

APPETIZERS

Tuna Tartare*

*Diced ahi tuna & cucumbers mixed with
thai chili vinaigrette over sriracha aioli
& cusabi, served with crostini*

Honey Beer Glazed Bacon*

*Thick sliced applewood smoked bacon
over jicama slaw & mandarin oranges*

Destination 622

"Pure" Colossal Crab Cake*

Grain mustard sauce, mango pico de gallo

Tuscan Wings*

*Savory roasted wings with balsamic reduction
& hot cherry peppers*

Fried Eggplant Tower

*Stacked with tomato & fresh mozzarella
topped with ricotta cheese, mixed greens
& drizzled balsamic*

Stuffed Clams

*With chorizo, peppers & onions
roasted in garlic butter*

RAW BAR

- (6) Middle Neck Clams on the half shell
 - (6) Seasonal Oysters on the half shell
 - (4) Wild Caught Gulf Shrimp Cocktail
- Seafood Cocktail with crab, (3) clams, (3) oysters & (2) shrimp
Cocktail sauce & lemon

*Available Gluten Free Upon Request.

SOUP & SALADS

Waypoint Conch Chowder

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

Dockside Caesar*

*Crisp romaine & homemade parmesan croutons,
tossed in creamy Caesar dressing*

Waypoint Wedge*

*Baby iceberg, crumbled blue cheese, tomatoes, bacon & red onion
topped with blue cheese dressing*

Garden Harvest Salad*

Mesclun mix, tomato, cucumber, red onion, julienne carrots

Choice of Dressings:

*Balsamic vinaigrette, blue cheese, Russian,
ranch, honey mustard & white balsamic vinaigrette*

Add any of the following to your salad:

*Grilled Chicken Breast
Grilled Shrimp
Grilled Ahi Tuna
Grilled 8 oz. Sirloin
Grilled Salmon*

SIDES

*Fries
Rice
Vegetable
Onion Rings
Seasonal Fruit
Sweet Potato Fries*

CHILDREN'S MENU

(FOR CHILDREN 12 & UNDER ONLY)

*Chicken Fingers with Fries
Mozzarella Sticks with Fries
Pizza with Fries
Grilled Chicken with Rice & Vegetables
Grilled Cheese with Potato Chips
Linguini Marinara*

**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*

Private Reserve Pork Chop "Milanese"

*Topped with arugula salad with cherry tomatoes & red onion, tossed in
balsamic vinaigrette, served over broccoli rabe & potato salad*

8 oz. Center Cut Angus Filet Mignon*

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

Linguini & Local Clams*

*Garlic sautéed clams with fresh parsley
& pecorino romano cheese offered red or white*

Jersey Primavera*

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

Sautéed Lobster Tail & Scallops*

In a sherry & herb butter sauce over fettucine

Grilled Tamarind Soy Ahi Tuna*

Served over roasted vegetable & ancient grain rice

Herb Crusted Rack of Lamb*

Peach ginger glaze served with potato & seasonal vegetable

Twin Destination 622

"Pure" Colossal Crab Cakes*

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

Chicken Savoy*

*Oven seared Bell & Evans breast with Italian seasoning,
red wine vinegar, balsamic glaze, over broccoli rabe & potato salad*

Chicken Paillard

*Topped with mixed greens, tomatoes, cotija cheese,
pepitas & blood orange vinaigrette
served over mashed potatoes*

Fennel Dusted Grilled Salmon*

*Served over summer vegetable
& quinoa salad finished with a citrus gastrique*

*Available Gluten Free Upon Request.