

RIVERSIDE COCKTAILS

Crimson Cider - 13

Tito's Vodka, Pama Liqueur, Apple Cider, Simple Syrup, Cinnamon Stick

Harvest Sangria - 13

Cabernet, Brandy, Apple Cider, Orange Juice

Pumpkin Pie Martini - 14

Vanilla Vodka, Captain Morgan Rum, Pumpkin Spice Cream, Simple Syrup

James River Margarita - 14

Jose Cuervo Tequila, Cointreau, Peach Schnapps,
Peach Nectar, Lime Juice

Sapphire Mule - 14

Bombay Sapphire Gin, Limoncello, Fresh Squeezed Lemon Juice,
Ginger Beer, Simple Syrup

Filthy Manhattan - 15

Woodford Reserve Bourbon, Sweet Vermouth,
Orange Bitters, Filthy Cherries

Beach Bonfire - 15

Maker's Mark Bourbon, Ginger Beer, Lemon Juice,
Toasted Marshmallow Syrup, Toasted Marshmallow

BEER

Bottle and Can - 7

Michelob Ultra
Miller Light
Corona Light
Corona Extra
Heineken
Guinness
Orange Smash
Grapefruit Smash
Bold Rock Hard Cider
Non-Alcoholic Beer

Draft - 9

Michelob Ultra
Stella Artois
Alewerks Superb IPA
Billsburg Kingsmill Lager
Devils Backbone Vienna Lager
Golden Road Mango Cart

RED WINE

Boen Pinot Noir,
California - 12/45

A to Z Pinot Noir,
Oregon - 15/55

Silver Raven Cabernet,
Columbia Valley, Washington - 12/45

Rodney Strong Cabernet,
Sonoma Valley, California - 15/55

HOUSE WINE - 10/38

Cabernet	Chardonnay
Pinot Noir	Pinot Grigio
Merlot	Sauvignon Blanc
Sparkling	

PROSECCO

Ruffino,
Italy - 45

WHITE WINE

Banfi San Angelo Winemakers Pinot Grigio,
Tuscany - 12/45

Santa Margherita Pinot Grigio,
Valdadige, Trentino-Alto Adige, Veneto - 15/55

Kim Crawford Sauvignon Blanc,
Marlborough, New Zealand - 12/45

Stoneleigh Sauvignon Blanc,
Marlborough, New Zealand - 15/55

Seaglass Chardonnay,
Central Coast, California - 12/45

Kendall-Jackson Chardonnay Vintner's Reserve,
California - 14/52

Chateau Ste Michelle Eroica Reisling,
Columbia Valley, Washington - 13/48

Le Garenne Sancerre,
Loire, France - 65

ROSÉ

Natura Organic Rose,
Central Valley, Chile - 10/38

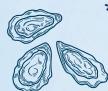
STARTERS

Lump Crab Spinach and Artichoke Dip - 22

Garlic Herb Baguette

Charcuterie Plate - 20

Cheddar, Swiss, Pepper Jack, Salami, Pepperoni,
White Seedless Grapes, Gherkins, Peach Preserves



***Oysters On the Half Shell - 18**

Boozy Cocktail Sauce



Clams & Chorizo - 19

Garlic Herb Baguette

Buttermilk Calamari - 20

Fried Jalapenos, Marinara

Steamed Peel and Eat Shrimp - 28[full pound], 18[half pound]

Boozy Cocktail Sauce, JLG Spice Blend

Crispy Old Bay Wings[8] - 19

Celery, Carrots, Blue Cheese Dressing

SOUP AND SALADS

Soup Du Jour

Chef's Soup of the Day

Shrimp Boats[3] - 22

Shrimp Salad, Endive, Roasted Corn and Peppers, Cilantro, Chili-Lime Aioli

Classic Caesar Salad - 16

Romaine, Shaved Asiago, Garlic Butter Croutons, Caesar Dressing

JLG Salad - 18

Tender Baby Lettuce, Endive, Orange Segments, Red Onion, Feta

Add on: 10 Chicken | 15 Shrimp | 20 Salmon

(6)

(6oz)

JAMES
LANDING
GRILLE

*Consuming raw or undercooked beef, poultry, or seafood may increase your risk for foodborne illness. Please consult your server if you have a severe food allergy.
Automatic gratuity of 20% is applied to parties of 8 or more. A 3% convenience fee will be applied to all credit card transactions

HANDHELDS

with choice of side

Baked Crab Cake Sandwich - 26

Lump Crab, Lettuce, Tomato, Remoulade

JLG Smashburger - 20

White American Cheese, Lettuce, Tomato, Grilled Smashed Onion, JLG Sauce

Sweet Heat Grilled Chicken Sandwich - 20

Pepper Jack Cheese, Lettuce, Tomato, Bacon, Honey Chili Glaze

Shrimp BLT - 22

Texas Toast, Applewood Bacon, Butter Lettuce, Tomato, Lemon Aioli

Blackened Shrimp Street Tacos - 24

Cotija Cheese Mango Salsa, Old Bay Crema

*Make it a Surf & Turf! +4

ENTRÉES

*Pan Seared Atlantic Salmon - 34

Garlic and Herb Rice, Glazed Carrots, Balsamic Reduction

*Chargrilled Flat Iron Steak Frites - 32

Citrus Chimichurri, Old Bay Fries



Fish and Chips - 28

Beer Battered Cod, Old Bay Fries, Tartar Sauce

*Crispy Skin Arctic Char - 32

Roasted Red Potatoes, Asparagus Tips, Lobster Cream



Pesto Gnocchi - 20

Charred Sundried Tomatoes, Caramelized Onions

Add on: 10 Chicken | 15 Shrimp

SIDES

Old Bay Fries - 5

Glazed Carrots - 5

Sliced Garlic & Herb Baguette - 5

Roasted Red Potatoes - 5

Seasoned Rice - 5

Coleslaw - 5

Asparagus Tips - 5

Basket of Old Bay Fries - 11

Side House Salad - 8

Romaine, Cucumber, Red Onion,

Cherry Tomato, Champagne Vinaigrette

Side Caesar Salad - 8

Romaine, Shaved Asiago, Croutons,

Caesar Dressing

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