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

Automatic gratuity of 20% is applied to parties of 8 or more. A 3% convenience fee will be applied to all credit card transactions

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

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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.
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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, Parmesan, 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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