

RIVERSIDE COCKTAILS

Sunset Spice - \$14

Goslings Black Rum, Pineapple Juice, Lime Juice, Bitters,
Cinnamon Simple Syrup, Lemon-Lime Soda

Honeycrisp Martini - \$14

Tito's Vodka, Apple Cider, Honey Simple Syrup, Lemon Twist

Rosy Pear - \$13

Kingsmill Copper Fox Gin, Sparkling Wine, Pear Puree,
Lemon Juice, Honey Simple Syrup

JLG Sparking Cosmo - \$13

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

Blackberry Smash - \$15

Jack Daniel's Whiskey, Lime Juice, Simple Syrup,
Club Soda, Blackberries, Mint

James River Margarita - \$14

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

BEER

Bottle and Can - \$7

Michelob Ultra
Miller Light
Corona Light
Corona Extra
Guinness
Orange Smash
Grapefruit Smash
Bold Rock Hard Cider

Draft - \$9

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

Non-Alcoholic - \$7 (Athletic Brewing Co.)

Upside Down Golden Ale
Free Wave Hazy IPA

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

PROSECCO

Ruffino,
Italy - \$45

ROSÉ

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

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

DOCKSIDE STARTERS

Marinated Poached Lobster Guacamole - \$26

Lime and Sea Salt Blue Corn Chips

Crispy Calamari Mix - \$28

Buttermilk Calamari, Shrimp, Artichoke Hearts, Caperberries, Remoulade

Sweet Corn Hushpuppy - \$16 

Apple Butter

Crab Spinach Artichoke Dip - \$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 

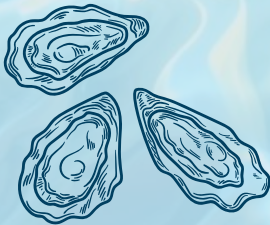
JLG Slaw

Steamed Peel & Eat Shrimp - ½ Pound \$18 | Full Pound \$28 

Boozy Cocktail Sauce

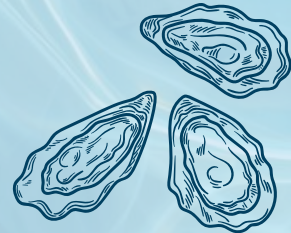
JLG Spiced Wings - \$19 

Housemade Cucumber Ranch Dressing, Celery



OYSTER FRIDAYS

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



SOUP AND SALADS

Kingsmill Corn and Crab Chowder - \$12

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

Shaved Parmesan Cheese, Creamy Garlic Dressing, Sourdough Croutons, Everything Seasoning

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

Crispy "Gem" Lettuce, Grape Tomatoes, Carrots, Cucumber, Red Onion, Balsamic 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

Wahoo Tacos {3} - \$24

JLG Slaw, Pickled Pepper Aioli

Marina Smashburger - \$20

Lettuce, Tomato, Grilled Onions, White American Cheese, Housemade Aioli

Seared Lump Crab Cake Sandwich - \$26

Lettuce, Tomato, Remoulade

Hot Honey Chicken Sandwich - \$22

Lettuce, Tomato, Applewood Bacon, Pepperjack Cheese

THE MAIN DOCK

Lump Crab Stuffed Roasted Portobello Mushrooms - \$30

Romesco Sauce



North Atlantic Salmon - \$34



Grilled Broccolini, Roasted Fingerling Potatoes, Lemon Aleppo Drizzle

Grilled Coulotte Steak - \$34

Mashed Potatoes, Carrots, Pink Peppercorn Red Wine Sauce

*Thin Cut Sirloin Served Pink or Not!

Fish and Chips - \$30

Guinness Beer Battered Cod, Sidewinder Fries, Buttermilk Tartar

Tuscan Chicken Pasta - \$28

Cavatappi, Sundried Tomatoes, Spinach, Parmesean, Roasted Garlic Cream Sauce

VEGETARIAN



Grilled Stuffed Avocado - \$27

Mango Pico De Gallo, Coconut Jasmine Rice, Cilantro Oil

Spaghetti Squash - 24



Seasonal Veggies, Romesco Sauce



SIDES

Sidewinder Fries - 7

Seasonal Vegetables - 9

Sliced Garlic & Herb Baguette - 5

Roasted Fingerling Potatoes - 7

Coconut Rice - 7

JLG Slaw - 7

Grilled Broccolini - 9



Gluten Free



Vegan



Vegetarian



Contains Nuts

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