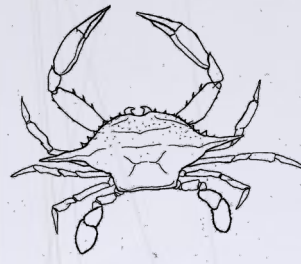



# JAMES LANDING GRILLE



## STARTERS


**JLG's Bang Shrimp 13**  
Fried Popcorn Shrimp  
Signature Rooster Sauce

**Calamari 13**  
Buttermilk Marinated Calamari, Banana Peppers  
Cocktail Dipping Sauce


**Spiced Steamed Shrimp**  **14 ~ 1 pound 23**  
Old Bay, Lemon, Cocktail Sauce

**Chesapeake Blue Crab Dip 15**  
Melted Parmesan, Spinach, Artichoke  
Toasted Pita

**Surry Crab Stuffed Mushrooms 14**  
Local Crab, Pimento Cheese, VA Ham, Cremini Mushrooms


**Kingsmill Corn & Crab Chowder 8**   
Lump Crab Meat, Tasso Ham

## ENTREES

**JLG Crab Cakes 32**   
Two Broiled Crab Cakes, Old Bay French Fries  
Coleslaw, Tartar Sauce

**Cedar Plank Salmon\* 28**   
Oven Roasted Salmon, Rice, Seasonal Vegetable  
Spiced Apple Butter Sauce


**Captain's Catch 34**  
Broiled or Fried Fish, Crab Cake, Shrimp, Oysters  
Roasted Baby Potatoes, Coleslaw


**Chicken & Rice Bowl 22**   
Rice & Fresh Vegetable Sauté  
Lemon Butter Sauce

**Grilled Ribeye Steak\* (12oz) 37**  
Seasonal Vegetable, Roasted Baby Potatoes  
Mushroom Demi-glace

## HANDHELDS

Served with Choice of Fries, Coleslaw,  
Roasted Baby Potatoes, Rice or Fresh Fruit.  
**Substitute** Side Garden or Caesar Salad for 1.50

**Tuna Lettuce Wraps\* 16**   
Rare Tuna Marinated in a Savory Citrus Sauce  
Wrapped in Bibb Lettuce, Basil, Cucumber & Water Chestnut  
Slaw, with Sweet Chili Sauce

**Fried Rockfish Tacos 16**   
Traditional Pico de Gallo, Fried Avocado  
Shredded Cabbage, Cilantro Lime Sour Cream


**Grilled Shrimp Tacos 16**  
Mango Pico de Gallo, Shredded Cabbage  
Creamy Salsa Verde


**Chesapeake Seafood Roll 18**  
The Chesapeake take on the New England Classic.  
Lobster, Local Crab, Shrimp & Edward's Surry Ham Served  
with Lettuce, Tomatoes, and House Pickles on a Brioche Roll


**JLG Burger\* 14**  
Grilled 8oz Patty, Bacon, Cheddar Cheese  
Lettuce, Tomato, Onion, Pickle

## FROM THE GARDEN

**Salad Additions**  
Chicken 6, Salmon\* 7, Shrimp 9, Crab Cake 9

**Classic Caesar 9**   
Romaine Lettuce, Shaved Asiago Cheese  
Tomato, Anchovy, Croutons

**Shore Side Spinach Salad 10**   
Baby Spinach, Strawberries, Blueberries  
Goat Cheese, Toasted Almonds

**Gardeners' Harvest 9**   
Mixed Baby Greens, Cucumber, Tomato  
Carrots, Red Onion, Croutons


Ask your Server about seasonal vegetarian items




We  Local  
Ask about Chef Jacquelyn's  
Daily Fresh Catch Specials

## DESSERTS

**Double Devil Sundae 9**  
Chocolate & Vanilla Gelato, Fudge Brownies  
Whipped Cream, Dark Chocolate Truffle Sauce

**Key Lime Pie 8**   
Graham Crust, Berries  
Strawberry Sauce

**Kingsmill Gelato 3**  
Made Fresh

 Signature Item

 Gluten Free

\*Consuming raw or undercooked Oysters, Beef, Tuna, or Salmon may increase your risk for foodborne illness.  
Please consult your server if you require a gluten-free diet or have a severe food allergy.