

RIVER DUNES



FIRST FRIDAY

Skip over to the Club in a Jiffy to celebrate National Peanut Butter Day

TASTING TUESDAY

The first of many Bi-monthly blind tastings for Members

EASTER WEEKEND

A special Brunch menu for a memorable weekend

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Book Club information for February - May is listed

14-15

St Patricks Day at Yawl's Cafe is sure to be festive

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Save the dates for all of the upcoming events in River Dunes



Thank you for joining us to welcome our new General Manager, Steve Welch!

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March Monthly Calendar

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Community Info & Events

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Harbor Club Info & Events

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Natural Elements Spa

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Yawls Café Menus

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Harbor Club Menus

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Upcoming Events

MARCHEVENT CALENDAR

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					March 1 First Friday 5:30p Additional Club Dining Entrees are featured Club Dinner: 5 – 8p	2 Club Dinner: 5 – 8p
3	4	5	6	7	8	9
		Club Dinner: 5 – 8p	Club Dinner: 5 – 8p		There is a private event taking place at the Chapel during the evening. Club Dinner: 5 – 8p	Club Dinner: 5 – 8p
10	11	12	13	14	15	16
		Tasting Tuesday 5:30 - 6:30p Club Dinner: 5 – 8p	Club Dinner: 5 – 8p		St Patrick's Day at the Club A special selection of entrees will be available Club Dinner: 5 – 8p	St Patrick's Day at the Club A special selection of entrees will be available Club Dinner: 5 – 8p
17	18	19	20	21	22	23
St Patrick's Day at Yawls Cafe Brunch Specials will be available Club Dinner: 5 – 8p		Book Club 4p Club Dinner: 5 – 8p	The Club will be offering to-go plates for Club dinner (pg 9) There is a private event taking place at the Club throughout the day. Regular Club dining will be closed.	There is a private event taking place in the Club throughout the day. There is a private event taking place at the Chapel during the evening.	There is a private event taking place in the Club throughout the day. Club Dinner: 5 – 8p	Club Dinner: 5 – 8p
24	25	26	27	28	29	30
		Club Dinner: 5 – 8p	Club Dinner: 5 – 8p		Club Dinner: 5 – 8p	Club Dinner: 5 – 8p
31	April 1	2	3	4	5	6
Easter Brunch in the Club 10a - 1p Club Dinner: 5 – 8p		Club Dinner: 5 – 8p	Club Dinner: 5 – 8p		First Friday 5:30p Club Dinner: 5 – 8p	Club Dinner: 5 – 8p



COMMUNITY
INFO &
EVENTS

RIVER DUNES

Book Club

MARCH BOOK CLUB

TUESDAY, MARCH 19 AT 4PM

Book: Heaven and Earth Grocery Store

Author: James McBride

Host: Christy Cline

Place: Harbor Club Chandlery

APRIL BOOK CLUB

TUESDAY, APRIL 16 AT 4PM

Book: The Scarlet Letter

Author: Nathaniel Hawthorne

Host: Lyne Lassen

Place: Lassen Residence

MAY BOOK CLUB

TUESDAY, MAY 21 AT 4PM

Book: The Secret Sister

Author: Dianne Chamberlain

Host: Ellen Butler

Place: Harbor Club Chandlery



March's

Facilities in Use

March 8:

There is a private event taking place in the Chapel, Sunporch and Private Dining Room during the evening.

March 20:

There is a private event taking place in the Harbor Club throughout the day and evening. Regular Dining Service in the Club will be closed for the evening. To-go service will be available to Members.

March 21:

There is a private event taking place in the Harbor Club throughout the day and evening.

March 22:

There is a private event taking place in the Harbor Club throughout the day. Regular Dining Service will be available for Members during the evening.





PROPERTY
OWNER
INFO &
EVENTS

Dear River Dunes Families;

Springtime is just around the corner and it will soon be time for planting the 2024 River Dunes Community Garden. We had a great year and enjoyed delicious vegetables and herbs, not to mention the fun and fellowship.

A special thank you to our weekly team captains, “grounds crew” and the families that joined, worked and supported the 2023 RDCG.

During the months of January and February, we let the garden rest. Now its time to clean up and plant so **MARK YOUR CALENDARS.**

- Saturday, March 23rd at 10am for garden clean up
- Saturday, March 30th at 10am for seed planting

We would love to have you join us and share in the fun, fellowship and “fruits” of our labor.

If you are interested in becoming a member of the RDCG this year, the 2024 membership fee is \$40.00 per family. This money will be used to cover the costs of seeds, bedding plants, fertilizer, repairs and mulch (as needed).

There are two ways to make your payment:

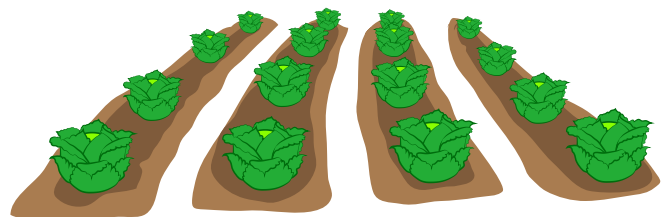
1. Write a check to River Dunes Community Garden for \$40.00 **per family** and mail or deliver to Susan Wadsworth.
2. Make a Zelle payment to Susan Wadsworth and add message RDCG.

Membership fee is for the 2024 year and is due by March 23rd, 2024. Thank you!

We look forward to playing in the dirt and watching our garden grow together.

Kindly,

Your RDCG Committee





HARBOR
CLUB INFO
& EVENTS

Club Dining Dress Code

The Harbor Club Dining Room has a dressy casual dress code. All members, guests, and their children must adhere to the following:

- Gentleman are required to wear collared shirts that are tucked in
- Shorts are permissible
- No t-shirts or tank top
- No athletic apparel or swimwear
- No flip flops
- No hats

We Sincerely appreciate your cooperation,

River Dunes Harbor Club



reservations

Pool Cabanas are available by reservation for Harbor Club Members Only. To reserve a Cabana, contact the Marina Office at 252-249-4908 at least 1 hour prior of the time of reservation for a 2 hour time period.



reservations

SUP & Kayaks are available for use by Harbor Club Members & Guests with resort passes. They can be signed out through the Marina Office on a first-come-first-serve basis. A maximum of 4 SUP & Kayaks can be signed out by one person at a time, for a 2 hour period of time.



bike reservations

Bikes are available for Harbor Club Members and Guests with passes. They can be signed out through the Provision Company Front Desk on a first-come-first-serve basis. A maximum of four bikes can be signed out by one person at a time, for a 2 hour period of time.

SKIP TO THE CHANDLERY IN
A JIFFY TO JOIN US FOR

March First Friday



AS WE CELEBRATE NATIONAL
PEANUT BUTTER LOVER'S DAY.

Friday, March 1 | 5:30p | The Chandlery

Make reservations for dinner in the
Harbor Club, following First Friday, for
a wonderful dinner prepared by Chef
Robert & team

March 20th: Club Dining To Go

All Take Out Includes Choice of Caesar or
Arugula Salad, and House Bread + Butter

12 oz Ribeye Main (Med Rare) \$36
Bourbon Cream, Scalloped Potatoes, Haricot
Verts

Grilled Chicken Pasta Main \$18
Fra Diavolo, Basil, Capers

Sweet Tea Glazed Salmon (Medium) \$26
Garlic Whipped Potatoes, Crispy Brussel
Sprouts

All To Go orders will be available for pick up in
the Chandlery at 6:30p

You are invited to

TASTING TUESDAY

Gather on the Sun Porch for a
blind wine tasting and food
samples. The Club is eager to
hear your feedback in order to
better serve you in the future.

March 12 | 5:30-6:30p
The Sunporch in the Harbor Club

MEMBERS ONLY



ST PATRICKS DAY

DINNER SPECIALS

March 15 & 16 | 5p - 8p

Irish Maid 11

Jameson, Elderflower, Honey, Cucumber,
lemon

Guinness Soup 6

Corn Beef 24

Cabbage, Hash

Ribeye 36

Irish Whiskey Sauce, Haricot Verts, Red
Potatoes



Easter
WEEKEND

MARCH 29 - MARCH 31

FRIDAY, MARCH 29

8am-11am Breakfast at Yawl's Café
11am-3pm Lunch at Yawl's Café
5pm-8pm Dinner in the Harbor Club

SATURDAY, MARCH 30

8am-11am Breakfast at Yawl's Café
9:30am-10:30am Core Stretch Class
11am-3pm Lunch at Yawl's Café
5pm-8pm Dinner in the Harbor Club

SUNDAY, MARCH 31

8am-11am Breakfast at Yawl's Café
10am-1pm Brunch at the Harbor Club
11am Non-Denominational service
11am-3pm Lunch at Yawl's Café
2pm Easter Egg Hunt

Easter
BRUNCH

MARCH 31, 2024 | 10A-1P

DEVEILED EGGS 8 | 10

FRITTATA 14

Spinach, Red Pepper, Goat Cheese
Side of Fruit, Toast, Bacon

FRENCH TOAST 14

Blue Berry Compote
Side of Fruit, Bacon

AVOCADO TOAST 16

Apple Wood Bacon, Arugula, Tomato, Egg, Chili Aioli
Side of Fruit, Harbor Chips

SMASH BURGER 16

Cheddar, Bacon Jam, Fried Onion, Carolina BBQ sauce
Side of Harbor Chips

SHRIMP & GRITS 18

Lobster Butter, Fried Spinach

CHICKEN FRIED PORK CHOP 18

Eggs, Grits, Cracked Pepper Gravy

A photograph of a spa treatment room. In the foreground, a massage table is covered with a light-colored, textured sheet. A dark, smooth stone is placed on the table. The background features a large window with a view of a green field and trees. The text "NATURAL ELEMENTS SPA" is overlaid in a white box with a black border.

NATURAL
ELEMENTS
SPA



NATURAL ELEMENTS
SPA & WELLNESS

RELAX & REJUVENATE

Natural Elements Spa is a sanctuary of rejuvenation, inviting guests to embark on a journey of relaxation. As you step through the entrance, a gentle ambiance of calming music and subtle aromas immediately embraces you, setting the tone for a tranquil escape from the hustle and bustle of everyday life.

AVAILABLE SERVICES:

Spa Facial: \$75

Add ons:

Arm & Hand Treatment \$20

Eye & Lip Treatment \$30

Foot Treatment \$20

Linger Longer (extra 30 mins of treatment) \$30

Scalp Face and Foot Treatment: \$75

Spa Manicure: \$30

Spa Gel Manicure: \$35

Spa Pedicure: \$40

Address:

The 3rd Floor
468c Harborside Dr,
Oriental, NC 28571

Open Hours:

Wednesday & Thursday 1p - 5p
Friday & Saturday 10a - 5p

Phone:

(252) 249-2263

Email:

spa@riverdunes.com

Website:

www.riverdunesspa.com

Book Your Appointment by Email or Phone



YAWL'S
CAFE MENUS

St. Patrick's Day Brunch Specials: Sunday, March 17th



YAWL'S CAFE

Friday – Sunday | 8am-3pm | 252-249-2203

Breakfast

Served from 8am – 11am

Yawl's Omelets & Eggs

Yawl's Way & Omelets served with white, wheat, or rye toast

Egg & Cheese Sandwich* | 9

Your choice of croissant, English muffin, bagel or toast |
Add bacon, Canadian bacon, sausage or turkey sausage 2

Yawl's BLT | 13

Applewood smoked bacon, lettuce, tomato, and mayo, served on toasted white bread served with a fruit cup

Eggs Yawl's Way* | 11

Two eggs cooked your way with bacon, Canadian bacon, sausage, or turkey sausage

Cheese Omelet* | 9

Three eggs with melted cheddar cheese

Veggie Omelet* | 10

Three eggs with cheddar cheese, onions, peppers, spinach & tomatoes

Spinach & Feta Omelet* | 11

Three eggs with feta cheese & sauteed spinach

Swiss & Mushroom Omelet* | 11

Three eggs with Swiss cheese & sauteed mushrooms

Meat Lover's Omelet* | 12

Three eggs with cheddar cheese, sausage, bacon, & ham

Loaded Omelet* | 13

Three eggs with cheddar cheese, breakfast meats & veggies

Philly Omelet* | 12

Three eggs with cheddar cheese, onions, peppers & shaved steak

Eggs Benedict* | 11

Two poached eggs & Canadian bacon on a toasted English muffin, topped with hollandaise sauce

468A Harborside Drive – Oriental, NC

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

Yawl's Pancakes | 13

A triple stack of buttermilk pancakes with your choice of bacon, sausage, turkey sausage, or Canadian bacon
Add chocolate chips 1.50 | Add blueberries 1.50

French Toast | 12

A triple stack of French toast with your choice of bacon, sausage, turkey sausage, or Canadian bacon

Harbor Sunrise Plate | 13

Two pancakes or French toast with two eggs cooked your way & your choice of bacon, sausage, turkey sausage, or Canadian bacon, served with white, wheat, or rye toast

Loaded Homefries | 13

A heaping serving of home fries topped with veggies, breakfast meats, & two eggs cooked your way, served with white, wheat, or rye toast

Shrimp & Grits | 12

A bowl of buttered grits served with grilled shrimp seasoned with J.O. spice & black pepper | Add bacon 2 | Add veggies 2

Little Something Extra

Yawl's Muffin | 4.50

Cinnamon Bun | 3.50

Fruit Smoothie | 6

Strawberry Banana | Raspberry Mango | Pineapple & Yogurt

Yogurt Parfait | 5.50

Greek yogurt, house-made granola, fresh strawberries & blueberries sweetened with Vermont maple syrup

Home fries | 4

Grilled red potatoes with sauteed onions, peppers & tomatoes

A La Carte

Single pancake | 3.50

Single French toast | 3.50

Side of breakfast protein | 3

Side of toast or English muffin | 1.50

Croissant | 3

Fruit Cup | 3

Grits | Cup 2 | Bowl 4

Brunch:

Shamrock Pancake stack
Breakfast
w/ side of protein

Drinks:

Leprechaun Mimosas
Guinness

Dessert:

"Grandmas Irish soda bread"
Green/Gold banana pudding swirl

Music:

Ceili celebration
music



YAWL'S CAFE

Thursday | 11am-7pm | Friday-Sunday | 8am-3pm |
252-249-2203

Lunch

Served from 11 am - 3 pm

Appetizers

Bacon Cheese fries | 7
Soup of the Day 4 | 6
French Fries | 5 | Onion Rings | 7
Fried Pickle Chips | 6 | Sweet Potato Fries | 6

House-Prepared Salads

Served over greens

Chicken · Tuna · Shrimp · Black Bean · Orzo
1 Scoop 6.50 | 2 Scoops 10.50 | 3 Scoops 12.50

Sandwiches

Served with a bag of chips, fries, sweet potato fries,
onion rings, coleslaw, or fruit cup

House-Salad Sandwich | 12

Any of our house-made salads with lettuce & tomato served
on a croissant or your choice of bread

Yawl's Wrap | 12

Choose any of our house-made salads with lettuce, tomato &
mayo in a spinach, sun-dried tomato, or white soft tortilla

Triple Grilled Cheese | 11

Cheddar, American & pepper jack cheeses on grilled white
bread | Add bacon \$3

Yawl's BLT | 13

Applewood smoked bacon, lettuce, tomato, & mayo served on
toasted white bread | Add avocado 1.50

Turkey Club | 14

Turkey breast, cheddar cheese, lettuce, tomato & bacon on
multigrain bread

Monte Cristo Sandwich | 12

Grilled ham and Swiss cheese on French toast with strawberry
jalapeno jelly

Italian Sub | 13

Salami, ham, provolone cheese, lettuce & tomato, served with
our house-made Italian dressing

468A Harborside Drive – Oriental, NC

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may increase your risk of foodborne illness, especially if you have certain
medical conditions.

Paninis

Served hot with a bag of chips, fries, sweet potato fries,
onion rings, coleslaw, or fruit cup

Pan-Roasted Turkey | 13

Turkey breast, sundried tomatoes & cheddar cheese on
multigrain bread

Ham & Swiss | 12

Honey ham, Swiss cheese, mayo & mustard on white bread

Tuna Melt | 12

House-made tuna salad, white cheddar cheese, lettuce
& tomato on marbled rye bread

From the Grill

Served hot with a bag of chips, fries, sweet potato fries,
onion rings, coleslaw, or fruit cup

Burger* | 13

Angus beef topped with lettuce & tomato with your choice of
American, cheddar, Swiss, provolone, or pepper jack cheese |
Add jalapenos \$1 | Add bacon \$3

Turkey Burger | 12

Lean white meat turkey patty with lettuce & tomato and your
choice of American, cheddar, Swiss, provolone, or
pepper jack cheese | Add jalapenos \$1 | Add bacon \$3

Veggie Burger | 11

Black bean burger topped with lettuce & tomato with American,
Swiss, cheddar, provolone, or pepper jack cheese

Cheesesteak | 13

Shaved steak with sauteed onions, peppers & melted
pepper jack cheese served on a hoagie roll

Chicken Pickle Sandwich | 12

Breaded chicken breast, deep-fried & served with dill pickles
Try it spicy! | Add jalapenos \$1 | Add bacon \$3

Fried Fish Sandwich | 12

Battered cod, deep-fried, served with crisp lettuce and tartar
sauce on the side

Fried Shrimp Plate | 12

Battered & fried shrimp served with house-made
cocktail sauce

Chicken in a Basket | 12

Five breaded chicken tenders served with honey mustard or
ranch. Try them tossed in hot sauce!

All-Beef Hot Dog | 9

Grilled to perfection and topped with your choice of condiments
| Add an extra dog 3 | Add diced onions and cheese 2



H A R B O R
C L U B M E N U S



RIVER DUNES

HARBOR CLUB & MARINA

COCKTAILS

- Harbor Club Old Fashioned** 12
Maker's Mark, Cherry, Orange, Bitters
- The Spice is Right** 12
Lunazul, Cointreau, Lime, Jalapeño, Tajin
- Tack Me Home** 11
Red Wine, Grand Marnier, Berries
- Pomegranate Negroni** 13
Tanqueray, Campari, Flamed Orange
- Pier Review** 12
1000 Piers, Blue Curacao, Lime, Egg White
- Winter Spritz** 11
Aperol, Prosecco, Cranberry
- Stubborn as A Mule** 11
Social House, Ginger Beer, Lime
- Sail Away** 13
Bacardi, Blackberry, Lime, Mint
- Dirty Move** 13
Tito's, Brine, Blue Cheese Olives
- Carajillo** 13
Alto's, Café Bustelo, Kahlua
- River Dunes Painkiller** 11
Pusser's, Pineapple, Coconut, Nutmeg
- Smoke Show** 13
*Four Roses, Brown Sugar, Rosemary,
 Black Walnut Bitters*

WINE

- Cava** *Segura Vivdas* 6
- Prosecco** *Caposaldo* 5
- Chardonnay** *La Crema* 9
Simi 14
- Pinot Grigio** *Ruffino* 9
- Riesling** *Bex* 11
- Sauvignon Blanc** *Giesen* 8
White Haven 10
- Bordeaux** *Chateau De Bon Ami* 12
- Pinot Noir** *Chemistry* 14
Lange 12
- Merlot** *Candoni Organic* 9
- Cabernet Sauvignon** *JaM* 10

BEER

- Domestic** *Coors Light* 4
Miller Lite 4
Michelob Ultra 4
Landshark 4
Yuengling 4
- Craft + Local** *Pernicious* 5
Dr. Dank IPA 5
Perni Haze 5
- Import** *Corona Extra* 5
Stella Artois 5
- Non Alcoholic** *Athletic Brewing* 5





RIVER DUNES

HARBOR CLUB & MARINA

STARTERS

Cantonese Shrimp Toast 15

Sweet Chile Sauce

****NC Lump Crab Dip 15**

Old Bay, Cheddar, Crostini

****Brussels Sprouts 13**

Sorghum, Espelette, Shallot

Fried Green Tomatoes 13

Pimento Cheese, Bacon Jam

***Pesto + Burrata 14**

Arugula, Aged Balsamic, Tomato

***Deviled Eggs 8 | 10**

Bacon Jam, Green Onion

Seasonal Soup 6

Weekly Selection

FROM THE SMOKER

***Smoked Wings 16**

Blue Cheese, Ranch, Celery, Carrots

***Smoked Turkey Salad 16**

Chopped Iceberg, Tomato, Avocado,

Bacon, Gorgonzola

***Baby Back Ribs 25**

Baked Beans, Red Skin Potatoes, Slaw

***Texas Smoked Brisket 28**

BBQ, Whipped Yukon Golds, Collards

****Pulled Pork Sandwich 16**

Harbor Chips, Pickles, Slaw

*Gluten Free

** Gluten Free Option Available

MAINS

***Braised Beef Short Rib 30**

Whipped Yukon Golds, Red Wine Demi

****Pan Seared Scallops 32**

Ramen, Peas, Beech, Pork Belly,

Soft Boiled Egg, Dashi

Fish + Crisps MKT

Malt Vinegar Aioli, Truffle, Parmesan, Slaw

*** Baked Grouper 36**

Butterbean, Tomato, Bacon, Garlic, Kale

***NC Shrimp Fricassee 30**

Tidewater Gold Rice, Tomato, Mushroom, Thyme

Duck + Waffle 30

Sweet Potato Puree, Maple, Orange Zest

****8oz Cheese Burger 16**

Lettuce, Tomato, Red Onion, Pickle

Add Bacon, Avocado, or Sauteed Mushroom +1

ON THE SIDE

6

Red Skin Potatoes, Whipped Yukon Golds,

Asparagus, Haricot Verts, Collards, Harbor Chips,

Caesar Salad, Arugula Salad

ADDITIONS

Sauteed Shrimp 11

Seared Scallops 14

Chicken 8



March Harbor Club Specials

Friday, March 1 – Saturday, March 2

Ribeye 36

Gorgonzola Butter, Arugula, Roasted Sweet Potatoes

Salmon 32

Whipped Yukon Gold, Bacon Jam, Asparagus

Tuesday, March 5 - Wednesday, March 6

Arancini 12 * Gluten Free

Garlic Aioli, Blistered Cherry Tomatoes

Wheat Swamp Steak 38

Whipped Yukon Gold, Hunter's Sauce

Friday, March 8 – Saturday, March 9

Clams en Brodo 18

Garlic, Lemon, Tomato, Crostini

Wheat Swamp Steak 38

Tri Color Fingerlings, Truffle Cream Sauce

Crab Stuffed Baked Flounder 32

Lemon + Dill Cream, Toasted Garlic Risotto

Tuesday, March 12 – Wednesday, March 13

Wheat Swamp Steak 38

Roasted Sweet Potatoes, Hunter's Sauce

Salmon 28

Tumeric Risotto, Tri Color Carrot Salad, Indian Tomato Chutney, Cilantro Microgreens

Friday, March 15 – Saturday, March 16

St Patrick's Day Specials (pg 9)

Tuesday, March 19

Pork Belly 14

Ribeye 36

Bourbon Cream, Scalloped Potatoes

Grilled Chicken Pasta 20

Fra Diavolo, Basil, Capers

Wednesday, March 20

To-Go Menu (pg 9)

Friday, March 22 – Saturday, March 23

Pork Belly 14

Surf & Turf 38

6 oz filet + 3 Scallops, Parsnip Puree, Veal Demi (Yin & Yang Plating)

Crab Cake 29

Garlic Mash, Remoulade

Tuesday, March 26 – Wednesday, March 27

Ribeye 36

Cheddar Grits, Bacon Butter

Spaghetti Squash 20

Tomato, Garlic, Mushroom, Mozzarella

Friday, March 29 – Saturday, March 30

Wheat Swamp Steak 38

Papas Bravas, Avocado, Chimmichurri

Flounder 26

Lemon, Brown Butter, Caper, Potato, Tomato

Sunday, March 31

Easter Brunch Menu (pg 10)





U P C O M I N G
E V E N T S

April showers
are a little drab

You are invited to April's First Friday

APRIL 5 | 5:30P | THE CHANDLERY

Mingle with your neighbors, enjoy small bites and satisfying sips.



May Flowers
are really fab!

You are invited to

KENTUCKY DERBY VIEWING

at the Harbor Club

May 4, 2024 | Race starts at 6:45p

Event begins at 5:30p in the
Chandlery

Members & their guests



FILL THE HARBOR WITH FUN!

May
10-11

BY GRACE HARBOR
IN RIVER DUNES



You are invited to

TASTING TUESDAY

Gather on the Sun Porch for a blind wine tasting and food samples. The Club is eager to hear your feedback in order to better serve you in the future.

May 14 | 5:30-6:30p

The Sunporch in the Harbor Club

MEMBERS ONLY



Save The Date

Live Music, Poolside
Service, Great
Dinners & a fun,
Sunny Weekend!

May 24-27, 2024

CONTACTS



**For More Information on River
Dunes:**

www.riverdunes.com

Provision Company, Real Estate & Reception

Phone: 252-249-0253

Email: frontdesk@riverdunes.com

Open: 9A-5P Mon-Fri

8A-5P Sat

8A-4P Sun

Billing & Membership

Phone: 252-249-1439

Email:

ddaniels@riverdunes.elitealliance.com

Open: 10A-6P Mon-Fri

Harbor Club Dining

Phone: 252-249-2103

Email: dining@riverdunes.com

Open: 5P-8P Tues, Wed, Fri & Sat

Marina & Fuel Dock

Phone: 252-249-4908

Email: marina@riverdunes.com

Open: 8A-5P Sun-Sat

Recreations Pool & Fitness

Phone: 252-249-4908

Email: pool@riverdunes.com

Natural Elements

Phone: 252-249-2263

Email: spa@riverdunes.com

Open: 1P-5P Wed & Thurs

10A-5P Fri & Sat

Yawl's Cafe

Phone: 252-249-2203

Email: yawlscafe@riverdunes.com

Open: 11A-7P Thurs

8A-3P Fri-Sun