



GLUTEN FREE MENU OPTIONS

**available gluten free upon request*

APPETIZERS

TUNA TARTARE*

DICED AHI TUNA MIXED WITH THAI CHILI VINAIGRETTE LAYERED WITH DICED CUCUMBERS OVER SRIRACHA & CUSABI SERVED WITH CROSTINI \$18

FRIED CALAMARI*

TRADITIONAL STYLE WITH MARINARA SAUCE \$15

DESTINATION 622

“PURE” COLOSSAL CRAB CAKE*

*GRAIN MUSTARD SAUCE
MANGO PICO DE GALLO \$21*

BISTRO CLAMS*

LOCAL CLAMS ROASTED WITH CHORIZO, TOMATO, FENNEL, CILANTRO & SAFFRON BUTTER \$16

RIVERVIEW WINGS*

OFFERED BUFFALO, TERIYAKI OR BBQ \$15

TUSCAN WINGS*

SAVORY ROASTED WINGS WITH BALSAMIC REDUCTION & HOT CHERRY PEPPERS \$15

CHIPS & DIP*

*OVER FRESH FRIED TRICOLOR CORN CHIPS
WITH OUR SALSA ROJA \$8
(ADD GUACAMOLE FOR AN ADDITIONAL \$2)*

IPA BEER BACON*

*THICK SLICED APPLEWOOD SMOKED BACON
WITH IPA BEER - HONEY GLAZE OVER KOHLRABI SLAW & MANDARIN ORANGES \$10*

RAW BAR

*(6) MIDDLE NECK CLAMS ON THE HALF SHELL
\$8**

*(4) WILD CAUGHT GULF SHRIMP COCKTAIL \$12**

SEAFOOD COCKTAIL

WITH CRAB, CLAM & SHRIMP \$19
COCKTAIL SAUCE & LEMON**

SPECIALTY SALADS

DOCKSIDE CAESAR*

CRISP ROMAINE & HOMEMADE PARMESAN CROUTONS, TOSSED IN OUR OWN CREAMY CAESAR DRESSING \$10

FESTIVAL*

MESCLUN SALAD TOSSED WITH SEASONAL BERRIES, DICED MANGO & PINEAPPLE, WHITE BALSAMIC VINAIGRETTE, TOPPED WITH TOASTED COCONUT \$12

SPINACH & WATERMELON*

TOSSED IN A LIGHT RASPBERRY VINAIGRETTE WITH CRUMBLLED BLUE CHEESE, CANDIED PECANS, CUCUMBERS & JULIENNE RED ONION \$12

WAYPOINT WEDGE*

CRUMBLLED BLUE CHEESE, TOMATOES, BACON & RED ONION, TOPPED WITH BLUE CHEESE DRESSING \$12

ANCIENT GRAIN SALAD*

AMARANTH GRAINS, RED & BROWN RICE, SPLIT PEAS, KOHLRABI, KALE & BRUSSEL SPROUTS TOSSED IN A CITRUS GINGER VINAIGRETTE, TOPPED WITH MANDARIN ORANGES & CHILE LIME PEPITAS \$15

GARDEN HARVEST SALAD*

MESCLUN MIX, TOMATO, CUCUMBER, RED ONION, JULIENNE CARROTS & YOUR CHOICE OF DRESSING \$10

SOUTHWESTERN CHICKEN & BEAN*

BABY ARUGULA WITH GRILLED CHICKEN, MARINATED WHITE BEANS, RED ONION & ROASTED CORN IN A CHIPOTLE RANCH DRESSING TOPPED WITH CHEDDAR CHEESE & CRUMBLLED CORN CHIPS \$18

ADD ANY OF THE FOLLOWING:

GRILLED CHICKEN BREAST \$6

GRILLED SHRIMP \$12

GRILLED SALMON \$16

GRILLED AHI TUNA \$16

GRILLED 8 OZ. SIRLOIN \$19

MARINA FARE

PLEASE NOTE MARINA FARE IS ONLY AVAILABLE DURING LUNCH OR ON OUR PATIO

BUFFALO CHICKEN WRAP*

WITH SHREDDED LETTUCE, CELERY, TOMATOES, BLUE CHEESE DRESSING, SERVED WITH HOUSE FRIED POTATO CHIPS \$12

CALIFORNIA GRILLED CHICKEN WRAP*

WITH BACON, GUACAMOLE, LETTUCE, TOMATO, SRIRACHA AIOLI SERVED WITH HOUSE FRIED POTATO CHIPS \$14

GRILLED CHICKEN CAPRESE*

WITH ROASTED PEPPER, TOMATO & FRESH MOZZARELLA ON A BUN WITH A SIDE OF BALSAMIC GLAZE, SERVED WITH HOUSE FRIED POTATO CHIPS \$13

10 OZ. ANGUS BURGER*

SERVED WITH FRIES \$14 • CHEESEBURGER \$15

HOFFMAN BURGER*

ANGUS BURGER TOPPED WITH BRAISED SHORT RIB, NATURAL JUS, SERVED WITH FRIES \$18

“BOOKMAKER”*

8 OZ. NY SIRLOIN STEAK SLICED OPEN FACE ON SOURDOUGH, GARLIC BUTTER, SERVED WITH FRIES \$20

MAHI-MAHI SANDWICH*

CAJUN ROASTED ON A BUN, TOPPED WITH PINEAPPLE SALSA, SERVED WITH HOUSE FRIED POTATO CHIPS \$16

TOSTONES*

CRISPY FRIED PLANTAINS TOPPED WITH PULLED PORK IN A CHIPOTLE SALSA WITH LETTUCE, GUACAMOLE, SOUR CREAM & SRIRACHA AIOLI \$15

ENTREES

LINGUINI & LOCAL CLAMS*

*GARLIC SAUTÉED CLAMS WITH FRESH BASIL
& PECORINO ROMANO CHEESE
- RED OR WHITE \$24*

SESAME AHI TUNA*

*TUXEDO SESAME SEEDED & SEARED TUNA
WITH WAKAME SALAD & GINGER BEER GLAZE
SERVED WITH RICE \$30*

ORGANIC SALMON*

*GRILLED WITH PINEAPPLE SALSA
SERVED WITH RICE & SEASONAL VEGETABLE \$28*

8 OZ. CENTER CUT ANGUS FILET MIGNON*

*GRILLED TO YOUR SPECIFICATION, TOPPED WITH GARLIC BUTTER & DEMI-GLACE, SERVED WITH
POTATO & SEASONAL VEGETABLE \$38*

GRILLED HONEY GINGER CHICKEN*

*BELL & EVANS BREAST, GLAZED WITH SAVORY HONEY & GINGER, SERVED WITH POTATO
& SEASONAL VEGETABLE \$24*

TWIN DESTINATION 622 "PURE"

COLOSSAL CRAB CAKES*

*SERVED WITH A GRAIN MUSTARD SAUCE,
MANGO PICO DE GALLO, RICE
& SEASONAL VEGETABLE \$38*

HERB CRUSTED RACK OF LAMB*

*SERVED WITH POTATO
& SEASONAL VEGETABLE \$37*

JERSEY PRIMAVERA*

*RIGATONI TOSSED WITH SAUTÉED CORN, ZUCCHINI, TOMATOES, ARUGULA, GARLIC & OLIVE OIL,
FINISHED WITH SAFFRON BUTTER \$20*

PRIVATE RESERVE PORK CHOP BISTRO STYLE*

*CAJUN SEARED, ANDOUILLE SAUSAGE, MIDDLE NECK CLAMS & TOMATO
IN A SAFFRON CILANTRO JUS, SERVED WITH POTATO & SEASONAL VEGETABLE \$34*

CHICKEN SAVOY*

*OVEN SEARED BELL & EVANS BREAST WITH ITALIAN SEASONING, RED WINE VINEGAR
& BALSAMIC GLAZE, SERVED WITH POTATO & SEASONAL VEGETABLE \$24*

DESSERTS

SEASONAL FRESH BERRIES* \$8

FLOURLESS CHOCOLATE TORTE* \$8

SEASONAL SORBET* \$6