

APPETIZERS

Tuna Tartare*

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

Mexicali Lobster Bruschetta*

*Sweet lobster tossed with pico de gallo, served with salsa,
guacamole & tricolor tortilla chips*

Honey Beer Glazed Bacon*

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

Fried Calamari*

Traditional style with marinara sauce

Destination 622

"Pure" Colossal Crab Cake*

Grain mustard sauce, mango pico de gallo

Tuscan Wings*

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

SUSHI

Veggie Roll

Avocado, cucumber, asparagus & carrots

Waypoint Roll

Avocado, colossal crab, cucumber & wasabi aioli

Spicy Tuna Roll

Sriracha spiced fresh tuna, with avocado & cucumber

Tiger Roll

Avocado, tempura shrimp, cucumber & flying fish roe

Hoffman Roll

Crabmeat, avocado, cucumber, shrimp tempura & spicy tuna

Benny Roll

Salmon, asparagus & cream cheese

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.

SOUPS & SALADS

Waypoint Conch Chowder

*New England style, with chunks of potatoes, cream
& fresh tarragon*

Fresh Tomato & Burrata

*Tomatoes layered with red onion over mixed greens
topped with burrata & finished with pomegranate balsamic glaze,
sea salt & cracked black pepper*

Festival*

*Mesclun salad tossed with seasonal berries, diced mango & pineapple,
white balsamic vinaigrette, topped with toasted coconut*

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*

Mixed baby greens, 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

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

SIDES

Fries

Rice

Vegetable

Onion Rings

Seasonal Fruit

Sweet Potato Fries

* 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 or Chicken "Milanese"

*Topped with arugula salad with cherry tomatoes
& red onion, tossed in a balsamic vinaigrette,
served with broccoli rabe & potato salad
Pork / Chicken*

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, herbs
& 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

Seafood Picnic

*Dungeness crab, scallops, middle neck clams,
mussels & shrimp stewed in garlic beer broth
with old bay potatoes & corn*

Grilled Tamarind Soy Ahi Tuna*

Served over rice with seasonal vegetable

Herb Crusted Rack of Lamb*

*Herb crusted with house made demi,
finished with a pomegranate balsamic 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*

Fennel Dusted Grilled Salmon*

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

* Available Gluten free upon request.