



VEGETARIAN / PESCATARIAN MENU OPTIONS

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*

Mozzarella Sticks

Served with marinara sauce \$10

Firecracker Shrimp

*Beer battered shrimp tossed in a spicy
thai chili pineapple sauce \$12*

SOUP

Waypoint Conch Chowder

New England style, with chunks of potatoes, cream & fresh tarragon - Cup \$6 / Bowl \$8

Specials available daily

Sides

- Fries \$5
- Rice \$4
- Seasonal Fruit \$5
- Onion Rings \$6
- Sweet Potato Fries \$6
- Vegetable \$4

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 crumbled blue cheese, candied pecans, cucumbers & julienne red onion \$12

Waypoint Wedge*

Crumbled blue cheese, tomatoes, bacon & red onion, topped with blue cheese dressing \$12

ask for no bacon

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 & crumbled corn chips \$18

ask for no chicken

Add any of the following:

Grilled Shrimp \$12

Grilled Salmon \$16

Grilled Ahi Tuna \$16

MARINA FARE

Beer-Battered Alaskan Cod Sandwich

Served on a bun with tartar sauce & house fried potato chips \$16

Mahi-Mahi Sandwich*

Cajun roasted on a bun, topped with pineapple salsa, served with house fried potato chips \$16

***Available Gluten free upon request.**

ENTREES

Linguini & Local Clams*

*Garlic sautéed clams with fresh basil
& pecorino romano cheese
– red or white \$24*

Jersey Primavera*

*Rigatoni tossed with sautéed corn, zucchini, tomatoes, arugula, garlic & olive oil,
finished with saffron butter \$20*

Lobster Mac N' Cheese

*Sweet lobster & fusilli baked in a crock with our lobster infused cheddar cheese
sauce \$27*

Twin Destination 622 “Pure”

Colossal Crab Cakes*

*Served with a grain mustard sauce,
mango pico de gallo, rice
& seasonal vegetable \$38*

Organic Salmon*

*Grilled with pineapple salsa
served with rice & seasonal vegetable \$28*

Sesame Ahi Tuna*

*Tuxedo sesame seeded & seared tuna
with wakame salad & ginger beer glaze
served with rice \$30*

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*