

RIVERSIDE COCKTAILS

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
Pinot Noir
Merlot
Sparkling

Chardonnay
Pinot Grigio
Sauvignon Blanc

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

ROSÉ

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

DOCKSIDE STARTERS

The Stracciatella - \$24

Creamy Rich Interior of Burrata, Heirloom Cherry Tomato & Calabrian Relish, Shaved Fennel, Fresh Herbs, Crisp Baguette

Shrimp & Corn Fritter - \$16

Whipped Honey Butter

Lump Crab Queso Skillet - \$24

Lime & Sea Salt Blue Corn Chips

Garlic Butter Sauteed "PEI" Mussels - \$21

Chesapeake Fennel Broth, Crispy Baguette

Orange Maple Glazed Smoked Pork Belly - \$18

Pickled Onion Slaw

Fresh Chilled Spring Roll - \$15

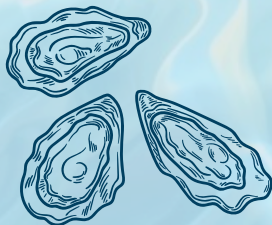
Rice Wrapper, Julienned Rainbow Vegetables, Cilantro, Wasabi Soy Dipping Sauce

Steamed Peel & Eat Shrimp - 1/2 Pound \$18 | Full Pound \$28

Boozy Cocktail Sauce

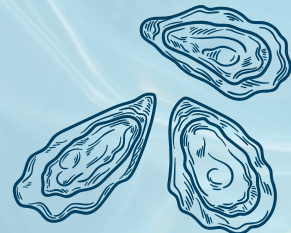
JLG Spiced Wings - \$19

House made Cucumber Ranch Dressing, Celery



OYSTER FRIDAYS

A rotating oyster experience showcasing seasonal selections and elevated preparations, crafted to order.



SOUP AND SALADS

She Crab Soup - \$12

Hearts of Romaine Caesar Salad - Half Salad \$10 | Full Salad \$16

Shaved Parmesean Cheese, Creamy Garlic Dressing, Sourdough Croutons

The House Salad - Half Salad \$11 | Full Salad \$18

Crispy "Gem" Lettuce, Grape Tomatoes, Carrots, Cucumber, Red Onion, House Herb Vinaigrette

Add on: 10 Chicken | 15 Shrimp | 20 Salmon

*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

HARBOR HANDHELDS

All Handhelds served on a Milk Bun with Sidewinder Fries

Blackened Grilled Mahi Tacos {3} - \$24

JLG Slaw, Pineapple Lime Drizzle

Marina Smashburger - \$20

Lettuce, Tomato, Grilled Onions, White American Cheese, House-made Aioli

Seared Lump Crab Cake Sandwich - \$26

Lettuce, Tomato, Remoulade

Sous Vide Chicken Sandwich - \$22

Lettuce, Tomato, Applewood Bacon, Garlic-Parmesean Aioli

THE MAIN DOCK

Lump Crab Stuffed Roasted Portobello Mushrooms - \$30

Sauce Romesco

Grilled Stuffed Avocado - \$27

Pineapple & Mahi Ceviche, Coconut Jasmine Rice, Cilantro Oil

North Atlantic Salmon Pinwheel - \$34

Grilled Broccolini, Candied Lardon Smashed Purple Potatoes, Lemon Aleppo Drizzle

Collette Steak Frites - \$34

Sidewinder Fries, Pink Peppercorn Red Wine Sauce

Thin Cut Sirloin Served Pink or Not!

Fish and Chips - \$28

Beer Battered Pollock, Sidewinder Fries, Buttermilk Tartar

Spicy Shrimp Pasta Nero - \$36

Zesty Black Garlic Crushed Tomatoes, Caramelized Onions, Squid Ink Pasta



VEGETARIAN

Pan Seared Royal Trumpets - 24

Chef's Seasonal Fresh Vegetables, Basil Pistou



SIDES

Sidewinder Fries - 7

Seasonal Vegetables - 9

Sliced Garlic & Herb Baguette - 5

Roasted Purple Potatoes - 7

Coconut Rice - 7

JLG Slaw - 7

Grilled Broccolini - 9



Gluten Free



Vegan



Vegetarian



Contains Nuts

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