



starters

TUNA TARTARE* | DICED AHI TUNA | CUCUMBER | THAI CHILI VINAIGRETTE | SRIRACHA | CUSABI | CROSTINI \$23

POT STICKERS | FRIED OR STEAMED | TOASTED SESAME SAUCE \$16 • *CHOICE OF: PORK OR VEGETABLE*

FRIED CALAMARI* | MARINARA SAUCE | HOT CHERRY PEPPERS \$18

DESTINATION 622 "PURE" CRAB CAKE* | GRAIN MUSTARD SAUCE | MANGO PICO DE GALLO \$24

RIVERVIEW WINGS* | SERVED PLAIN OR TOSSED \$18
CHOICE OF BBQ SAUCE, THAI CHILI, BUFFALO, MANGO HABANERO, SPICY PEACH GLAZE

FRENCH QUARTER CLAMS* | MIDDLE NECK CLAMS | ROASTED FENNEL | ANDOUILLE SAUSAGE | GARLIC | TOMATO BROTH | CROSTINI \$18

DOCKSIDE SHRIMP | BEER-BATTERED SHRIMP \$19
CHOICE OF BBQ SAUCE, THAI CHILI, BUFFALO, MANGO HABANERO, SPICY PEACH GLAZE

SPINACH & ARTICHOKE DIP* | PITA \$16 • *ADD LUMP CRAB +\$10*

ROASTED OCTOPUS* | SLOW ROASTED OCTOPUS | OLIVES | TOMATOES | GARLIC | WHITE WINE | ROASTED PEPPERS | POTATOES | CROUTONS \$21

HUMMUS PLATTER* | PITA | HOUSEMADE ROASTED PEPPER CANNELLINI BEAN HUMMUS \$16

CAULIFLOWER CAKE* | HAND-MASHED & BUTTERMILK-FRIED | FRESH CAULIFLOWER | CANNELLINI BEANS | CAJUN SEASONING | CUCUMBER WASABI MAYO \$14

QUESADILLA* | PEPPERJACK | CHEDDAR | PICO DE GALLO | FLOUR TORTILLA \$16 • *ADD CAJUN CHICKEN +\$5*

UNCLE ANDY'S PRETZEL BITES | HOUSEMADE SOFT PRETZEL BITES | OUR SIGNATURE BEER CHEESE \$12



soup & salad

SHRIMP CREOLE* | SHRIMP | OKRA | BELL PEPPERS | ONIONS | CELERY | TOMATO BROTH \$8

MARINA SALAD* | BABY ICEBERG WEDGE | CRUMBLLED BLUE CHEESE | TOMATOES | MAPLE HONEY GLAZED BACON | FRIZZLED ONIONS | TOASTED SESAME DRESSING | SESAME SEEDS \$16

HEARTS OF ROMAINE CAESAR* | CRISP ROMAINE | CHERRY TOMATOES | SHAVED PARMESAN | ASIAGO | CROUTONS | CREAMY CAESAR DRESSING \$16

SOUTHWEST SALAD* | BABY ARUGULA | MARINATED WHITE BEANS | RED ONIONS | ROASTED CORN | CHIPOTLE RANCH DRESSING | CHEDDAR | CRUMBLLED CORN CHIPS \$18

CHOPPED SALAD* | ICEBERG LETTUCE | PROVOLONE | MOZZARELLA | SALAMI | MIXED OLIVES | HOT CHERRY PEPPERS | BANANA PEPPERS | CANNELLINI BEANS | TOMATOES | RED ONIONS | BALSAMIC VINAIGRETTE | HOMEMADE CROUTONS \$19

ADD TO ANY SALAD:

GRILLED* OR CRISPY CHICKEN +\$12

GRILLED SHRIMP* +\$14

GRILLED SALMON* +\$14

SLICED SIRLOIN* +\$16

flatbreads & stuffed breads

CHOICE OF:

FLATBREAD*

OR

STUFFED BREAD

MADE WITH FRESH DOUGH & SIDE OF SAUCE

THE ORIGINAL

HERBED TOMATO SAUCE | PECORINO ROMANO | MOZZARELLA \$16
ADD PEPPERONI +\$2

THE MARGHERITA

SLICED PLUM TOMATOES | MOZZARELLA | OLIVE OIL | FRESH BASIL \$16

THE BG

ROASTED LONG HOT PEPPERS | GARLIC | FRESH RICOTTA | MOZZARELLA | PROVOLONE | PECORINO ROMANO | CHERRY TOMATOES \$18

THE GIARDENIERA

OLIVE TAPENADE | MUSHROOMS | BROCCOLI RABE | CREAMY ARTICHOKE & SPINACH | MOZZARELLA | PROVOLONE | PECORINO ROMANO \$18

THE GODFATHER

PEPPERONI | SAUSAGE | CHERRY PEPPER RELISH | HERBED TOMATO SAUCE | MOZZARELLA | PROVOLONE | PECORINO ROMANO \$18

THE FIG & FETA

FIG SPREAD | CHOPPED MIXED NUTS | ARUGULA | CRUMBLLED FETA | BALSAMIC GLAZE \$18

ANY ITEM LISTED WITH AN ASTERISK (*) CAN BE PREPARED GLUTEN FREE UPON REQUEST
GLUTEN FREE BUNS & WRAPS ARE A \$3 UPCHARGE
ADDITIONAL DRESSINGS & SAUCES ARE SUBJECT TO AN UPCHARGE
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

A 3% PROCESSING FEE WILL APPLY TO ALL CREDIT CARD TRANSACTIONS

waypoint 622
622 green avenue - brielle, nj
732.528.6665
www.waypoint622.com
tag us @waypoint622

Summer 2026



marina fare

LOBSTER & SHRIMP ROLL* | SWEET LOBSTER | SHRIMP | CELERY | HELLMAN'S MAYONNAISE | TARRAGON | BRIOCHE ROLL | FRIES \$28

MAHI-MAHI WRAP* | CAJUN ROASTED MAHI-MAHI | FLOUR TORTILLA | LETTUCE | ROASTED PINEAPPLE PICO DE GALLO | SPICY MAYO | FRIES \$21

FRIED CRAB CAKE SANDWICH | CRISPY FRIED CRAB CAKE | SIGNATURE REMOULADE | BURGER BUN | FRIES \$21

FRIED SEAFOOD BASKET | SHRIMP | OYSTERS | CLAM STRIPS | COCKTAIL SAUCE | TARTAR SAUCE | FRIES \$18

BARRAMUNDI SANDWICH* | GRILLED OR BLACKENED BARRAMUNDI | NAPA CABBAGE & FENNEL SLAW | BURGER BUN | FRIES \$21

burgers, sandwiches & more

ANGUS BURGER* | ANGUS BURGER | BURGER BUN | FRIES \$19
CHOICE OF CHEESE +\$2: AMERICAN, CHEDDAR, GRUYÈRE, PEPPERJACK, PROVOLONE

HOFFMAN BURGER* | ANGUS BURGER | BRAISED BRISKET | NATURAL JUS | BURGER BUN | FRIES \$22

PUB BURGER* | ANGUS BURGER | SAUTÉED ONIONS & PEPPERS | PEPPERJACK | OUR SIGNATURE HOUSEMADE BEER CHEESE | HONEY MUSTARD | HOUSEMADE PRETZEL BUN | FRIES \$22

LETTUCE, TOMATO, ONION & PICKLE UPON REQUEST FOR ALL BURGERS

PORTOBELLO SANDWICH* | GRILLED PORTOBELLO MUSHROOM | ROASTED PEPPERS | PROVOLONE | PESTO MAYO | HALF BRIOCHE ROLL | FRIES \$19

BRISKET GRILLED CHEESE* | BRAISED BRISKET | PEPPERJACK | CHEDDAR | THICK SLICED SOURDOUGH | FRIES \$18

SIRLOIN STEAK SANDWICH* | OPEN-FACED | SLICED SIRLOIN | CARAMELIZED ONIONS | PROVOLONE | GRILLED PORTOBELLO MUSHROOM | SOFT ITALIAN HOAGIE ROLL | FRIES \$21

CALIFORNIA CHICKEN WRAP* | GRILLED OR CRISPY CHICKEN | BACON | GUACAMOLE | LETTUCE | TOMATOES | SRIRACHA AIOLI | FLOUR TORTILLA | FRIES \$21

JUMBO SHRIMP COCKTAIL (5)* | SERVED OVER ICE | COCKTAIL SAUCE & LEMON WEDGE \$19

OYSTERS ON THE HALF SHELL (6)* | SERVED OVER ICE | HORSERADISH | COCKTAIL SAUCE & LEMON WEDGE \$20

CLAMS ON THE HALF SHELL (6)* | SERVED OVER ICE | HORSERADISH | COCKTAIL SAUCE & LEMON WEDGE \$18

MIGNONETTE SAUCE SERVED UPON REQUEST

raw bar

FRENCH FRIES* \$8

ONION RINGS \$9

SWEET POTATO FRIES* \$11

SAUTÉED SPINACH* \$12

SEASONAL VEGETABLES* \$6

CITRUS JASMINE RICE* \$5

HOUSEMADE COLE SLAW WITH HELLMAN'S MAYO \$5

SEASONAL FRUIT* \$6

BREAD BASKET* \$6

sides

dinner entrées

AVAILABLE AFTER 4PM

6OZ CENTER CUT FILET MIGNON* | GARLIC BUTTER | DEMI-GLACE | MASHED POTATOES | WILTED SPINACH \$49

REEF & BEEF* | NEW YORK STRIP | SAUTÉED SHRIMP | MASHED POTATOES | SEASONAL VEGETABLES | GARLIC DEMI-GLACE \$46

JAMBALAYA* | CAJUN SHRIMP & CHICKEN | ANDOUILLE SAUSAGE | ONIONS | TOMATOES | PEPPERS | SAFFRON RICE \$36

LEMON CHICKEN* | SAUTÉED BELL & EVANS CHICKEN BREAST | LEMON | THYME | ROSEMARY | LEMON BUTTER SAUCE | MASHED POTATOES | SEASONAL VEGETABLES \$36

PASTA PRIMAVERA* | MEZZI RIGATONI | TOMATOES | ZUCCHINI | YELLOW SQUASH | SNAP PEAS | CAULIFLOWER | CANNELLINI BEANS | CARROTS | SWEET PEAS | GARLIC | OLIVE OIL | CHICKEN BROTH \$27
ADD GRILLED OR CRISPY CHICKEN +\$12 • ADD GRILLED SHRIMP* +\$14*

LINGUINI & LOCAL CLAMS* | GARLIC | PARSLEY | HERBS | PECORINO ROMANO | RED OR WHITE WINE SAUCE | RED PEPPER FLAKES \$32

LEMON HALIBUT* | PAN-SEARED | LEMON OLIVE OIL | CITRUS JASMINE RICE | WILTED SPINACH \$42

SNAPPER D'ANGELO* | SEARED RED SNAPPER FILET | BROCCOLI RABE | CANNELLINI BEANS | STEAMED POTATOES | GARLIC BUTTER BROTH \$42

RIVERVIEW SALMON* | GRILLED OR BLACKENED | RICE & VEGETABLE MEDLEY | ROASTED PINEAPPLE PICO DE GALLO \$38

FLOUNDER FRANCAISE* | BATTERED LOCAL FLOUNDER | LEMON BUTTER WHITE WINE SAUCE | LINGUINI \$32

**ASK ABOUT
OUR SPECIALTY
DRY-AGED STEAKS!**

**ADD GRILLED SHRIMP
TO ANY STEAK! +\$14**