

APPETIZERS

Tuna Tartare♥

*Miso lime vinaigrette,
organic greens, crostini \$15*

Beef Carpaccio♥

Grain mustard sauce, basil oil drizzle, toast points \$14

Pork Pot Stickers

Fried or steamed pork dumplings, toasted sesame dipping sauce \$9

IPA Beer Bacon♥

*Two thick applewood smoked bacon slices,
grilled, roasted, simmered in IPA beer & honey glaze
over health slaw & Mandarin oranges \$9*

Destination 622

"Pure" Colossal Crab Cake♥

Grain mustard sauce, mango pico de gallo \$21
**WAYPOINT FAVORITE*

Tuscan Wings♥

Savory style roasted wings with balsamic vinegar & hot cherry peppers \$13

Firecracker Shrimp

*Tempura battered shrimp tossed in a
Thai Chili pineapple sauce \$11*
**WAYPOINT FAVORITE*

Sautéed Middle Neck Clams♥

Tossed with garlic, white wine, hot cherry peppers & andouille sausage \$12

RAW BAR

(6) Middle Neck Clams on the half shell \$7♥

(4) Wild Caught Gulf Shrimp Cocktail \$12♥

Colossal Lump Crab Cocktail \$18♥

Cocktail sauce & lemon

♥ Available Gluten free upon request.

SOUPS & SALAD

Conch Chowder

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

House Salad \$5 / Classic Caesar Salad \$6

*Dressings: Balsamic Vinaigrette, Blue Cheese, Russian, Honey Mustard,
Buttermilk Ranch, Light Raspberry Vinaigrette, White Balsamic Vinaigrette*

SPECIALTY SALADS

Dockside Caesar♥

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

Waypoint Wedge♥

*Crumbled blue cheese, tomatoes, bacon & red onion
topped with our own blue cheese dressing \$10*

Riesling Poached Pear & Arugula

*Topped with blood orange glaze, extra virgin olive oil,
pistachios & fried goat cheese medallion \$12*

Add Grilled Chicken Breast \$5 / Grilled Shrimp \$12

Ahi Tuna \$16 / 8 oz. Sirloin \$19

SIDES

- Boardwalk Fries \$5
- Rice \$4 • Fresh Fruit \$4
- Potato \$4 • Health Slaw \$3
- Onion Rings \$6 • Vegetable \$4
- Sweet Potato Fries \$5

KIDS MENU

- Chicken Fingers with Fries \$9
- Mozzarella Sticks with Fries \$9
- French Bread Pizza with Fries \$9
- Grilled Chicken with Potatoes & Vegetables \$9
- Grilled Cheese with Potato Chips & Pickle \$9
- Linguini Marinara \$9

♥ Available Gluten free upon request.

ENTREES

All entrees served with house salad and choice of dressing

Private Reserve Pork Chop Bistro Style♥

Cajun seared, andouille sausage, middle neck clams & tomato in a saffron cilantro jus, served with potato & seasonal vegetable \$29

**WAYPOINT FAVORITE*

8 oz. Center Cut Angus Filet Mignon Forestier♥

Grilled to your specification, topped with mushrooms, cipollini onions, applewood smoked bacon & brandy demi-glace served with potato & seasonal vegetable or coffee seared with demi-glace \$36

Linguini & Local Clams♥

Garlic sautéed clams with fresh basil & pecorino romano cheese offered red or white \$19

Private Reserve Pork Chop "Milanese"

Topped with arugula & radicchio salad tossed in balsamic vinaigrette, served with potato \$28

Ancho Chile Rubbed Ribeye♥

Garlic butter & espagnole sauce served with fingerling potatoes tossed with rosemary shallot infused olive oil & smoked salt, served with seasonal vegetable \$32

Twin Destination 622 "Pure" Colossal Crab Cake♥

Served with a grain mustard sauce, rice & seasonal vegetable \$38

**WAYPOINT FAVORITE*

Bell & Evans Frenched Chicken Breast Savoy♥

Roasted with Italian seasoning, balsamic jus, served with potato & seasonal vegetable \$21

Chipotle Pulled Pork Mac N' Cheese

Waypoint's own pulled pork tossed with fusilli & baked in a creamy chipotle cheddar cheese sauce \$22

Roasted Bell & Evans Airline Chicken Breast♥

Apple cider reduction with baby spinach tossed with dynamite bacon, dried cranberries, apple sage vinaigrette & potato \$22

Mushroom Pappardelle♥

Creamy parmesan porcini mushroom sauce tossed with shallots, peas, tomatoes & arugula \$22

MARINA FARE

Beer-Battered Alaskan Cod Sandwich♥

Lettuce, tomato, tartar sauce on a brioche bun, served with homemade potato chips \$16

Grilled Chicken Cordon Bleu Sandwich♥

Grilled marinated chicken breast, topped with smoked ham, melted swiss cheese, honey mustard dressing on a brioche bun, served with homemade potato chips & a pickle \$13

Pear & Brie Grilled Cheese

Fig jam on sourdough bread served with homemade potato chips \$13

10 oz. Angus Burger♥

Brioche bun, lettuce, tomato, served with boardwalk fries & a pickle \$14

• Cheeseburger \$15 • Hoffman Burger \$17

"Bookmaker" Steak Sandwich♥

8 oz. NY Sirloin Strip sliced open face, garlic toast, chimichurri, served with boardwalk fries \$20

♥ Available Gluten free upon request.