

THIRD WAVE

Grand Charcuterie and Cheese 44 TW

International acclaimed cheeses & cured meats, seasonal fruit and jam, Chef condiments, crisp baguette

Shrimp Gambas (Spanish style shrimp) 24

Blackened butter sauteed, wild caught American shrimp, garlic, chilies, Calabrian oil, crisp baguette

Moroccan Date Night 16 *new*

Creamy mascarpone, Medjool dates, pecan pesto, aged balsamic vinegar, crisp baguette

Sardinian Feta Naan bread 14

Garlic Butter, fresh rosemary, feta cheese, Za'atar harmony herbs, oven roasted red onions, white anchovies on the side

Artisanal Bread & Oil 10

Toasted French baguette, olive oil, Parmigiano Reggiano, balsamic glaze garnish

Choripan Bocado 16

Grilled chorizo, smoked pepper aioli, heirloom pepper relish, house mustard, grilled French baguette

Olives & Manchego 16

Marinated mixed Cerignola olives, Manchego cheese, almonds

Pimento Cheese & Charred Onion Relish 16 TW

Ricotta, Manchego, roasted red pepper, crisp baguette

Char-Roasted Brussels 16

Brussel sprouts, local honey, pecorino Romano, chilies, mint

Roasted Fennel & Artichoke Dip 16

House-made and wood fired, crisp baguette.

Harmony Garden Hummus 18

House made hummus, toasted pita, pickled carrots, Za'atar harmony herbs, heirloom tomato, red onion, cucumber garnish, EVOO

ADD: Roasted beef tenderloin +6

ROTATING FEATURES FROM OUR SMOKER

Rotationally available, inquire with server

House-Smoked Cajun Redfish Dip 24

Lahvosh cracker, house-pickled veggies, local Datil pepper pickle

Candied Salmon Board 24

Local honey, house-blend mustard, Cerignola olives, pecan-crumbled garnish

Pastrami Angus Beef Rib 36

Bone-in, 7-day brine, 14-hour smoked in house, sauerkraut, Marbled Rye, million Island dressing, house mustard blend, Datil pepper pickle

Brisket Sandwich 24

Angus brisket, Hawaiian brioche bun, Swiss cheese, pickled onions, House Datil pepper BBQ and pickles, roasted rosemary potatoes

FEAST

Smart Catch* MKT TW

Chefs catch, blackened honey pecan-crust, wild caught American shrimp, whiskey butter cream sauce, Chef veg, Yukon mash

Florida's Prize Catch MKT

Chef seasonal preparation

Wild Alaskan King Salmon* 36 *new*

Exclusive reserve stock, sustainably caught salmon, caramelized mirin glaze, Napa kimchi cabbage, Spain Bomba rice, pan butter, sesame garnish

Can substitute Chef veg for cabbage

Galician Pulpo* 32 TW

Roasted octopus (*pot-caught*)

Mediterranean, grilled heirloom peppers & onions, toasted garbanzo beans, peas, sweet chili drizzle, Spain Bomba rice

Scallops* 38

Pan seared jumbo northern cold-water scallops, cheddar heirloom grits, charred tattered Brussel sprouts, cherry pepper vinaigrette, black mangrove honey drizzle

Seafood Ambrosia* 34 *new*

Coconut yellow curry sauce, toasted garbanzo beans, East coast shrimp, calamari, sustainable broken scallops, heirloom peppers, Spain Bomba rice

Creste de Gallo 32

Broken scallops, Florida rock shrimp, semolina pasta, mushrooms, artichokes, cherry tomatoes, capers, tossed in scampi butter & pecorino
(may contain traces of soy)

Chef's Prime Burger 18

House ground blend, American cheese, spring mix, tomato (*Limited availability*)

Wagyu Short Rib 36

Cabernet braised Australian boneless short rib, Yukon mash, Chef veg, cabernet demi

Tenderloin Barcelona 38

Hand cut ,1855 Angus Prime Grade™ filet mignon, sautéed peppers, chef veg, charred pearl onions, Yukon mashed potatoes, cabernet demi, blue cheese

Oak Roasted Half Chicken 28 TW

Charlieschickens.com

Local pasture raised (bone-in), smoked-paprika butter, Chef veg, Yukon mash,

Iberico Chop 36 *new*

Wood-fired Iberico pork chop, citrus-achiote marinade, chimichurri sauce, Chef veg, Yukon mash.

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Our steaks are cooked in beef tallow. This artisan method is done to promote color and flavor.

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Steaks requested to be prepared med-well to well-done are not recommended and will not be guaranteed.

NEAPOLITAN PIZZA

12" House-made dough using Italian-milled blue label flour, hand-tossed & oak-fired

Margherita 🌿 16

House Mozzarella, Parmigiano Reggiano, tomato sauce, basil, EVOO

New Yorker 18

Pepperoni, Italian fennel sausage, house mozzarella, Ricotta, Pecorino Romano, tomato sauce, Calabrese pepper, garlic, Italian herbs

Classic Roni 16

Pepperoni, tomato sauce, shredded mozzarella/provolone, Italian seasoning, Pecorino

Honey Baby 16 TW

Soppressata salami, shredded mozzarella/provolone, tomato sauce, Italian cherry pepper, NSB local wildflower honey

Spanish Country Farm Girl 16

Shredded Mozzarella/provolone, arugula, Spain Serrano Ham, pecorino Romano, sunny side up egg.

Gluten free option available upon request +3**Burrantina** 🌿👤 20 TW

Hand-crafted Burrata, house mozzarella, Parmigiano Reggiano, Peruvian pepper relish, baby arugula, charred artichoke, basil pesto, tomato, tomato sauce, balsamic glaze EVOO

Bianca 🌿 16

Parmigiano Reggiano, shredded mozzarella/provolone, ricotta, Italian herbs, garlic, EVOO

Fungi Fromage 🌿 17

Oak-roasted seasonal mushrooms, shredded mozzarella/provolone, Parmigiano Reggiano, garlic, Italian herbs, authentic black truffle oil

Chicken Tikka Masala 18

Hand-pulled sous-vide chicken, coconut curried tomato sauce, red onion, house mozzarella, provolone, pecorino

The Bambino Pie 14

Cheese pizza

Burrata (Cream-filled Mozzarella) Caprese 🌿 20 TW

Hand-crafted burrata, fresh tomatoes, basil pesto, charred artichoke and Peruvian pepper relish, artisan bread

Third Wave Salad 🌿 9 TW

Spring mix, strawberries, toasted almonds red onion, feta, balsamic vinaigrette

Caesar 9Artisan romaine, lemon-herb crumb, shaved Parmigiano Reggiano *silvered-sided Spanish anchovy* + 2**Twisted 1905 Wedge** 14 TW

Baby iceberg, Swiss and Manchego cheese, Spanish olives, red wine Serrano ham, tomatoes, house-made million island dressing.

Add on:free-range chicken +5 | House-made chicken salad +6
Canaval shrimp* +7 | Chef's featured catch* or Wild Alaskan Salmon* MKT

FINISH

Featured Desserts TW 10

Assorted Gelato flavors

4 (one scoop | 6 (two scoops)

TW Third Wave Favorite,
*Smart Catch, Seafood Watch,
🌿vegetarian

Featured on the Food Network, Guy Fieri's "Diners, Drive-ins and Dives"

*Executive Chef David Moscoso is a Florida Smart Catch Leader in the James Beard Foundation since 2019, member of the Monterey Bay Seafood Watch "Blue Ribbon Task Force", Founding member of the Portland Pact Chefs for Fish. Third Wave is a Future Maker in One Planet Living. These programs were created with the purpose of increasing healthy, sustainable seafood consumption and supporting environmentally sustainable fishing and American clean-water farming, as well as responsible agriculture and business practices for the benefit of our communities and our planet. When possible, we source locally, however seasonality and availability may impact where supplies are purchased.

We may make substitutions when items or ingredients are temporarily unavailable

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness