

Lunch Menu

Beginnings

tomato, crab & jalapeño bisque 9/12

daily soup pot 7/10

crispy calamari & jalapeño 15

☛ tommy leggett's york river oysters :

waypoint way 16

spinach/crab/va ham/aged cheddar
bearnaise sauce

simply fried 15

bistro sauce/crisp onions

on the half shell 14

shallot mignonette

lobster spring roll 16

lobster/ginger scented vegetables
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
preserved tomato tapenade
garlic & herb crostini

seasonal market salad 11

candied pecans/carrots/apples/craisins
house vinaigrette

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

Hot Plates

☛ oyster stew 20

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

☛ signature crab cake 17

butternut squash & potato puree
preserved lemon aioli

roasted vegetable & spinach quiche 14

market vegetables/toasted garlic spinach
gruyere cheese/side market salad

add: jumbo lump crab 6

virginia fish & house made chips 16

beer battered flounder/hand-cut potato
chips/coleslaw

Sandwiches

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

substitute: onion rings, side salad or
fresh fruit 2

daily soup & sandwich mkt

soup of the day/half sandwich

sub crab bisque soup 2.5

pimento cheese & crab melt 18

jumbo lump crab/country ham/house
pimento cheese/english muffin

turkey "BLT" panini 14

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

☛ half pound certified angus burger 14

choose: swiss/cheddar/american or bleu
cheese/lettuce/tomato/onion/bread &
butter pickles add: pimento cheese 1, bacon
2, crab meat 5, fried egg 1

Favorites

daily lunch plate mkt

chicken pot pie 17

tender chicken/seasonal vegetables
butter pastry/herb velouté

☛ shrimp & grits 16

grilled shrimp/southern style greens
crisp cheddar grits/citrus bbq glaze

flounder & clam "chowder" 17

herb crusted local flounder/steamed
clams/leeks/greens/potatoes/white
wine nage



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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