

# RIVERSIDE COCKTAILS

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## **Tropical Tease - \$13**

Malibu Coconut Rum, Banana Liqueur, Melon Liqueur, Pineapple Juice

## **Captain's Kiss - \$14**

Captain Morgan Spiced Rum, Amaretto, Cola Soda

## **Cucumber Lime Martini - \$15**

Cucumber Infused Tito's Vodka, St. Germaine, Sour Mix

## **JLG Sparking Cosmo - \$13**

Copper Fox Kingsmill Vodka, Triple Sec, Sparkling Wine,  
Cranberry Juice, Lime Juice

## **Sapphire Fizz - \$14**

Bombay Sapphire Gin, Lemon Juice, Club Soda, Simple Syrup

## **James River Margarita - \$14**

Jose Cuervo Gold Tequila, Triple Sec, Orange Juice, Peach Syrup

# BEER

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## **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

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**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

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Cabernet	Chardonnay
Pinot Noir	Pinot Grigio
Merlot	Sauvignon Blanc
Sparkling	

## PROSECCO

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**Ruffino,**  
Italy - \$45

## WHITE WINE

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**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

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**Natura Organic Rose,**  
Central Valley, Chile - \$10/\$38

# DOCKSIDE STARTERS

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## 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

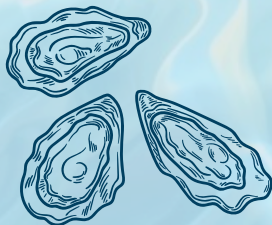
Rice Wrapper, Julienned Rainbow Vegetables, Cilantro, Wasabi Soy Dipping Sauce

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

Boozy Cocktail Sauce

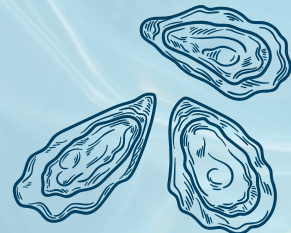
## JLG Spiced Wings - \$19

House made Cucumber Ranch Dressing, Celery



## OYSTER FRIDAYS

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



# SOUP AND SALADS

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## 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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