

THIRD WAVE

café & wine bar

Fromage & Fruit Board 38

 TW

Internationally acclaimed cheeses, seasonal fruit, house-made jam, chef’s condiments, crisp baguette

Third Wave Smash Burger 24

TW

Prime & Wagyu beef house-blend double smash burger, cheddar cheese, grilled onions, house pickles, toasted Hawaiian brioche roll, choice of side

Shrimp Gambas 26

TW

Wild-caught local shrimp blackened and butter-sauteed, garlic, chiles, Calabrian oil, crisp baguette

Moroccan Date Night 18

 TW

Candied Medjool dates, creamy mascarpone, aged balsamic, pecan relish, crisp baguette

Mediterranean Baked Feta 24

Baked marinated feta, heirloom tomatoes, roasted vegetables, Kalamata olives, braised garbanzos, fresh herbs, crisp baguette, NSB black mangrove honey

Char-Roasted Brussels 20

Roasted brussels sprouts, honey glaze, Pecorino Romano, chilies, mint

Spinach & Artichoke Dip 18

House-made dip, wood-fired spinach and artichokes, crisp baguette

Harmony Garden Hummus 24

House-made hummus, Za’atar herbs, pickled carrots, feta Romesco, house pickles, Mediterranean relish, EVOO, toasted pita

Brisket in a Blanket 24

NEW

Brisket glazed with house Datil pepper BBQ sauce, Persian cucumber-pickled ponzu slaw, Kewpie citrus mayo, toasted brioche roll, choice of side

Wagyu Short Rib Hummus 30

House-made hummus, roasted Wagyu short rib, Za’atar herbs, pickled carrots, feta Romesco, Mediterranean relish, EVOO, toasted pita

Olives & Manchego 20

Marinated mixed Roman olives, Manchego cheese, almonds



House-Smoked Cajun Redfish Dip 26

TW

Lahvosh crackers, Cajun redfish dip, house pickled vegetables, datil pepper pickles, Red Drum, Copper Shoals sustainably farmed, Texas natural saltwater aquifer

Chef’s Candied Salmon 26

TW

House-brined and smoked salmon, candied pecans, Mangrove honey, olives, house mustard - (based on availability)

FROM THE SMOKER

Ask your server about our Chef’s smoked specials, available when in season (items may vary)



This mark indicates that the listed seafood is rated green for environmental sustainability by Monterey Bay Aquarium’s Seafood Watch. Learn more at seafoodwatch.org.

FEAST



Texas Redfish MKT

TW

Red Drum, Copper Shoals sustainably farmed, Texas natural saltwater aquifers, chef’s seasonal preparation

Tide & Root 42

TW

Wild line-caught Alaskan King salmon, Thai jasmine rice, fennel leek miso crème, house-infused chive oil, pickled carrot ribbon, chef’s vegetables

The Iberian Coast 34

TW

Mediterranean pot-caught octopus, grilled heirloom peppers and onions, toasted garbanzo beans, Yukon gold mashed potatoes, sweet chili drizzle

Scallops 42

New England jumbo scallops, sun-dried tomato–infused cashmere cream risotto, candied cherry tomatoes, goat cheese crème

Winter Coast Riggies 38

Semolina pasta, scallops, Florida rock shrimp, Sun-dried tomato pesto cream sauce, local mushrooms, cherry peppers, Spinach, artichokes, Pecorino

Add Calamari \$5

Seafood Ambrosia 40

Sautéed New England jumbo scallops, wild-caught local shrimp, calamari, chef’s signature coconut curry sauce, Thai jasmine rice, fresh herbs, crisp baguette

Wagyu Short Rib 48

Australian Wagyu short rib, Yukon gold mashed potatoes, seasonal chef’s vegetables, cabernet demi-glaze

Mojo Brined & Oak Roasted 1/2 Chicken 30

TW

Bone-in, smoked Catalan butter, seasonal chef’s vegetables, Yukon gold mashed potatoes
Humanely raised with GAP certification, sourced from antibiotic-free, vegetarian-fed Amish and Mennonite farms.

1855 Farms Filet & Shrimp 65

Hand-cut Prime-grade filet, Florida wild-caught shrimp, Spanish port demi-glaze, gorgonzola blue, Peruvian sweet peppers, Yukon gold mashed potatoes, chef’s vegetables

Kurobuta Heritage Pork Chop 38

NEW

Iron skillet seared, house achiote brined, chimichurri sauce, Yukon gold mashed potatoes, seasonal chef’s vegetables

Honey Plum Glazed 1/2 Duck 42

NEW

Fire Kissed Peking duck, Mangrove honey plum glaze, citrus ponzu, local mushroom duck sauce, toasted sesame, Yukon mashed potatoes, chef’s seasonal vegetables

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
The following ingredients are present in our facility:

gluten | nuts | dairy | soybean | wheat | seafood - including crustacean shellfish – Please note, not all ingredients are listed on menu

NEAPOLITAN PIZZA

12" house-made dough, hand-tossed and oak-fired, made with Italian-milled Blue Label flour

Honey Baby 20 TW

Soppresata salami, shredded mozzarella, provolone, tomato sauce, Calabrian peppers, NSB black mangrove honey

*Spanish Country Farm Girl 20

Shredded mozzarella, provolone, fresh garlic, peppery arugula, Spanish Serrano ham, pecorino Romano, sunny-side-up egg

New Yorker 22

Pepperoni, Italian fennel sausage, mozzarella, provolone, ricotta, Pecorino Romano, tomato sauce, Calabrese peppers, garlic, Italian herbs

Bianca 20

Ricotta, shredded mozzarella, provolone, Parmigiano Reggiano, Italian herbs, EVOO

Margherita 20

House mozzarella, Parmigiano Reggiano, fresh tomato sauce, fragrant basil, EVOO

Vegan Rossa 18

Tomato sauce, garlic, oregano, capers, Kalamata olives, arugula, fresh basil, EVOO

Gluten free option available upon request \$5

Chef's Pastrami Pie 22

From the smoker - limited availability
House-smoked brisket, house-made Datil pepper BBQ sauce, pickled onions, mozzarella, provolone, and fresh herbs

Burrantina 22 TW

Hand crafted cream filled burrata, Parmigiano Reggiano, baby arugula, artichoke and onion relish, basil pesto, fresh tomato, tomato sauce, balsamic glaze, EVOO

Fungi Fromage 20

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

For the Kids

Kids Cheese Pizza - \$16

Kids Pasta - \$8 (served with your choice of red sauce or butter, topped with Parmesan cheese)

Choice of Sides - \$5

Pickled carrots, heirloom grits, rosemary potatoes, Yukon mash, sautéed mushrooms, Chef's seasonal vegetables

TW Third Wave Favorite | Vegetarian

From the Seasonal Garden

Burrata (Cream filled Mozzarella) Caprese 20 TW

Pistachio dusted cream-filled burrata, marinated cherry tomatoes, basil pesto, charred artichokes, za'atar herbs, pickled beets, Peruvian sweet peppers, arugula, herb infused EVOO, toasted artisan bread

Cretan Dakos Salado 14

European cucumbers, cherry tomatoes, marinated feta, red onion, capers, Kalamata olives, house-made white balsamic dressing, toasted pita

Moroccan Beet Salad 14 TW

Seasonal greens, garden gems, house-roasted pickled red beet, red onion, goat cheese, seasonal berries, marinated cherry tomatoes, house-made balsamic vinaigrette, honey drizzle

Misticanza Romana 12

Heirloom romaine, mixed artisanal greens, lemon-herb breadcrumbs, shaved Parmigiano Reggiano, Caesar drizzle

Add Anchovy \$2

Twisted 1905 14 TW

Hydroponic grown Butter lettuce, Manchego cheese, Spanish olives, red wine-cured Serrano ham, tomatoes, house-made Million Island dressing

Fresh local Catch + Mkt | Salmon + Mkt | Shrimp + 10 | Chicken + 8

Executive Chef David Moscoso has served as a James Beard Foundation Ambassador for American Sustainable Seafood from 2018 | A Monterey Bay Aquarium Blue ribbon task force Chef for sustainability since 2020 | Third Wave is currently one of only forty restaurants recognized as a Best Choice restaurant by Monterey Bay Seafood Watch.



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