

Marina Station

3399 Us 76 30546-1528 · +17062988209 · Updated: Jan 14, 2026

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SHARED PLATES 9

Fried Okra \$8.00

Crunchy Fried Okra with Zesty Remoulade

Seafood Salad Dip \$14.50

Lobster, Surimi Crab, Shrimp, Mayo, Lemon, Dill & Old Bay on a Bed of Lettuce with Saltines

Peel & Eat Shrimp AVAILABLE OPTIONS

Tender, Juicy Shrimp Simmered in a Citrus Old Bay Broth. Served Chilled with Housemade Cocktail Sauce & Lemon Wedges

Full LB: \$26.00

Half LB: \$17.00

Smoked Trout Dip \$12.00

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

Ahi Tuna Poke \$22.00

Seared Ahi Tuna on a Wonton Rice topped with Carrots, Cucumbers, Seaweed Salad, Pickled Red Onions & Candied Jalapeños. Served with Teriyaki Dressing

Cheese Curds \$9.00

Crispy Fried White Cheddar Cheese Bites. Served with Marinara Sauce

Twisted Knot \$14.59

Jumbo Bavarian Pretzel Brushed with Garlic Parmesan Butter. Served with Beer Mustard & Queso Cheese

Sweet Chili Shrimp \$14.59

Southern Fried Shrimp with Sweet Chili Sauce, Pickled Red Onions & Candied Jalapeños

Station Nachos \$12.00

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

PLATES 9

Shrimp Plate \$18.00

Grilled or Hand-Breaded Fried Shrimp with Fries, Slaw & Hushpuppies

Grouper Basket \$21.00

Hand-Breaded Fried Grouper with Fries, Slaw & Hushpuppies

Shrimp & Grits \$17.00

Cheese Grits topped with Grilled Shrimp, Sausage & Creole Sauce

Shiver Me Tenders & Fries	\$17.00
Jumbo Fried Chicken Tenders tossed in Your Favorite Sauce Sweet Tang / Buffalo / BBQ Kickin' Bourbon / Garlic Parmesan Mango Habanero / Jamaican Jerk Lemon Pepper Dry-Rub	
Fish & Chips	\$18.00
Grilled or Hand-Breaded Fried Barramundi, with Fries, Slaw & Hushpuppies	
Whiskey-Glazed Pork Ribeye	\$19.00
8oz Pork Ribeye topped with Whisky Sauce, Roasted Red Potatoes & Seasonal Vegetables	
Teriyaki Glazed Salmon	\$26.00
Char-Grilled Salmon with Teriyaki Chili Glaze, Lemon Herb Rice & Seasonal Vegetables	
Crab Cake Dinner	\$28.00
Two 3oz Crab Cakes, Roasted Red Potatoes, Seasonal Vegetables & Roasted Tomato Aioli	
Jamaican Jerk Barramundi	\$24.00
Grilled Barramundi, Jamaican Jerk Sauce, Lemon Herb Rice, Roasted Corn Salsa & Hushpuppies	

SALADS 5

Hiawassee House Salad	\$12.00
House Blend Lettuce, Carrots, Tomatoes, Cucumbers, Cheddar Cheese & Croutons	
Creekside Caesar Salad	\$11.00
House Blend Lettuce, Parmesan Cheese, Croutons & Caesar Dressing	
Ridges Cobb Salad	\$18.00
House Blend Lettuce, Grilled Chicken, Eggs, Bacon, Tomatoes, Bleu Cheese Crumbles & Avocado	
Seared Ahi Tuna Salad	\$22.00
House Blend Lettuce, Seared Ahi Tuna, Cucumbers, Carrots, Tomatoes, Avocado, Green Onions, Crispy Wontons & Teriyaki Dressing	
Kale Summer Salad	\$15.00
A Blend of Kale and Mixed Greens, Fire-Roasted Peaches, Candied Pecans, Feta Cheese, Pickled Red Onions & Balsamic Glaze	

HAND HELDS 7

Pulled Pork Sandwich	\$13.50
Slow-Roasted Pulled Pork, BBQ Sauce & Creamy Slaw	
Seafood Salad Roll	\$15.00
Lobster, Surimi Crab, Shrimp, Mayo, Lemon, Dill, Old Bay & Lettuce	
Brisket Burnt End Sausage	\$13.50
Beef Brisket, Pork, Pimento Cheese, Candied Jalapeños & Pickled Green Tomatoes	
Philly Cheese Sandwich	\$16.99
Shaved Ribeye or Grilled Chicken, Grilled Peppers & Onions & Provolone Cheese	
Po Boy	\$17.59
Fried Shrimp or Fried Grouper, Cabbage, Tomatoes, Pickled Red Onions & Remoulade	

Grilled Chicken Club **\$18.00**

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

Salmon BLT **\$22.00**

Blackened Salmon, Bacon, Lettuce, Tomato, Pickled Red Onions & Avocado and Garlic Aioli

TACOS 3

Blackened Grouper Tacos **\$19.00**

Corn Salsa, Cabbage, Cotija Cheese, Cilantro & Crema

Grilled Shrimp Tacos **\$17.00**

Corn Salsa, Cabbage, Cotija Cheese, Cilantro & Crema

Pork Belly Tacos **\$19.00**

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

BURGERS 4

Cheeseburger **\$14.00**

Lettuce, Tomato, Onion & American Cheese

Bacon Bleu Burger **\$17.99**

Bleu Cheese Crumbles, Bacon & Caramelized Onions

Georgia Peach Burger **\$17.99**

Housemade Bacon Jam, Pepperjack Cheese, Fire Roasted Peaches & Candied Jalapeños

Whiskey Burger **\$16.99**

Whiskey Glaze, Grilled Onions, Jalapeños & Pepperjack Cheese

SIDES 11

Lemon Herb Rice **\$4.00**

Cheese Grits **\$5.00**

Fried Okra **\$5.00**

Corn Salsa **\$4.00**

Coleslaw **\$4.00**

French Fries **\$4.00**

Pasta Salad **\$4.00**

Collard Greens **\$4.00**

Seasonal Vegetables **\$5.00**

Sweet Potato Fries **\$5.00**

Peach Whiskey Baked Beans

\$5.00

SWEET TREATS 5

Banana Pudding

\$8.00

Brownie Sunday

\$10.00

Cheesecake with Raspberry Sauce

\$14.00

Root Beer Float

\$8.00

Ice Cream with Chocolate Sauce

\$6.00

WINE 5

White

AVAILABLE OPTIONS

Pinot Grigio, Gabriella, Veneto, Italy Sauvignon Blanc, Kuranui, Marlborough, New Zealand Chardonnay, Jam Cellars, Lodi, California

\$11.00

\$38.00

Red

AVAILABLE OPTIONS

Merlot, LangeTwins Sand Point, Clarksburg, California Pinot Noir, LangeTwins Sand Point, Lodi, California Cabernet Sauvignon, Jam Cellars, Lodi, California

\$11.00

\$38.00

Sparkling

AVAILABLE OPTIONS

Prosecco, Cantina Della Torre, Veneto, Italy Champagne, Wycliff, American Brut, California

\$8.00

\$38.00

House Wines

\$8.00

Proverb Winery, Modesto, California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Sauvignon Blanc, Crane Lake Moscato

Reserve

AVAILABLE OPTIONS

Cabernet Sauvignon, Vina Robles, Paso Robles, California Chardonnay, Panthera, Russian River Valley, California Domaine Bousquet Organic Malbec, Mendoza, Argentina Veuve Clicquot Brut Champagne, Champagne, France

\$60.00

\$42.00

\$145.00

DRAFT BEERS 10

Yuengling

Ace Cider (Seasonal)

Miller Lite

Tropicalia (GA)

Classic City Lager (GA)

Sweetwater 420 (GA)

Michelob Ultra

Deschutes IPA

3 Seasonal Drafts

***Daily \$3 Special Draft**

BOTTLED BEERS 12

Budweiser

Michelob Ultra

Blue Moon

Dos Equis Lager / Amber

PBR

Heineken / Heineken 0.0

Yuengling

Coors Light

Miller Lite

Corona / Corona Light

Stella Artois

Bud Light

ASSORTED SELTZERS 3

White Claw

Watermelon, Black Cherry, Mango

High Noon Vodka

Peach, Pineapple, Wild Cherry

Surfside Vodka

SPECIALTY DRINKS 11

Sugared Strawberry Margarita

\$14.00

Herradura Tequila, Triple Sec, Strawberry Puree & Sour Mix. Served with a Sugared Rim

Malibu Sunset

\$10.00

Malibu Coconut Rum, Orange Juice, Pineapple Juice & Grenadine

Georgia Peach Tea

\$9.00

Deep Eddy Peach Vodka, Peach Schnapps & Georgia Sweet Tea

Blackberry Lemonade	\$10.00
Bacardi Silver Rum, Blackberry Liqueur & Lemonade	
Woodford Old Fashioned	\$15.00
Woodford Bourbon, Muddled Cherries & Orange Slice with a Nip Of Bitters	
Boat Slip	\$14.00
Captain Morgan, Malibu & Bacardi Rum, Pineapple Juice, Orange Juice & Grenadine. Topped With Dark Rum Floater	
Strawberry Mojito	\$12.00
Bacardi Silver Rum, Strawberry Puree, Fresh Mint, Lime Juice & Club Soda	
Last Day With The Captain	\$14.00
Jim Beam Apple, Peach Schnapps, Pineapple Juice & Sour Mix. Topped with Blue Curacao	
Caramel Macchiato	\$14.00
Baileys, Caramel Vodka, Espresso Liqueur & Heavy Cream. Served in a Caramel Drizzled Glass	
Pineapple Upside Down Cake Martini	\$14.00
Vanilla Vodka, Pineapple Juice, Grenadine & Cherries	
Tito's Bloody Mary	\$14.00
Tito's Handmade Vodka, Bacon, Pickle & Olives. Served with a Salted Rim	

FROZEN DRINKS ⁴

Virgin	\$8.00
Strawberry Daiquiri	\$12.00
Topped with a Rum Floater	
Pina Colada	\$12.00
Topped with a Rum Floater	
Miami Vice	\$12.00
Piña Colada & Strawberry Daiquiri. Topped with a Rum Floater	

EVERYONE CAN CELEBRATE MOCKTAILS ³

Strawberry Lemonade	\$3.00
Paloma Fizz	\$3.50
Grapefruit Juice, Agave & Sprite	
Shirley Temple	\$2.50
Sprite, Grenadine & Cherries	