

# Lunch Menu

## Beginnings

roasted tomato, crab & jalapeño bisque  
9/12

daily soup pot 7/10

↳ simply fried oysters 15

crispy calamari & jalapeño 15

tommy leggett's york river oysters

waypoint way 16/on the half shell 14

↳ classic steamed clams 14

white wine/shallots/parsley/butter/baguette

## Salads

grilled chicken cobb salad 15

avocado/eggs/bacon/tomatoes/carrots house  
made blue cheese dressing

↳ fried oyster caesar salad 18

preserved tomato/shaved grana padano/herb  
focaccia crostini

spinach and arugula 14

shaved apples/blue cheese/toasted pumpkin  
seeds/pomegranate vinaigrette

seasonal market salad 11

candied pecans/carrots/apples/craisins/house  
vinaigrette

↳ salad additions: grilled shrimp, chicken,  
salmon 6/fried oysters 6

## Hot Plates

chicken pot pie 15

tender simmered chicken/roasted  
vegetables/herb velouté/puff pastry crust

virginia fish & house made chips 15

beer battered flounder/hand-cut potato chips  
coleslaw

spinach and butternut quiche 14

roasted butternut squash/spinach  
gruyere cheese/market salad  
add crab: 6

signature crab cake 17

roasted fall vegetables/country ham  
old bay aioli

## Sandwiches

choice of sweet potato fries, french fries or  
hand cut chips

substitute onion rings, side salad or  
fresh fruit 2

rockfish rubeen 16

local rockfish/swiss cheese/coleslaw  
griddled marble rye

turkey "BLT" panini 14

bacon/butter lettuce/ fried green tomato  
swiss cheese/mayonnaise/grilled flatbread

↳ half pound angus burger 14

choose: swiss, cheddar, american or blue  
cheese, lettuce/tomato/onion/bread & butter  
pickles add: pimento cheese 1, bacon 2, crab  
meat 6, fried egg 1

classic crab melt 17

lump crab/pimento cheese/va ham  
griddled english muffin/side salad

## Seasonal Comfort

tomato soup and va ham grilled  
cheese 15

classic tomato soup/country ham/  
meadow creek dairy mountaineer cheese  
on baguette

↳ pan seared scallops 20

shiitake mushrooms/leeks  
fall harvest farro/tarragon citrus butter

↳ shrimp and grits 16

blackened shrimp/aged cheddar grits  
creole gravy

↳ oyster stew 18

chesapeake bay oysters/roasted  
vegetables  
va ham/fresh cream/fingerling potatoes

kitchen will gladly divide entrée plates to share for \$8./confirmed reservations of 8 or more a 20% gratuity added to guest check

↳ please advise your server of any known food allergies you may have prior to ordering.

waypoint prepares designated items as undercooked or raw per guest request. consuming raw or undercooked meats, poultry, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

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