



WAYPOINT 622 SERVES A VARIETY OF FRESH, NEW AMERICAN CUISINE. WE PROUDLY SERVE GLUTEN-FREE SELECTIONS ALONG WITH ALL NATURAL HORMONE AND ANTIBIOTIC-FREE POULTRY AS WELL AS WILD-CAUGHT SEAFOOD. ALL OUR FOOD SELECTIONS ARE COOKED TO ORDER SO COME AND RELAX BY THE WATER WHILE YOU ENJOY STUNNING VIEWS OF THE MANASQUAN RIVER AND HOFFMAN'S MARINA WITH DELECTABLE FARE HAND CRAFTED BY THE AWARD-WINNING CHEFS OF WAYPOINT 622.

*WHEN THE LINE IS REAL LONG
AND THE WEATHER IS HOT
WE'RE DOING OUR BEST IN THE SPACE WE'VE GOT
SO PLEASE BE PATIENT
AND DO NOT DESPAIR
QUALITY FOOD TAKES TIME TO PREPARE*



*732-528-6665
WWW.WAYPOINT622.COM*



MARINA FARE

CORONA BATTERED ALASKAN COD SLIDERS

WITH TARTAR SAUCE, SHREDDED LETTUCE & HOUSE FRIED POTATO CHIPS

CALIFORNIA GRILLED CHICKEN WRAP*

*WITH BACON, GUACAMOLE, LETTUCE, TOMATO, SRIRACHA AIOLI
SERVED WITH HOUSE FRIED POTATO CHIPS*

FRIED CHICKEN CUTLET SANDWICH

*LETTUCE, TOMATO, CHIPOTLE RANCH & CHEDDAR CHEESE
SERVED WITH HOUSE FRIED POTATO CHIPS*

CUBAN SANDWICH

*SLOW ROASTED PULLED PORK, SMOKED HAM, SWISS CHEESE,
PICKLES & MUSTARD PRESSED ON A CUBAN ROLL,
SERVED WITH HOUSE FRIED POTATO CHIPS*

10 OZ. ANGUS BURGER*

SERVED WITH FRIES • CHEESEBURGER

HOFFMAN BURGER*

*ANGUS BURGER TOPPED WITH BRAISED SHORT RIB,
NATURAL JUS, SERVED WITH FRIES*

“BOOKMAKER”*

*8 OZ. NY SIRLOIN STEAK SLICED OPEN FACE ON CROSTINI,
GARLIC BUTTER, SERVED WITH FRIES*

MAHI-MAHI WRAP*

*CAJUN ROASTED IN A WRAP WITH JICAMA SLAW AND PICO DE GALLO,
SERVED WITH HOUSE FRIED POTATO CHIPS*

TACOS*

*ON A SOFT CORN TORTILLA WITH PICO DE GALLO, SHREDDED LETTUCE
& SIDE OF OUR HOMEMADE SALSA ROJA SERVED WITH TORTILLA CHIPS
CHOICE OF: CORONA BATTERED COD OR SHORT RIB*

ENTREES

CHICKEN PAILLARD

*TOPPED WITH MIXED GREENS, TOMATOES,
COTIJA CHEESE, PEPITAS & BLOOD ORANGE
VINAIGRETTE OVER MASHED POTATOES*

GRILLED SALMON*

*FENNEL DUSTED THEN GRILLED, SERVED OVER
SUMMER VEGETABLE & QUINOA SALAD
FINISHED WITH A CITRUS GASTRIQUE*

SAUTÉED LOBSTER TAIL & SCALLOPS*

*IN A SHERRY & HERB
BUTTER SAUCE OVER FETTUCINE*

JERSEY PRIMAVERA*

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

TAMARIND SOY AHI TUNA*

*GRILLED THEN SERVED OVER ROASTED
VEGETABLE & ANCIENT GRAIN RICE*

LINGUINI & LOCAL CLAMS*

*GARLIC SAUTÉED CLAMS WITH FRESH PARSLEY
& PECORINO ROMANO CHEESE
– RED OR WHITE*

PRIVATE RESERVE

PORK CHOP “MILANESE”

*TOPPED WITH ARUGULA SALAD WITH CHERRY
TOMATOES & RED ONION, TOSSED IN BALSAMIC
VINAIGRETTE, SERVED OVER BROCCOLI RABE &
POTATO SALAD*

8oz CENTER CUT ANGUS FILET MIGNON*

*GRILLED TO YOUR SPECIFICATION, TOPPED WITH
GARLIC BUTTER & DEMI-GLACE, 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*

***AVAILABLE GLUTEN FREE UPON REQUEST.**



APPETIZERS

TUNA TARTARE*

*DICED AHI TUNA & CUCUMBERS
MIXED WITH THAI CHILI VINAIGRETTE
OVER SRIRACHA & CUSABI,
SERVED WITH CROSTINI*

PORK POT STICKERS

*FRIED OR STEAMED PORK DUMPLINGS,
SERVED WITH A SIDE OF
TOASTED SESAME SAUCE*

DESTINATION 622

“PURE” COLOSSAL CRAB CAKE*

*GRAIN MUSTARD SAUCE
MANGO PICO DE GALLO*

RIVERVIEW WINGS*

*OFFERED MANGO HABANERO, BUFFALO,
THAI CHILI OR BBQ*

FIRECRACKER SHRIMP

*BEER BATTERED SHRIMP
TOSSED IN A SPICY THAI CHILI
PINEAPPLE SAUCE*

CHIPS & DIP*

*OVER FRESH FRIED TRICOLOR CORN CHIPS
WITH OUR SALSA ROJA
(ADD GUACAMOLE)*

SIDES

*FRIES
RICE
VEGETABLE
ONION RINGS
SEASONAL FRUIT
SWEET POTATO FRIES*

RAW BAR

*(6) MIDDLE NECK CLAMS
ON THE ½ SHELL
(6) SEASONAL OYSTERS ON THE ½ SHELL
(4) WILD CAUGHT GULF SHRIMP COCKTAIL
SEAFOOD COCKTAIL WITH CRAB,
(3) CLAMS, (3) OYSTERS & (2) SHRIMP
COCKTAIL SAUCE & LEMON*

CATCH & COOK

*YOUR CATCH PREPARED, GRILLED,
BLACKENED, BEER-BATTERED OR SAUTÉED;
SERVED FAMILY STYLE & ACCOMPANIED BY
CHEF'S CHOICE OF TWO SIDES*

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 A CREAMY
CAESAR DRESSING*

WAYPOINT WEDGE*

*BABY ICEBERG, CRUMBLLED BLUE CHEESE,
TOMATOES, BACON & RED ONION, TOPPED WITH
BLUE CHEESE DRESSING*

GARDEN HARVEST SALAD*

*MESCLUN MIX, TOMATO, CUCUMBER,
RED ONION, JULIENNE CARROTS
& YOUR CHOICE OF DRESSING*

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*

CHOICE OF DRESSINGS:

*BALSAMIC VINAIGRETTE, BLUE CHEESE,
RUSSIAN, HONEY MUSTARD, RANCH,
& WHITE BALSAMIC VINAIGRETTE*

ADD ANY OF THE FOLLOWING:

*GRILLED CHICKEN BREAST
GRILLED SHRIMP
GRILLED SALMON
GRILLED AHI TUNA
GRILLED 8 OZ. SIRLOIN*

CHILDREN'S MENU

(FOR CHILDREN 12 & UNDER ONLY)

*PIZZA WITH FRIES
LINGUINI MARINARA
CHICKEN FINGERS WITH FRIES
MOZZARELLA STICKS WITH FRIES
GRILLED CHICKEN W/ RICE & VEGETABLES
GRILLED CHEESE W/ POTATO CHIPS*

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