

JAMES LANDING GRILLE

bottled

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| Bud Light | 5 |
| Miller Light | 5 |
| Michelob Ultra | 5 |
| O'Douls | 5 |
| Yuengling | 5 |
| Corona | 7 |
| Sam Adams | 7 |
| Williamsburg IPA | 7 |

draft

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| Big Wave | 8 |
| Michelob Ultra | 6 |
| D B Vienna Lager | 7 |
| Goose Island IPA | 7 |
| Shorty Time IPA | 7 |
| Sweetwater "420" | 7 |

cocktails

James River Margarita 8

Jose Cuervo Gold, Triple Sec, Fresh Lemon Juice, Peach Nectar, Soda

JLG Sunset 12

Grey Goose Vodka, St. Germaine Liqueur, Lemon Juice, Strawberry Puree, Sierra Mist

Filthy Manhattan 10

Jack Daniels, Sweet Vermouth, Muddled Filthy Cherries, Bitters

Captain's Punch 8

Captain Morgan Rum, Peach Schnapps, Cranberry Juice, Pineapple Juice

JLG Lemonade 8

Tito's Vodka, Lemonade

Landing Breeze 8

Bombay Sapphire Gin, Triple Sec, Grapefruit Juice, Soda

Breeze Off The River 8

Captain Morgan Rum, Myers Rum, Key Largo Schnapps, OJ, Pineapple Juice, Cranberry Juice

River Oasis 8

Malibu Rum, Midori, Crème de Banana, Sour Mix, Soda

Rumatouille 8

Blue Chair Bay Rum, Dark Rum, Dry Vermouth, Grenadine, Fresh Lemon Juice

Shore Side Sangria 9

White Wine, Apple Juice, Peach Schnapps, Raspberries, Peaches, Mint Leaves

wine selections

BUBBLES

- J. Rogét, Brut, California 6 / 20
- Chateau Ste. Michelle, Brut Rosé, CA 8 / 30
- Riondo, Prosecco, Veneto, Italy 9 / 35
- Piper Sonoma, California 45
- Moet Chandon, Imperial, France 100

LIGHTER WHITES

- Ruffino, Pinot Grigio, Italy 8 / 30
- Williamsburg Winery, James River White, Sauvignon Blanc 8 / 30
- Kung-Fu Girl, Riesling, Washington 8 / 30
- King Estate, Pinot Gris, Oregon 45
- Barboursville, Viognier Reserve, VA 50

CHARDONNAY

- Four Vines, CA 7 / 25
- Williamsburg Winery, John Adlum Chard, 8 / 30
- Kendall-Jackson, Vintner's Reserve, CA 9 / 35
- Kenwood, Six Ridges, CA 13 / 50
- Antica, Napa Valley, CA 75

LIGHTER REDS

- A to Z, Pinot Noir, Oregon 10 / 40
- Imagery Estate, Pinot Noir, CA 11 / 45
- King Estate, Pinot Noir, Oregon 58
- Franciscan, Merlot, California 12 / 45
- Northstar, Merlot, WA 70

CABERNET SAUVIGNON

- Williamsburg Winery, Arundell Cab, VA 8 / 30
- Kenwood, CA 8 / 30
- Hess Select, CA 10 / 40
- Rodney Strong, CA 13 / 50
- Jordan, CA 135

Ask about Chef Jacquelyn's

Daily Fresh Catch Specials



a la carte

- Coleslaw 5
- JLG Plank Fries 5
- VA Baked Beans 5
- Grilled Corn on the Cob 5
- Roasted Baby Potatoes 5
- Fresh Summer Fruit 5
- Seasonal Vegetables 7

- Side JLG Garden Salad 7
- Side Caesar Salad 7
- Side Seaside Spinach Salad 8
- Grilled Chicken 12
- Seared Salmon 13
- Grilled Shrimp 13
- Fried Oysters 15
- Chilled Crab 15

starters

CALAMARI 15

Flash Fried Calamari, Jalapeños Cocktail
& House Made Rémoulade

JLG CRAB DIP 17

Served chilled
Carrots, Celery, & Baguette Slices

PEEL & EAT OBX STEAMED SHRIMP

1/2 pound 16 ~ 1 pound 28
Old Bay, Lemon, Cocktail Sauce
We'll peel'em for ya! +2

SURRY CRAB STUFFED MUSHROOMS 15

Local Crab, Pimento Cheese, VA Ham, Cremini Mushrooms

CITRUS SHRIMP 16

Shrimp pickled in a Citrus Vinaigrette
Avocado, Pico de Gallo, and Tostadas

KINGSMILL CORN & CRAB CHOWDER 9

Lump Crab Meat, Tasso Ham

handhelds

Served With Choice Of

JLG Plank Fries, Coleslaw, Roasted Baby Potatoes,
Corn on the Cob, Baked Beans, or Fresh Fruit
Substitute Sides +2
Veg du Jour, Garden or Caesar Salad

TUNA LETTUCE WRAPS* 18

Rare Tuna, Bibb lettuce, Cucumber, Carrot, Water Chestnut,
Thai Herb Vinaigrette

JLG FISH TACOS 17

Traditional Pico de Gallo, Fried Avocado Shredded Cabbage,
Cilantro Sprouts, Chipotle Sour Cream

CHESAPEAKE SEAFOOD ROLL 18

A Chesapeake version of the New England Classic.
Lobster, Local Crab, Shrimp, Surry Ham, Lettuce, Tomatoes,
House Pickles, Rustic Roll

VA FRIED FISH SANDWICH 16

Flash Fried Wild Blue Catfish, Served with a House Made
Rémoulade Sauce, Lettuce, Tomatoes, Toasted Bun

JLG BURGER* 16

Grilled 8 oz Patty, Bacon, Cheddar Cheese, Lettuce, Tomatoes, Onion
You may substitute the patty with an 8 oz Grilled Chicken Breast
or 7 oz Salmon

oysters by the dozen or half dozen

PRICED DAILY

We source only local oysters at JLG, whether they are aquaculture or wild caught. Virginia has over 17 varieties of oysters to choose from and is expanding more every year. Our featured house oysters are the Victory Points from The Cappahosic Oyster Company, Gloucester, Virginia. Hand delivered by oyster grower, Mark Vann, these oysters have a beautiful balance of salt, mineral and sweetness. Oysters are grown and cultivated in the mouth of the York River where it meets the Chesapeake Bay, and sifted regularly to ensure a deep cup and uniform size. *Don't forget to ask your server about our other local oysters featured for your enjoyment.*

entrees

DEVILED SEAFOOD BAKE 32

Deviled style Crab, Shrimp, Bay Scallops, JLG plank Fries, Coleslaw, House-made Rémoulade

BBQ CEDAR PLANK SALMON* 28

Peach Bourbon BBQ Glazed Cedar Roasted Salmon, VA Baked Beans, Grilled Corn on the Cob

CAPTAIN'S PLATE 36

Your choice Fried or Broiled Shrimp, Oysters, Daily Fish, a Deviled Seafood Bake With Roasted baby Potatoes, Grilled Corn on the Cob & Coleslaw

CHESAPEAKE CIOPINO 34

Local Shellfish in a Spicy Tomato & Fennel Broth, Linguini Tossed in Garlic and Herb, Chorizo Sausage & Grilled French bread

CHICKEN SKEWERS 26

Grilled Marinated Chicken Skewers, Baked Beans, Seasonal Vegetables

GRILLED RIBEYE STEAK* 38

Grilled 12 oz. Ribeye with Charred Onion Demi-Glace, Seasonal Vegetables, Roasted Baby Potatoes

from the garden

Salad Additions

Chicken +7, Salmon* +8, Shrimp +8, Fried Oysters +10, Lump Crab +10

CLASSIC CAESAR 10

Romaine Lettuce, Shaved Asiago Cheese, Tomato, Anchovy, Croutons

SHORE SIDE SPINACH SALAD 12

Baby Spinach, Strawberries, Blueberries, Goat Cheese, Toasted Almonds

JLG GARDEN SALAD 10

Mixed Baby Greens, Cucumber, Tomato, Carrots, Red Onion, Croutons

desserts

CANDY BAR SUNDAE 10

Chocolate and Vanilla Gelato, Candy Bar Crumbles, Whipped Cream, Chocolate and Caramel Sauce

PINEAPPLE CABANA 10

Pineapple Sorbet, Coconut Gelato, Toasted Coconut Cherry

KINGSMILL GELATO 3

Ask your server for a selection



SIGNATURE ITEM

*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 substitute, or have a severe food allergy.