

APPETIZERS

Tuna Tartare*

Diced ahi tuna mixed with thai chili vinaigrette layered with diced cucumbers over sriracha & cusabi, served with crostini \$18

Pork Pot Stickers

Fried or steamed pork dumplings served with a side of toasted sesame sauce \$10

IPA Beer Bacon*

Thick sliced applewood smoked bacon with IPA beer - honey glaze over kohlrabi slaw & mandarin oranges \$10

Fried Calamari*

Traditional style with marinara sauce \$15

Destination 622

"Pure" Colossal Crab Cake*

Grain mustard sauce, mango pico de gallo \$21

**WAYPOINT FAVORITE*

Tuscan Wings*

Savory roasted wings with balsamic reduction & hot cherry peppers \$15

Firecracker Shrimp

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

**WAYPOINT FAVORITE*

Children's Menu

Chicken Fingers with Fries \$9

Mozzarella Sticks with Fries \$9

Pizza with Fries \$9

Grilled Chicken

with Rice & Vegetables \$9

Grilled Cheese with Potato Chips \$9

SOUP & SALADS

Waypoint Conch Chowder

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

Dockside Caesar*

*Crisp romaine & homemade parmesan croutons,
tossed in our own creamy Caesar dressing \$10*

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*

Garden Harvest Salad*

*Mesclun mix, tomato, cucumber, red onion, julienne carrots
choice of dressing: balsamic vinaigrette, blue cheese, Russian, ranch
honey mustard, light raspberry vinaigrette & white balsamic vinaigrette \$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*

Add any of the following to your salad:

Grilled Chicken Breast \$6

Grilled Shrimp \$12 / Grilled Ahi Tuna \$16

Grilled 8 oz. Sirloin \$19 / Grilled Salmon \$16

Sides

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

** Available gluten free upon request.*

ENTREES

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

**WAYPOINT FAVORITE*

Private Reserve Pork Chop "Milanese"

Topped with arugula & radicchio salad tossed in balsamic vinaigrette, served with potato \$32

8 oz. Center Cut Angus Filet Mignon*

Grilled to your specification, topped with garlic butter & demi-glace served with potato & seasonal vegetable \$38

Linguini & Local Clams*

Garlic sautéed clams with fresh basil & pecorino romano cheese offered 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

**WAYPOINT FAVORITE*

Herb Crusted Rack of Lamb*

Served with potato & seasonal vegetable \$37

Twin Destination 622 "Pure" Colossal Crab Cakes*

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

**WAYPOINT FAVORITE*

Chicken Savoy*

Oven seared Bell & Evans breast with Italian seasoning, red wine vinegar & balsamic glaze, served with potato & seasonal vegetable \$24

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

** Available gluten free upon request.*