

ROBBERS ROW GRILLE

BREAKFAST

Served Daily 8:00am-10:30am

- Cinnamon Swirl French Toast \$7
- Ham, Egg, & Cheese Biscuit \$7
- Avocado Toast \$7
- Bacon, Egg & Cheese Croissant \$9
- Fresh Fruit Parfait \$7.50
- Cheese Omelet \$5
- Meat & Cheese Omelet \$7
- Veggie Omelet \$7
- Everything Omelet \$11

HAPPY HOUR

Tuesday – Friday 4-6pm

BARK JUICE

- Dirty Driver \$6
- Costal Mary \$7
- Port Royal Palmer \$6
- Raspberry Mule \$6
- Porch Wine \$4

Chardonnay, Merlot, or Cabernet

“Rail” Drinks starting at \$5

Domestic Beers \$3

APPETIZERS

- Ham & Brie Sliders \$4
- Hurricane Onions \$4
- Bruschetta Sliders \$4
- Buttermilk Fried Calamari \$6
- Fried Green Tomatoes \$6
- Pimento Cheese Dip \$6
- Tennessee Chicken Sliders \$7
- Carolina Shrimp Dip \$7
- Prime Rib Sliders \$7

LUNCH

Served Daily 10:30am-4:00pm

STARTERS

- Fried Green Tomatoes \$7
- Carolina Shrimp Dip \$9
- BBQ Pork Nachos \$9.95
- Tuna Tacos \$5.25 each
- Chicken Wings 6 for \$9 | 12 for \$15
- Pimento Cheese Dip \$8
- Wild Mushroom Ravioli \$7

SOUP & SALADS

- She Crab \$5/\$7
- Chili \$5/\$7
- Soup Du Jour \$4/\$6
- Soup & Salad Combo \$10.95
- Maurice Salad \$14.00
- Grilled Romaine Caesar with Chicken \$13.95
- Spinach Salad \$8
- Strawberry, Almond, Goat Chees Salad \$11.95
- Green Goddess Salad \$9
- Enhance your Salad
- Add Grilled Salmon \$8, Grilled Chicken \$4, or Grilled Shrimp \$6

SANDWICHES

- Fried Green Tomato Grilled Cheese \$14.95
 - Spring Pesto Club Sandwich \$15.95
 - Mahi-Mahi Sandwich \$17.00
 - Curry Chicken Wrap \$13.95
 - Prime Rib Melt* \$16.95
 - AuPoive Burger* \$14.95
 - Tavern Burger* \$12.95
 - Bistro Ham & Cheese \$12.95
 - Ultimate Avocado \$12.95
 - Whole Deli Sandwich \$11.95
- *All Sandwiches come with a choice of side: French Fries, Onion Rings, Coleslaw, Potato Salad, Sweet Potato Fries, House Made Chips or Fruit.*

ENTREES

- Chicken Picatta \$17
- Grilled Chicken Quesadilla \$12
- Half & Half \$10.95
- Fried Shrimp \$15.95

DINNER

Served Tuesday-Friday 5pm-8pm
Weekly Prix Fixe Menu & Nightly Specials

STARTERS

Buttermilk Corn Dusted Calamari \$9

Tossed with Olive Relish &
Honey Jalapeno Aioli

Wild Mushroom Ravioli \$7

Prosciutto Lobster Sherry Cream

Fried Green Tomatoes \$7

Breaded and Fried, Green Tomatoes Salsa,
Jack Cheese & Chipotle Ranch

Pimento Cheese Dip \$8

Pita Chips

SOUPS

She Crab \$7

Rich and Creamy Laced with Sherry

Soup du Jour \$6

FROM THE GARDEN

Green Goddess Salad \$9

Bacon, Avocado, Tomatoes, Cucumbers,
Hearts of Palm,
Mandarin Oranges, Creamy Tarragon
Chive Vinaigrette

House Salad \$7

Spring Mix, Carrots, Cucumbers, Red Onions,
Tomatoes, Shredded Cheese

Spinach Salad \$7

Mushroom, Goat Cheese, Almonds,
Tomatoes, Red Onions with
Warm Bacon Vinaigrette

Caesar Salad \$8

Sliced Radishes, Parmesan, Croutons Tossed
in our House Made Anchovy Based
Caesar Dressing

ENTREES

Sesame Almond Encrusted Black Grouper \$29

Sautéed and served with Peanut Sauce & Jasmine Rice

Asian Crunch \$27

Seared Tuna, Napa Cabbage, Almonds, Crunchy Soba Noodles, Sesame Seeds with a Soy Ginger Dressing

Shrimp & Artichoke Fettuccini \$25

Sweet Rock Shrimp & Artichokes in a Spinach Roasted Red Pepper Sauce topped with Goat Cheese

Crab Cakes \$31

Tangy Mustard, Jasmine Rice & Chef's Selection of Fresh Vegetables

Filet Mignon AuPoive Medallions* \$29

Roasted Garlic Mashed Potatoes & Chef's Selection of Fresh Vegetables

16oz 1885 Black Angus Cowboy Cut Ribeye* \$52

Pesto, Roasted Garlic Mashed Potatoes & Chef's Selection of Fresh Vegetables

Chicken Picatta \$22

Artichokes, Shallots, Capers, White Wine, Butter, Lemon over Mashed Potatoes

\$5 Split Plate Fee

DESSERTS

Grand Mamier Crème Brulee \$6

Chef's Cheesecake \$6

Key Lime Pie \$6

Warm Skillet Chocolate Chip Cookie Al a Mode \$7

Warm Chocolate Fudge Cake \$8.50

Goopy Fudge Center with Smoked Molasses Bourbon Ice Cream

Executive Chef Eric Seaglund

21% Service Charge will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness