

Waypoint Dinner

"Where traditional cuisine takes a creative journey"

Starters

tomato, crab & jalapeño bisque 9/12

soup of the day 7/10

crispy calamari & jalapeños 15

marinara/house bistro sauce

lobster spring rolls 16

ginger scented cherry blossom
shoyu sauce

🍴 prosciutto wrapped salmon 14

arugula/fennel/strawberries/citrus

Oysters From the Bay

🍴 tommy leggett's york river oysters

waypoint way 16

lump crab/spinach/va ham
aged cheddar/bearnaise

on the half shell 14

lemon/cocktail sauce
seasonal mignonette

simply fried 15

crispy onions/bistro sauce

oyster trio 16

waypoint/fried/half shell

artisan charcuterie & cheese 18

house pate, duck prosciutto,
chicken liver mousse, crafted salami

grayson/mountaineer/stilton

chutney/honey comb/grain mustard

Salads

roasted beet & pear salad 15

manakintowne salad/fried goat cheese

local farm honey/sherry vinaigrette

caesar salad 12

crisp romaine/grana padano

marinated anchovies/tomato

tapenade crostini

market salad 11

candied pecans/carrots/apples

craisins/house vinaigrette

Signature Plates

daily market fish mrkt

🍴 waypoint shell fish & grits 40

lobster/shrimp/scallops/aged
cheddar grits/lobster tomato nage

🍴 signature crab cakes 35

seasonal greens/country ham/cheddar &
spring onion grits/creole aioli

🍴 grilled faroe island salmon 32

opal potato & lobster hash
lobster nage

🍴 chesapeake flounder 34

local asparagus/spring onions
creamed southern rice/citrus butter

🍴 seared shrimp & scallops 36

pappardelle pasta/spring peas
asparagus/saffron nage

chef's veal schnitzel 32

breaded cutlet/red cabbage/herb &
garlic spätzle/lemon caper sauce

grilled 48 hour short rib 30

cherry wheat beer glaze/bok choy
fingerling potatoes/sugar snaps
shiitake mushrooms

pan fried chicken 28

stuffed with virginia ham/cheese
asparagus/yukon kohlrabi gratin
natural jus

🍴 7 oz aged black angus filet 45

morel mushrooms/yukon kohlrabi
gratin/brandied peppercorn cream

add: grilled shrimp 6, seared scallops 10,

lump crab meat 8, half lobster 20



kitchen will gladly divide entrée plates to share for 10. for reservations of 8 or more a 20% gratuity will be 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.

04/2019