

## ARRIVALS

### CHOWDAH 7 // 9

Chopped New England clams, Maine potatoes, bacon, celery, onion, & butter simmered in heavy cream

### SOUP OF THE DAY 5 // 7

#### PORTLAND

##### HOUSE SALAD 5 // 9

House salad with fresh lettuce, cucumbers, grape tomatoes, & red onions w/ choice of balsamic vinaigrette, bleu cheese, honey mustard, Italian or ranch dressing

#### CONGRESS SQUARE

##### CAESAR SALAD 5 // 9

Traditional Caesar salad with crisp romaine lettuce, croutons, parmesan cheese, & Caesar dressing

#### STROUDWATER

##### SPINACH SALAD 5 // 9

Baby spinach, dried cranberries, cucumbers, red onion, bacon, feta cheese & finished w/ balsamic vinaigrette

#### WILLARD

##### WEDGE SALAD // 9

A fresh wedge of iceberg lettuce served whole w/ bacon crumbles, grape tomatoes, red onions, & topped w/ bleu cheese dressing

#### THOMPSON

##### CHEF SALAD // 14

Romaine lettuce, crumbled bacon, roasted turkey, diced ham, hard boiled egg, onions, tomatoes & cucumbers

ADD THE FOLLOWING TO ANY SALAD

CHICKEN // 4 STEAK\* // 8  
SHRIMP // 8 SALMON\* // 9 LOBSTER // (MKT)

## SHARES

### MOZZARELLA STICKS // 8

Deep fried mozzarella sticks w/ a side of marinara for dipping

### 📍 NACHOS // 9

Crispy corn tortilla chips, melted sharp white cheddar cheese, house made pico de gallo, black olives and jalapeños  
- add chicken (\$4) or beef\* (\$6)

### 📍 MUSSELS\* // 12

Locally sourced rope cultured black mussels steamed in local beer, served w/ grilled bread on the side

### VEGGIE QUESADILLA // 8

White tortilla quesadilla filled with fresh salsa and black beans, w/ a side of sour cream  
- add chicken (\$4), steak\* (\$8) or shrimp (\$8)

### 📍 LOADED TATER TOTS // 8

An American favorite served w/ cheddar cheese sauce, bacon crumbles, fresh scallions & side of sour cream

### WINGS OR TENDERS 8 // 13

Bone-in chicken wings or boneless tenders, fried to a golden perfection, served w/ choice of house made Maine blueberry barbecue sauce, buffalo, or traditional barbecue

### CRAB CAKES // 10

Deep fried Maine crab cakes drizzled w/ roasted red pepper remoulade

### SPINACH & ARTICHOKE DIP // 11

A warm crock of creamy spinach, tender artichokes, & melted cheeses served w/ crispy tortilla chips

### ONION RINGS // 8

Served w/ your choice of dipping sauces: banana pepper aioli, honey mustard, Maine blueberry barbecue sauce, or ketchup

📍 CHEF POINTS - RECOMMENDED SELECTIONS FROM THE CHEF

## CHART YOUR OWN PIZZA

### 12" PAN STYLE

CLASSIC CHEESE // 9

#### TOPPINGS

ALL MEATS // 3 ea.

Pepperoni, Sausage, Bacon, Ham, & Chicken

ALL VEGGIES // 2 ea.

Onions, Green Peppers, Mushrooms, Spinach, Pineapples, Tomatoes, & Black Olives

#### SAUCES

Marinara, Garlic Oil, BBQ, Blueberry BBQ

All pizzas can be prepared gluten free for an additional // 3

## SPECIALTY PIZZA

### BLT PIZZA

BLT = A Bacon Lover's Treat // 12

Ranch dressing base, shredded mozzarella, diced tomatoes, & bacon crumbles garnished w/ shredded lettuce

### VEGGIE PIZZA

Vegetables are an important staple of a healthy diet...so is pizza // 14

Marinara base w/ feta, mozzarella, peppers, onions, tomatoes, & mushrooms

### CLASSIC SUPREME

When Vegetables Aren't Enough // 18

Marinara sauce w/ fresh diced onions, peppers, mushrooms, bacon, pepperoni & sausage

### MAINE BLUEBERRY

### BARBECUE CHICKEN PIZZA

The Way BBQ Pizza Should Be // 14

House made Maine blueberry barbecue, grilled chicken, sautéed onions, bacon crumbles, & mozzarella cheese

### THE RED CLAW PIZZA

For Those Who Want it All // MKT

Garlic oil base, claw & knuckle lobster meat, shredded mozzarella, diced tomatoes, garnished w/ fresh scallions

WAY-POINT NOUN: WAYPOINT 1. A STOPPING PLACE ALONG A JOURNEY

# DELI DESTINATIONS

ALL SANDWICHES ARE SERVED W/ CHIPS & A PICKLE - SUBSTITUTE FRENCH FRIES, TATER TOTS OR ONION RINGS FOR \$3

## 📍 THE WHARF STREET OPEN FACED TURKEY SANDWICH // 11

Just as tourists & locals are drawn to the cobblestone streets of downtown, this sandwich has its own gravitational pull  
- Oven roasted turkey smothered in house made gravy atop toast & served w/ cranberry sauce

## 📍 THE COMMERCIAL STREET LOBSTER ROLL // MKT

Fresh Maine lobster claw & knuckle meat lightly tossed in mayo w/ shredded lettuce served on a butter toasted roll  
- a sandwich worthy of the street it's named after

## THE LONGFELLOW STEAK & CHEESE SANDWICH // 14

Steak tips, flat top grilled, w/ American cheese, onions, green peppers, & mushrooms served on a toasted roll  
- such poetry never sounded so good

## THE EAST ENDER HADDOCK SANDWICH // 11

A "wicked good" New England style reuben - Fried haddock topped w/ Swiss cheese, coleslaw, thousand island dressing on a toasted brioche roll

## THE CHEBEAGUE CHICKEN SANDWICH // 12

Grilled chicken breast topped w/ melted pepper jack cheese, lettuce, tomato & red onion  
- Why Chebeague? Well, because chicken on an island sounds pretty good right now...

## 📍 THE MAINE MARINER MEATLOAF GRILLED CHEESE // 11

Thin sliced meatloaf on grilled Texas toast w/ American cheese  
- because like hockey in Maine, these two things simply belong together

## THE MECA VEGGIE BURGER // 10

A real masterpiece of its own, this veggie burger is made w/ local ingredients from Blue Mango & is topped w/ cheese, lettuce, tomato, red onion, & banana pepper aioli on a brioche roll

## THE CASCO BAY BURGER \* // 13

Locally sourced 6 oz ground black angus beef burger, cooked to order, topped w/ cheese, lettuce, tomato, shaved red onion, on a local butter toasted brioche bun - a real "whale" of a burger - for \$3 add bacon, sautéed mushrooms or onions

## 📍 CHEF POINTS - RECOMMENDED SELECTIONS FROM THE CHEF

## APPROACH PLATES

### 📍 MACARONI & CHEESE // 14

Home-style cavatappi pasta, creamy cheddar cheese, served w/ garlic bread  
- add lobster // mkt

### 📍 STEAK TIPS \* // 24

Marinated tenderloin tips served w/ mashed potatoes & seasonal vegetables

### CHICKEN MARSALA // 18

Fried chicken breast in house made marsala wine sauce w/ sautéed mushrooms over linguine & served w/ garlic bread

### MEATLOAF // 16

A hearty serving of home-style meatloaf baked and served w/ gravy, mashed potatoes, and seasonal vegetables

### GRILLED PORK CHOP\* // 18

House cut pork loin chop w/ seasonal chutney, mashed potatoes & seasonal vegetables

### 📍 MAINE HADDOCK // 20

An 8oz fillet of net caught Atlantic haddock, baked w/ white wine, butter, garlic & cracker bread crumbs, served w/ basmati rice & seasonal vegetables

### ATLANTIC SALMON \* // 22

Fresh Atlantic salmon fillet, topped w/ a teriyaki glaze, served w/ basmati rice & seasonal vegetables

### MEATBALLS & LINGUINE // 15

House-made meatballs over linguine w/ marinara & served w/ garlic bread

## SEAFOOD ALFREDO

// 30

Fresh Maine lobster & shrimp tossed in a creamy Alfredo sauce w/ broccoli over linguine

## SEAFOOD PLATTER

// 26

Fresh Maine Haddock & shrimp, breaded & deep fried, served w/ french fries & coleslaw

Additional carry-ons each for \$3

MASHED POTATOES, ROASTED POTATOES  
FRENCH FRIES, TATER TOTS  
ONION RINGS, SEASONAL VEGETABLES  
OR BASMATI RICE

MAKE WAYPOINT A STOP ALONG YOUR NEXT JOURNEY!