

Lunch Menu

Beginnings

- 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
- lobster spring rolls 16
- ginger scented cherry blossom shoyu

Salads

- grilled chicken cobb salad 16
- avocado/eggs/bacon/tomatoes/carrots
- house made blue cheese dressing
- ↳ fried oyster caesar salad 18
- crisp romaine/shaved grana padano
- tomato tapenade crostini
- seasonal market salad 11
- candied pecans/carrots/apples
- craisins/house vinaigrette
- seasonal butterleaf berry salad 13
- pine nuts/radish/seasonal berries/white
- balsamic strawberry vinaigrette
- ↳ salad additions: grilled or fried shrimp 6
- grilled salmon 6 fried oysters 6
- grilled chicken 6/crab cake 8

Hot Plates

- ↳ signature crab cake 17
- seasonal greens/country ham/cheddar
- & spring onion grits/creole aioli
- virginia fish & house made chips 15
- beer battered flounder/hand-cut
- potato chips/coleslaw
- chicken schnitzel 15
- breaded cutlet/cucumber salad/dill
- crème fraiche dressing/french fries
- ↳ local asparagus quiche 14
- spring onions/gruyere cheese/side
- market salad
- add : crab meat 6

Sandwiches

- choice of sweet potato fries, french fries
- or hand cut chips
- substitute onion rings, side salad or
- fresh fruit 2.5
- daily soup pot & sandwich mrkt.
- chef's half sandwich/soup of the day
- add: crab bisque 2
- ↳ "daily" fish tacos 15
- seasonal fish or shellfish/daily salsa
- chive cream
- turkey "BLT" panini 14
- bacon/butter lettuce/ fried green
- tomato/swiss cheese/herb
- 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

Best of the Season

- warm thai vegetable salad 15
- broccoli/snow peas/carrots
- torn basil/rice noodles
- ginger lemon grass dressing
- ↳ add: sesame seared chicken 6
- shrimp 6 or salmon 6
- ↳ shrimp pasta 16
- pappardelle pasta
- spring peas/asparagus
- saffron nage butter
- ↳ chesapeake flounder 18
- fennel/leeks/smoked edwards
- sausage/fingerling potatoes
- white wine herb essence

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