

Waypoint Dinner

“Where traditional cuisine takes a creative journey”

Starters

- tomato, crab & jalapeño bisque 9/12
soup of the day 7/10
seasonal gazpacho 8
crispy calamari & jalapeños 15
marinara/house bistro sauce
sesame crusted shrimp 12
seared thai glaze shrimp/cinnamon basil/
lemongrass ginger dressing
lobster spring roll 16
lobster/ginger scented vegetables
deviled crab salad 16
pickled vegetables/crostini
virginia ham & prosciutto 15
local melons/local blackberry vinegar“ saba”

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
simply fried 15
crispy onions/bistro sauce

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

- signature crab cakes 35
seasonal greens/garden vegetables/herb
& cheddar grits/citrus butter
waypoint shell fish & grits 40
lobster/shrimp/scallops/
aged cheddar grits/lobster tomato nage
☛ grilled faroe island salmon 32
lobster & local vegetable succotash
tomato nage
☛ chef's veal schnitzel 32
breaded cutlet/red cabbage/herb &
garlic spätzle/lemon caper sauce
steak & frites 35
prime angus ny strip/hand cut fries
classic bearnaise

Best of the Season

- ☛ daily market fish mrkt
☛ grilled ahi tuna 32
mediterranean grain salad/toasted garlic
kale/preserved lemon toum
seared scallops & shrimp 36
pappardelle pasta/summer tomatoes
garden basil/sweet corn nage
pan roasted mahi-mahi 29
heirloom tomato & grilled kelrae onion
relish/basmati/saffron yogurt essence
bone-in fried pork chop 30
citrus marinated crab/arugula/pickled
berries & peaches



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.

06/2019