



WINTER 2026

3399 US Hwy 76 W, Hiawassee, GA 30546

706.298.8209

theridgesresort.com/marina-station

- FAN FAVORITE
- SPICY
- GLUTEN FREE
- EXTRA SPICY

SHARED PLATES

- Driftwood** 11
Housemade Mozzarella Logs
Served with Marinara Sauce
- Buffalo Cauliflower Bites** 9
Deep-fried Cauliflower drizzled
in buffalo sauce, Served with
Housemade Ranch
- Fried Okra** 8
Crunchy Fried Okra with Zesty Remoulade
- Sweet Chilli Shrimp OR Tofu** . 15
Hand breaded and deep fried topped with
sweet chilli, Pickled Onions and candied
jalapenos
- Smoked Trout Dip** 14
Housemade Smoked Trout Dip with
Saltines, Old Bay & Lemon Wedge
- Twisted Knot** 14.99
Giant Bavarian Pretzel brushed with Garlic
Parmesan Butter and Kosher Salt. Served
with Beer Mustard & Queso Cheese
- Station Nachos** 11
Fresh Fried Corn Chips, Queso, Lettuce,
Tomato, Jalapenos, & Fire Roasted Salsa.
- Add-Ons**
- BBQ Pulled Pork. 6 Shrimp 9
- Chicken 6 Sour Cream ... 1
- Shaved Ribeye .. 8 Avocado 3

SIDES

- Rice Pilaf 4
- Coleslaw 3
- Collard Greens 4
- French Fries 4
- Red Skin Mashed Potatoes 4
- Hush puppies (6) 4

- Pork Belly Bites** 15
Crispy Smoked Pork Belly Bites tossed in
Sweet Tang with Housemade Ranch
Dressing
- Ahi Tuna Poke** 22
Seared Ahi Tuna on a bed of Rice Pilaf
topped with Teriyaki Dressing, Carrots,
Cucumbers, Seaweed Salad, Pickled
Onions, Candied Jalapenos, Sesame
Seeds and a side of Wasabi
- Wings (6)**
- Bone-In** 14
- Boneless** 12
Jumbo Wings tossed in your
favorite sauce. Served with Celery
& Ranch or Blue Cheese
- Make 'Em Saucy*
- Sweet Tang
- Buffalo
- Kickin Bourbon
- BBQ
- Garlic Parmesan
- Mango Habanero
- Lemon Pepper Dry-Rub
- BBQ Dry-Rub
- Teriyaki
- Extra Sauce** \$.50

- Garlic Parmesan Green Beans** 3
- Seasonal Veggies** 5
- Sweet Potato Fries** 5
- Fried Okra** 5

SALADS

- Hiawassee House** 12
House Blend Lettuce, Carrots, Tomatoes,
Cucumbers, Cheddar Cheese & Croutons
- Creekside Caesar** 11
House Blend Lettuce, Parmesan Cheese,
Croutons & Caesar Dressing
- Ridges Cobb** 19
House Blend Lettuce, Grilled Chicken,
Eggs, Bacon, Tomatoes, Blue Cheese
Crumbles & Avocado
- Ahi Tuna Salad** 22
Seared Ahi Tuna, Mixed Greens, Carrots,
Tomatoes, Cucumbers, Crispy Wontons,
Sesame Seeds, and House made Teriyaki
Dressing
- Strawberry Fields Chicken Salad** 19
Grilled Chicken, Mixed Lettuce, Feta
Cheese, Candied Pecans, Strawberries,
with a House-Made Strawberry Vinaigrette
- Side Salad** 7
House or Caesar
- Add-Ons*
- Grilled Chicken .. 6 Shrimp 9
- Salmon 12 Fried Tofu ... 9
- Dressings**
- Housemade Ranch, Housemade Strawberry
Vinaigrette, Blue Cheese, Honey Mustard,
Caesar, House Made Teriyaki
- Extra Dressing** \$.50

20% gratuity for parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLATES

Substitute sides 2

Coffee Dusted 🍷 🍷 22

Pork Ribeye

Pork Ribeye dusted with a Sweet Coffee seasoning topped with a Grilled Pineapple Ring and Beer Mustard, served with Red Skin Mashed Potatoes and Seasonal Veggies

Marina Station Etouffee 🍷 18

Chicken 18

Shrimp 21

Grilled Chicken or Shrimp, on a bed of Rice Pilaf, drenched in our Rich, Creamy, Spicy Creole Sauce

Dockside Shrimp Plate 🍷 18

Grilled or Fried Shrimp with Fries, Slaw & Hushpuppies

Whiskey Glazed Pecan Salmon . 26

Seared Salmon topped with a House-Made Whiskey Glaze and Candied Pecans, served with Rice Pilaf and a side of Seasonal Veggies

Tofu Veggie Voyage 🍷 21

Pan Seared Tofu tossed in our signature sweet heat sauce with seasonal Mixed Veggies and Rice Pilaf

Fresh Mountain Trout 24

Seared or Fried locally sourced Trout, served with Rice Pilaf and a side of Seasonal Veggies

Grouper Fingers Basket 21

Hand-breaded deep fried Grouper with Fries, Slaw & Hushpuppies

The Golden Tropic 🍷 🍷

Chicken 22

Salmon 26

Grilled with Hot Honey, Apple Pineapple Pico, Rice Pilaf & Seasonal Veggies

Lakeside Strawberry 🍷 22

Chicken

Two Grilled Chicken Breasts topped with a House-Made Strawberry Glaze, served over a bed of Rice Pilaf with a side of Seasonal Veggies and Strawberry Compote Garnish

Shiver Me Tenders 17.99

Fried Chicken Tenders tossed in your favorite sauce. Served with Fries

BURGERS

Choice of One Side

Rice Pilaf, Coleslaw, Collard Greens, French Fries, Garlic Parmesan Green Beans

Cheeseburger 14

American Cheese, Lettuce, Tomato, and Onion

Surf and Turf Burger 20

Grilled Shrimp, Yum Yum Sauce, Pepper Jack Cheese, Lettuce, and Tomato

Whiskey Burger 16.99

Whiskey Glaze, Grilled Onions, Jalapeños, and Pepperjack Cheese

Steak House Burger 18

Swiss Cheese, Mushrooms, Sauteed Onions, and Marina Steak Sauce

Add-Ons

Substitute Side 2

Mushrooms 2

Bacon 3

Sour Cream 1

Avocado 3

TACOS

Served with Chips & Salsa

Grouper Tacos 19

Grilled & Blackened. Served with Mango Salsa, Cabbage, Cojita & Crema

Shrimp Tacos 17

Grilled & Blackened. With Mango Salsa, Cabbage, Cojita, & Crema

Pork Belly Tacos 19

Crispy Fried Smoked Pork Belly, Sweet Tang Sauce, Cabbage, Pickled Red Onions, Cojita, Crunchy Wontons, & Candied Jalapeños

Tofu Tacos 17

Crispy Fried Tofu served with Mango Salsa, Cojita, Cabbage, & Yum Yum Sauce

DESSERTS

Brownie Sundae 10

Root Beer Float 8

Cheesecake 14

with Raspberry Sauce

Ice Cream 6

with Chocolate Sauce

HAND HELDS

Choice of One Side

Rice Pilaf, Coleslaw, Collard Greens, French Fries, Garlic Parmesan Green Beans

Po Boy 17.99

Fried or Grilled Shrimp or Grouper. Served with Cabbage, Tomato, Pickled Red Onions & Remoulade

Pulled Pork Sandwich 14

Slow-Roasted Pulled Pork, BBQ Sauce & Creamy Coleslaw

Reuben 21

Shaved Corn Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese, on marbled Rye

Buffalo Blue 18

Fried Chicken Sandwich

Fried Chicken Breast tossed in Buffalo Sauce topped with Blue Cheese Crumbles

Philly Cheese Sandwich . . . 16.99

Shaved Ribeye or Grilled Chicken. Served with Grilled Peppers & Onions & Melted Provolone Cheese

Grilled Chicken Club 19.99

Grilled Chicken Breast, Lettuce, Tomato, Onion, Avocado, Bacon, Swiss Cheese & Garlic Aioli

Salmon BLT 22

Blackened Salmon, Bacon, Lettuce, Tomato, Onion, Avocado & Garlic Aioli

Chicken Caesar Wrap 17

Grilled Chicken wrapped in a flour Tortilla, Lettuce, Parmesan Cheese & Caesar Dressing

* Substitute Tofu for no additional charge





SPECIALTY DRINKS

- Add Minute Maid Juice Burstie Bubbles \$1.50
Brown Sugar Old Fashioned 14
Woodford Bourbon, Brown Sugar Syrup, Old Fashioned Bitters
Cadillac Margarita 26
Volcan Tequila, Grand Marnier, House Made Sour
Pistachio Martini. 14
Kettle One Vodka, Pistachio Liqueur, Vanilla Bean Syrup
Bora Bora Sunset 8
Margaritaville Dark Rum, Passion Fruit, Coconut Water, Grenadine
Georgia Peach Tea 9
Deep Eddy Peach Vodka, Peach Schnapps, Georgia Sweet Tea
Northern Lights 8
House Gin, Hibiscus Syrup, Lemon Juice, Club Soda
Hugo 13
St Germaine, Capalsado Prosecco, Club Soda
Honey Lavender Lemon Drop Martini 13
Tito's Handmade Vodka, Honey Lavender Liqueur, Lemon Juice, Simple Syrup
Hazelnut Espresso Martini. 13
Tito's Handmade Vodka, Kahlua Coffee Liqueur, St. Elder Hazelnut Liqueur
Hibiscus Margarita 11
Herradura Blanco Tequila, Hibiscus Syrup, Fresh Sour Mix, Salted Rim
Boat Slip 14
Captain Morgan, Malibu, Bacardi Rum, Pineapple Juice, Orange Juice, Grenadine. Topped with a Dark Rum Floater
Tito's Bloody Mary 14
Tito's Handmade Vodka, House Bloody Mary Mix. Served with a Salted Rim, Lemon, Lime, Bacon, Pickle, Olives
B52 Hot Coffee 12
Amaretto, Kahlua, Baileys, Coffee & Whipped Cream

MOCKTAILS

(Non Alcoholic)

- Tropical Hibiscus Cooler 7.5
Hibiscus Syrup, Pineapple Juice, Lime and Club Soda with Fruit Burstie Bubbles
Arnold the Dragon 7.5
Sweet Tea, Lemonade, Dragon Fruit Syrup and Fruit Burstie Bubbles
Rip Tide. 8.5
Peach Monin Syrup, Strawberry Monin Syrup, Red Bull and Fruit Burstie Bubbles
Honey Citrus Hot Tea 7.5
Green Tea with House Made Honey Citrus Syrup