKIES AND CREAM CHANTILLY, CHOCOLATE SAUCE

ELVIS | 12

BANANA CAKE, BANANA CUSTARD, HONEY ROASTED PEANUT BUTTER SAUCE, CANDIED BACON

LEMON BLUEBERRY PARFAIT | 12

LEMON POUND CAKE, LEMON CURD, STEWED BLUEBERRIES, MARIGOLD CHANTILLY