MARINA STATION
LAKE CHATUGE

WINTER 2026/2027

3399 US Hwy 76 W, Hiawassee, GA 30546
706.298.8209
theridgesresort.com/marina-station

SHARED PLATES

Fried Okra 9
Crunchy Fried Okra with Zesty Remoulade

Smoked Trout Dip 14
Housemade Smoked Trout Dip with Saltines, Old Bay & Lemon Wedge

Driftwood 11
Hand Breaded Mozzarella Logs Served with Marinara

Station Nachos 12
Fresh Fried Corn Chips, Queso, Lettuce, Tomato, Jalapeños & Fire Roasted Salsa

Add-Ons
BBQ Pulled Pork 6
Chicken 8
Shaved Ribeye 11
Shrimp 9
Tofu 9
Avocado 3
Sour Cream 1

Jumbo Bone-In Wings (6) 14
Tossed in your favorite sauce.
Served with Celery & Ranch or Blue Cheese

Make 'Em Saucy
Sweet Tang
Buffalo
Kickin Bourbon
BBQ
Garlic Parmesan
Lemon Pepper Dry-Rub
Mango Habanero
BBQ Dry-Rub
House Chipotle Honey
Teriyaki

Extra Sauce $.50

Sweet Chilli Shrimp or Tofu 17
Deep Fried topped with Sweet Chilli, Pickled Onions & Candied Jalapeños

Twisted Knot 16
Giant Bavarian Pretzel, Garlic Parmesan Butter, Kosher Salt. Beer Mustard, Queso Cheese

Pork Belly Bites 19
Crispy Smoked Pork Belly Bites tossed in Sweet Tang with Ranch Dressing

SALADS

Hiawassee House 13
House Blend Lettuce, Carrots, Tomatoes, Cucumbers, Cheddar Cheese & Croutons

Creekside Caesar 12
House Blend Lettuce, Parmesan Cheese, Croutons & Caesar Dressing

Ridges Cobb Salad 21
House Blend Lettuce, Grilled Chicken, Eggs, Bacon, Tomatoes, Blue Cheese Crumbles & Avocado

Fall Apple Salad 23
Grilled Chicken, Goat Cheese, Candied Pecans, Craisins, Red Onion, Apples, Maple Dijon Vinaigrette

Side Salad 8
House or Caesar

Add-Ons
Grilled Chicken . . 8
Salmon 13
Shrimp 9
Fried Tofu . . . 9

Dressings
House Ranch,
Blue Cheese,
Honey Mustard,
Classic Caesar,
House Teriyaki,
Maple Dijon Vinaigrette

Extra Dressing ..... $.50

SOUTHERN COMFORT SIDES

French Fries 4
Creamy Coleslaw 4
Garlic Parmesan Green Beans 4
Collard Greens 4
Seasonal Vegetables 5
Hush Puppies (6) 5
Fried Okra 5
Roasted Red Potatoes 5

FAN FAVORITE
SPICY
GLUTEN FREE
EXTRA SPICY

PLATES

Fried Pork Chop **23**
Crunchy Tender Pork Ribeye topped with Sweet Tea Spiced Peaches & Apples, Collard Greens, Roasted Red Potatoes

Dockside Shrimp Plate **19**
Grilled or Fried Shrimp with Fries, Slaw & Hush Puppies

BBQ Bacon Shrimp and Grits . . **26**
Housemade Barbeque, Bacon, Grilled Shrimp, Smoked Gouda Grits, Candied Jalapeños

Fall Harvest Buzz Bowl
Couscous & Squash Salad, Housemade Whiskey Sauce, Candied Pecans
Salmon **26** | Chicken **22** | Fried Tofu **22**

Grouper Basket . . . . . **MKT**
Hand Breaded Deep Fried Grouper with Fries, Slaw & Hush Puppies

The Golden Tropic
Topped with Hot Honey & Apple Pineapple Pico, Roasted Red Potatoes & Seasonal Veggies
Chicken **22** | Salmon **26** | Tofu **22**

Shiver Me Tenders **17**
Fried Chicken Tenders tossed in your favorite sauce. Served with Fries

Make 'Em Saucy
Sweet Tang
Buffalo
Kickin Bourbon
BBQ
Garlic Parmesan
Lemon Pepper Dry-Rub
Mango Habanero
BBQ Dry-Rub
House Chipotle Honey
Teriyaki

Extra Sauce . . . . . **$.50**
Substitute Sides 2

HAND HELDS

Fried Po Boy. **17**
Oyster or Shrimp, Lettuce, Tomato, Pickle & Remoulade

Backyard Pulled Pork **14**
Slow-Roasted Pulled Pork, Smokey BBQ Sauce, Creamy Coleslaw

Sweet Heat Crunchy Chicken . . **18**
Crispy Fried Chicken, Chipotle Honey, Slaw, Candied Jalapeños

Salmon BLT **24**
Blackened Salmon, Bacon, Lettuce, Tomato, Pickled Red Onions & Avocado Garlic Aioli

Classic Philly **18**
Shaved Ribeye or Grilled Chicken. Grilled Peppers & Onions, Provolone Cheese, Amoroso Roll

Chicken Club **21**
Grilled Chicken, Bacon, Avocado, Swiss, Lettuce, Tomato, Onion & Garlic Aioli

TACOS

Blackened Lakeside Tacos
Mango Pico, Cabbage, Cotija Cheese, Chipotle Lime Crema. Served with Chips & Salsa
Chicken **19** | Shrimp **21** | Grouper **MKT**

Signature Sweet Tang Crunch Tacos
Deep Fried, Signature Sweet Tang Glaze, Cabbage, Pickled Onions, Candied Jalapeños, Crunchy Wontons
Pork Belly **21** | Tofu **19**

Add-Ons
Sour Cream. . . . 1 Avocado. . . . 3

BURGERS

Cooked to Medium Well on a Toasted Brioche Bun

Classic Cheeseburger **15**
American Cheese, Lettuce, Tomato, Onion

Signature Whiskey Burger . . **18**
Whiskey Glaze, Grilled Onions, Jalapeños & Pepper Jack Cheese

Southern Peach Burger **21**
Fire Roasted Peaches, Bacon Marmalade, Pepper Jack Cheese

Firecracker Burger **21**
Fried Jalapeños, Creamy Pimento Cheese, Bacon Marmalade

Choice of One Side
Creamy Coleslaw
Slow-Simmered Collard Greens
French Fries
Garlic Parmesan Green Beans

Substitute Side	2
Sub Side Salad	4
Add Bacon	3
Extra Cheese	2

DESSERTS

Brownie Sundae **10**

Root Beer Float **8**

Cheesecake **14**
With Raspberry Sauce

Ice Cream **6**
With Chocolate Sauce

Merciers Fried Apple Pie **11**
With Brown Sugar Cinnamon Ice Cream

Eleanor's Pecan Pie **9**

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.

PREMIUM COCKTAILS

Boat Slip **14**
Bacardi, Malibu, Captain Morgan, Pineapple, OJ, Grenadine

Blood Orange Lemon Drop Martini NEW **13**
Ketel One, Blood Orange, Fresh Lemon, Simple Syrup, Sugar Rim

Tito's Bloody Mary **13**
Tito's, Jack Rudy Mix, Fresh Lime, Bacon, Pickle, Olive, Salt Rim

Maple & Black Walnut Smoked Old Fashioned NEW . **14**
Woodford, Maple Syrup, Black Walnut Bitters, Orange Peel, Cherry & Cinnamon

Volcan Cadillac Margarita **26**
Volcan Tequila, Grand Marnier, Fresh Lime, Housemade Sour, Salt Rim

Coconut Espresso Martini NEW **13**
Deep Eddy's Espresso Vodka, Coconut RumChata

Blackberry & Peach Gin Sour NEW **14**
Hendrick's Gin, Blackberry Puree, Peach Syrup, Fresh Lemon, Pinch of Sea Salt

Buttered Pecan Pie Martini NEW **13**
Smirnoff Whipped, Butter Pecan Simple Syrup, Cream, Caramel, Pinch of Sea Salt

GUEST FAVORITES

House Margarita **9**
House Tequila, Triple Sec, Housemade Sour

Georgia Peach Tea **9**
Deep Eddy's Peach Vodka, Peach Schnapps, Iced Tea

House Old Fashioned **9**
House Bourbon, Bitters, Simple Syrup, Muddled Cherry & Orange

Malibu Sunset **9**
Malibu Rum, OJ, Grenadine

House Bloody Mary **9**
Vodka, Fresh Lime, Bloody Mary Mix

MARINA STATION MARGARITAS **13**

Featuring Herradura Silver Tequila

Jalisco Firecracker NEW
Hibiscus, Grapefruit, Fresh Lime, Agave, Habanero Bitters, Pinch of Sea Salt, Tajin Rim

Strawberry Margarita
Strawberry, Fresh Lime, Sugar Rim

Blackberry Mountain Rita NEW
Blackberry Puree, Fresh Lime, Agave, Sugar Rim

MOCKTAILS

Tropical Hibiscus Cooler **8.50**
Hibiscus, Pineapple, Fresh Lime, Soda, Bursties

Arnold the Dragon **8.50**
Sweet Tea, Lemonade, Dragon Fruit, Bursties

Shirley Temple **4.50**
Lemon-Lime Soda, Grenadine, Cherries, Bursties

WINTER 2026/2027

MARINA STATION
LAKE CHATUGE

WHITE WINE

Pinot Grigio

House . . . . . 8 • 28
Josh Cellars . . . . . 11 • 39

Sauvignon Blanc

House . . . . . 8 • 28
Kim Crawford, New Zealand . . . . . 16 • 56

Chardonnay

House . . . . . 8 • 28
Jam Cellars, California . . . . . 14 • 52
Rombauer, California 90

Moscato

House . . . . . 8 • 28

RED WINE

Merlot

House . . . . . 8 • 28
Josh Cellars, California . . . . . 11 • 39

Pinot Noir

House . . . . . 8 • 28
Josh Cellars, California . . . . . 11 • 39
Left Coast White Pinot Noir . . . . . 16 • 56

Cabernet Sauvignon

House . . . . . 8 • 28
Jam Cellars, California . . . . . 14 • 52

Red Blend

Rebellious Red, California . . . . . 16 • 56
Poggio Bestiale “Super Tuscan,” Italy 129

SPARKLING WINE

Caposaldo Prosecco, Italy . . . . . 12 • 44
Wycliff, American Brut, California . . . . . 8 • 38
Veuve Clicquot Brut, France 145

DRAFT BEERS

Daily House Draft 3
Seasonal . . . . Ask Server

Always On Tap

Yuengling	4.5%
Michelob Ultra	4.2%
Miller Lite	4.2%
Tropicalia (GA)	6.6%
Classic City Lager (GA)	4.2%
Sweetwater 420 (GA)	5.7%
Deschutes Juicy IPA	6.4%
Seasonal Cider	5%

SELTZERS

White Claw Seltzer . . . 5%
Black Cherry
Mango
Peach

NON ALCOHOLIC

Hemp

Crescent 9 5mg
Tropical
Delta 10mg
Blue Acai, Blood Orange

NA Beers

Athletic IPA
Heineken 0.0