

# Waypoint 622

TABLES HAVE A DEDICATED  
TWO-HOUR TIME LIMIT  
ONCE GUESTS ARE SEATED

RESTAURANT, MARINA AND PATIO BAR

## starters

**TUNA TARTARE\*** | DICED AHI TUNA | CUCUMBER | THAI CHILI VINAIGRETTE | SRIRACHA | CUSABI | CROSTINI \$21

**PORK POT STICKERS** | FRIED OR STEAMED PORK DUMPLINGS | TOASTED SESAME SAUCE \$15

**FRIED CALAMARI\*** | MARINARA SAUCE \$18

**DESTINATION 622 "PURE" CRAB CAKE\*** | GRAIN MUSTARD SAUCE | MANGO PICO DE GALLO \$21

**RIVERVIEW WINGS\*** | CHOICE OF BUFFALO, THAI CHILI, OR BBQ SAUCE \$15

**ROASTED CLAMS\*** | MIDDLE NECK CLAMS | ANDOUILLE SAUSAGE | WHITE WINE | GARLIC | TOMATO BROTH \$18

**FIRECRACKER SHRIMP** | BEER BATTERED SHRIMP | SPICY THAI CHILI PINEAPPLE SAUCE \$19

**MANHATTAN CLAM CHOWDER\*** | LOCAL CHOPPED CLAMS | TOMATOES | PEPPERS | ONIONS | BACON | POTATOES \$8

**CHIPS AND DIP\*** | ASSORTED TRICOLOR CORN CHIPS | SALSA \$10 • ADD GUACAMOLE +\$4

**SPINACH AND ARTICHOKE DIP** | ASSORTED PITA AND TORTILLA CHIPS \$14 • ADD LUMP CRAB +\$8

**ROASTED OCTOPUS** | SLOW ROASTED OCTOPUS | OLIVES | TOMATO | GARLIC | WHITE WINE | ROASTED PEPPERS | CROUTONS \$18

## salads

**WAYPOINT WEDGE\*** | BABY ICEBERG | CRUMBLER BLUE CHEESE | TOMATOES | BACON | RED ONIONS | BLUE CHEESE DRESSING \$15

**DOCKSIDE CAESAR\*** | CRISP ROMAINE | HOMEMADE PARMESAN CROUTONS | CREAMY CAESAR DRESSING \$12

**WATERMELON SALAD\*** | BABY SPINACH | SWEET WATERMELON | FETA CHEESE | CANDIED WALNUTS | RASPBERRY VINAIGRETTE \$16

**SOUTHWEST SALAD\*** | BABY ARUGULA | MARINATED WHITE BEANS | RED ONIONS | ROASTED CORN | CHIPOTLE RANCH DRESSING | CHEDDAR CHEESE | CRUMBLER CORN CHIPS \$17

**CHOPPED SALAD\*** | ICEBERG LETTUCE | PROVOLONE CHEESE | MIXED OLIVES | HOT CHERRY PEPPERS | TOMATO | RED ONION | MOZZARELLA | BALSAMIC VINAIGRETTE | HOMEMADE CROUTONS \$16

ADD TO ANY SALAD:

GRILLED OR CRISPY CHICKEN +\$10 | GRILLED SHRIMP +\$12

GRILLED SALMON +\$12 | SESAME AHI TUNA +\$13

SLICED SIRLOIN +\$15

## marina fare

**LOBSTER AND SHRIMP ROLL\*** | SWEET LOBSTER | SHRIMP | CELERY | HELLMAN'S MAYONNAISE | TARRAGON | BRIOCHE ROLL | HOUSE FRIED POTATO CHIPS \$23

**MAHI-MAHI WRAP\*** | CAJUN ROASTED MAHI-MAHI | SOFT FLOUR TORTILLA | LETTUCE | ROASTED PINEAPPLE PICO DE GALLO | HOUSE FRIED POTATO CHIPS \$18

**FRIED CRAB CAKE SANDWICH** | CRISPY FRIED CRAB CAKE | SIGNATURE REMOULADE | POTATO ROLL | FRIES \$18

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

**SEAFOOD QUESADILLA\*** | SHRIMP | SCALLOPS | JACK CHEESE | CORN | ONIONS | PEPPERS | FLOUR TORTILLA \$21

**BARAMUNDI SANDWICH\*** | GRILLED OR BLACKENED BARAMUNDI | NAPA CABBAGE AND FENNEL SLAW | POTATO ROLL | FRIES \$19

**\*GLUTEN FREE BUNS AND WRAPS +\$3**

## raw bar

**JUMBO SHRIMP COCKTAIL (5)\*** | SERVED OVER ICE | COCKTAIL SAUCE \$18

**CLAMS ON THE HALF SHELL (6)\*** | HORSERADISH | COCKTAIL SAUCE \$14

**OYSTERS ON THE HALF SHELL (6)\*** | HORSERADISH | COCKTAIL SAUCE \$18

MIGNONETTE SAUCE SERVED UPON REQUEST

## burgers, sandwiches and more

### ANGUS BURGER\*

ANGUS BURGER | HOUSEMADE PICKLES | FRIES \$18

ANGUS CHEESEBURGER | HOUSEMADE PICKLES | FRIES \$19

**HOFFMAN BURGER\*** | ANGUS BURGER | BRAISED BRISKET | NATURAL JUS | HOUSEMADE PICKLES | FRIES \$20

**DOCKSIDE BURGER\*** | ANGUS BURGER | PULLED PORK | CHEDDAR CHEESE | BBQ SAUCE | TOPPED WITH ONION RINGS | TOASTED BUN | FRIES \$21

LETTUCE AND TOMATO UPON REQUEST FOR ALL BURGERS

**PORTOBELLO SANDWICH\*** | GRILLED PORTOBELLO MUSHROOM | ROASTED PEPPERS | PROVOLONE | PESTO MAYO | POTATO ROLL | FRIES \$17

**PULLED PORK SANDWICH\*** | HOUSE SMOKED PORK SHOULDER SLOW BRAISED IN NATURAL JUS | BBQ SAUCE | HOMEMADE COLE SLAW WITH HELLMAN'S MAYO | HOUSEMADE PICKLES | POTATO ROLL | FRIES \$19

**SIRLOIN STEAK SANDWICH\*** | SLICED SIRLOIN | CARAMELIZED ONIONS | PROVOLONE CHEESE | GRILLED PORTOBELLO MUSHROOM | POTATO ROLL | FRIES \$20

**CALIFORNIA CHICKEN WRAP\*** | GRILLED OR CRISPY CHICKEN BREAST | BACON | GUACAMOLE | LETTUCE | TOMATOES | SRIRACHA AIOLI | SOFT FLOUR TORTILLA | HOUSE FRIED POTATO CHIPS \$18

**BERRY FLATBREAD** | STONE FIRED FLATBREAD | FETA CHEESE | SEASONAL BERRIES | ARUGULA | HONEY | BALSAMIC GLAZE \$19

**\*GLUTEN FREE BUNS AND WRAPS +\$3**

## dinner entrees

**∞ ONLY AVAILABLE AFTER 4PM ∞**

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

**TWIN DESTINATION 622 "PURE" CRAB CAKES\*** | GRAIN MUSTARD SAUCE | MANGO PICO DE GALLO | RICE | SEASONAL VEGETABLES \$42

**RIVERVIEW SALMON\*** | GRILLED OR CAJUN STYLE | RICE AND VEGETABLE MEDLEY | ROASTED PINEAPPLE PICO DE GALLO \$29

**BISTRO PORK CHOP\*** | CAJUN-SEARED, BONE-IN CHOP | ANDOUILLE SAUSAGE | MIDDLE NECK CLAMS | TOMATO AND SAFFRON-CILANTRO JUS | MASHED POTATOES | SEASONAL VEGETABLES \$39

**SIRLOIN AND SHRIMP\*** | SLICED SIRLOIN | LARGE SHRIMP | MASHED POTATOES | SEASONAL VEGETABLES | GARLIC DEMI-GLACE \$39

**LINGUINI AND LOCAL CLAMS\*** | GARLIC | PARSLEY | HERBS | PECORINO ROMANO CHEESE | RED OR WHITE SAUCE \$27

**CAJUN PASTA\*** | LINGUINI | HOMEMADE ALFREDO SAUCE  
BLACKENED CHICKEN \$26 • BLACKENED SHRIMP \$29

**JAMBALAYA\*** | SPICY BLACKENED SHRIMP AND CHICKEN | ANDOUILLE SAUSAGE | ONIONS | TOMATOES | PEPPERS | RICE \$32

**HORSERADISH CRUSTED TUNA** | YELLOWFIN TUNA | SHAVED HORSERADISH | SPRING MIX | SWEET CHILI AND SAMBAL VINAIGRETTE | FRESH SEASONAL FRUIT \$39

**CHICKEN MILANESE** | CRISPY FRIED | SPRING MIX | CHERRY TOMATOES | RED ONIONS | BALSAMIC VINAIGRETTE | MASHED POTATOES \$36

*sides* FRENCH FRIES\* \$7 • SWEET POTATO FRIES\* \$9 • ONION RINGS \$9

HOMEMADE COLE SLAW WITH HELLMAN'S MAYO\* \$4

SEASONAL VEGETABLES\* \$4 • RICE\* \$4 • SEASONAL FRUIT\* \$5

ANY ITEM LISTED WITH AN ASTERISK (\*) CAN BE PREPARED GLUTEN FREE • GLUTEN FREE BUNS AND WRAPS ARE A \$3 UPCHARGE • PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

# Hand-Crafted Cocktails \$12

## Nor'easter

ESPOLÓN TEQUILA, LIME JUICE,  
GINGER BEER

## Tra Sea Ann

ESPOLÓN BLANCO TEQUILA, GRAND  
MARNIER, JALAPEÑO, LIME JUICE, SIMPLE  
SYRUP

## All Hands

DON JULIO BLANCO TEQUILA, WHITE  
GRAPEFRUIT JUICE, CLUB SODA

## Low Bid

APEROL, PROSECCO, CLUB SODA

## Internal Fixation

GIN LANE LONDON DRY GIN, CAMPARI,  
SIMPLE SYRUP, GRAPEFRUIT JUICE

## Vengeance

GIN LANE CUCUMBER-WATERMELON MINT  
GIN, LIME JUICE, COINTREAU, SIMPLE  
SYRUP, CRANBERRY JUICE

## Tradition

BOUNTY LIGHT RUM, BOUNTY DARK RUM,  
CHAMBORD, BANANA LIQUEUR,  
PINEAPPLE JUICE, ORANGE JUICE,  
GRENADINE

## Salt Tribe

BOUNTY COCONUT, BOUNTY WHITE RUM,  
ORANGE JUICE, PINEAPPLE JUICE,  
GRENADINE, BOUNTY DARK RUM FLOAT

## Pipe Dreamer

BOUNTY SILVER RUM, CUCUMBER, MINT,  
LIME, CLUB SODA

## Seven & One

GOSLINGS DARK RUM, GINGER BEER

## Garden State Lemonade

SKYY VODKA, PURÉED BLUEBERRY,  
LEMONADE, CLUB SODA

## Taylor Jean

SKYY STRAWBERRY, LEMONADE

## Tashtego

SKYY BLOOD ORANGE VODKA, TRIPLE SEC,  
FRESH SQUEEZED ORANGE JUICE, SPRITE

## Holy Mackerel

JAMESON, LEMONADE

## Nan Sea Lynn

LONG BRANCH, PEACH SCHNAPPS,  
LEMONADE, SWEET TEA

## Three's Enough

PUNCHER'S CHANCE BOURBON, BLUEBERRY  
PURÉE, LEMONADE, CLUB SODA

# Beer, Wine and More

## DRAFT BEER

LANDSHARK \$4.50  
LEINENKUGEL'S SUMMER SHANDY \$7  
SAM ADAMS SEASONAL \$8  
BLUE MOON BELGIUM WHITE \$7  
MICHELOB ULTRA \$5.50  
MILLER LITE \$4.50  
STELLA ARTOIS \$8.00  
YUENGLING LAGER \$4.50  
ASBURY PARK BLONDE \$8  
KONA BIG WAVE NJ \$6.50  
FIDDLEHEAD IPA \$8  
LAST WAVE A-FRAME NJ \$8

## BOTTLED BEER AND CANNED SELTZER

BUD \$4 • BUD LIGHT \$4  
COORS LIGHT \$4  
MICHELOB ULTRA \$5.50  
MILLER LITE \$4  
GUINNESS DRAUGHT CAN \$5.50  
CORONA \$5.50 • CORONA LIGHT \$5.50  
HEINEKEN \$5.50 • HEINEKEN LIGHT \$5.50  
HEINEKEN ZERO \$5  
STATESIDE VODKA SODA \$9  
SURFSIDE FLAVORED TEA \$9

## RED WINE

HAYES RANCH CABERNET SAUVIGNON {\$8 GLASS | \$26 BOTTLE}  
FEDERALIST "HAMILTON" CABERNET SAUVIGNON {\$12 GLASS | \$38 BOTTLE}  
CHARLES KRUG CABERNET SAUVIGNON {\$75 BOTTLE}  
QUILT CABERNET SAUVIGNON (BY JOE WAGNER) {\$100 BOTTLE}  
JORDAN CABERNET SAUVIGNON {\$140 BOTTLE}  
HAYES RANCH MERLOT {\$8 GLASS}  
THE PESSIMIST RED BLEND {\$15 GLASS | \$45 BOTTLE}  
ELOUAN PINOT NOIR {\$14 GLASS | \$40 BOTTLE}  
LA CREMA PINOT NOIR {\$60 BOTTLE}

## WHITE WINE

HAYES RANCH CHARDONNAY {\$8 GLASS | \$26 BOTTLE}  
KENDALL-JACKSON "VR" CHARDONNAY {\$14 GLASS | \$45 BOTTLE}  
SONOMA CUTRER "RUSSIAN RIVER RANCHES" {\$54 BOTTLE}  
CAKEBREAD CHARDONNAY {\$102 BOTTLE}  
SAN ANGELO PINOT GRIGIO {\$10 GLASS | \$32 BOTTLE}  
SANTA MARGHERITA PINOT GRIGIO {\$65 BOTTLE}  
FERRARI-CARRANO FUME BLANC {\$11 GLASS | \$34 BOTTLE}  
WITHER HILLS SAUVIGNON BLANC {\$10 GLASS | \$32 BOTTLE}  
PACIFIC RIM RIESLING {\$10 GLASS | \$32 BOTTLE}

## ROSÉ AND SPARKLING

HAMPTON WATER ROSÉ {\$11 GLASS | \$34 BOTTLE}  
MIONETTO ROSÉ SPLIT {\$9 BOTTLE}  
MIONETTO BRUT SPLIT {\$9 BOTTLE}  
CINZANO PROSECCO {\$9 GLASS | \$30 BOTTLE}  
VEUVE CLIQUOT YELLOW LABEL {\$140 BOTTLE}