

ROBBER'S ROW GRILLE

Call 843-681-1751 to place a To-Go Order

APPETIZERS

FRIED GREEN TOMATOES \$8.00
With Crawfish Salsa and Remoulade

SURF AND TURF CALAMARI \$9.00
Andouille Sausage, Banana Peppers, Tomatoes

SPINACH HEARTS OF PALM AND
AVOCADO DIP \$6.00
Served with Tortilla Chips

GRILLED CHICKEN QUESADILLA* \$9.00
*Grilled Chicken, Sautéed Peppers and Onions,
Shredded Cheddar Cheese,
Salsa, Guacamole*

SOUPS

SHE CRAB
Rich And Creamy Laced With Sherry
\$6.00 Cup \$8.00 Bowl

AWARD WINNING GAZPACHO
Our Version Of The Spanish Classic
\$4.00 Cup \$6.00 Bowl

SALADS

GREEN GODDESS SALAD \$11.00
*Bacon, Avocado, Hearts of Palm,
Mandarin Oranges, Carrots, Cucumber,
Creamy Herbed Vinaigrette*

CAESAR SALAD \$8.00
*Roasted Red Peppers, Croutons,
Tossed In Our House Made Anchovy
Based Caesar Dressing*

ADD ON CHICKEN* \$5 SALMON* \$10 OR SHRIMP* \$9

BISTRO STEAK SALAD* \$15.00
*Grilled Shoulder Steak, Red Onion, Tomatoes, Hard Boiled Egg, Cucumber,
Carrots, Blue Cheese Vinaigrette*

ENTREES

CHICKEN PROVENÇALE
PAN ROAST * \$20.00
*Asparagus, Artichokes, Roasted Red Peppers,
Mushrooms, Sauce Provençale, Jasmine Rice*

CARAMELIZED MAHI MAHI* \$29.00
*Sugar and Spice Seared, House Smoked
Tomato Sauce, Cheddar Smoked Bacon Grits,
Topped with Crab Meat*

AWARD WINNING
CRAB CAKES* \$36.00
Jasmine Rice and Veggies, Citrus Mustard Aioli

GRILLED FILET MEDALLIONS* \$29.00
*Shitake Mushroom Cabernet Demi, Tri-Colored
Roasted Rosemary Potatoes, Grilled Asparagus*

LOW COUNTRY SHRIMP
AND GRITS* \$22.00
*Sautéed Shrimp, Tomatoes, Okra, and
Chef Eric's Signature Cream Sauce Over
White Cheddar Bacon Grits*

VEGETARIAN FALAFEL \$15.00
*Spiced Israeli Cous Cous, Black-eyed Peas,
Cherry Tomatoes, Cilantro, Broccoli, Zucchini,
Carrots, Crumbled Feta*

SANDWICHES

BUTTERMILK CRISPY CHICKEN SANDWICH* \$13.00

Ranch, Buffalo Hot Sauce, Pickles, Red Onion, Brioche Bun

LOW COUNTRY REUBEN* \$14.00

House Smoked Pulled Pork, Hickory Smoked Ham, Swiss, Pickled Red Cabbage, Creole Remoulade

HOUSE TAVERN BURGER* \$13.00
Choice Of Cheese, Lettuce, Tomato, Onion

FRIED SHRIMP PO BOY* \$15.00
Lettuce, Tomato, Onion, Cajun Remoulade on a Hoagie Roll

BBQ PULLED PORK NACHOS* \$12.00
Shredded Pork, Pico de Gallo, Lettuce, Cheese Sauce, Cilantro Sour Cream, Pickled Jalapenos

SHRIMP OR FISH TACOS* (2) \$8.00
(No Sides)
Lightly Blackened, Cabbage, Pico de Gallo, Guacamole, Jack Cheese, Ranch Drizzle

BLACKENED MAHI MAHI WRAP* \$15.00
Arugula, Tomato, Red Onion, Meyer Lemon Aioli, Wheat Tortilla

BEEF BRISKET MELT* \$15.00
Rye Bread, Smoked Cheddar, Caramelized Onions

WHOLE DELI SANDWICH \$12.00
Choice of: Ham, Turkey or Tuna Salad
Bread Choice: White, Wheat, Rye, or Sourdough
Cheese Choice: American, Cheddar, Blue, Jack, Mozzarella, Swiss or Provolone

HERITAGE DOG* \$8.00
Includes Cheese and Onion
Add Coleslaw or Sauerkraut for \$1.00

CHICKEN PESTO SANDWICH \$14.00
Grilled Chicken Breast, Roasted Red Peppers, Pesto, Mozzarella, Brioche Bun

BISTRO SMOKED TURKEY \$13.00
Avocado, Brie, Alfalfa, Tomatoes, 5 Grain Bread

HALF & HALF \$11.00

Half a Deli Sandwich with a Cup of our House Made Soup – Ham, Turkey or Tuna Salad (No Sides)

All Sandwiches come with a choice of side: French Fries, Onion Rings, Coleslaw, Sweet Potato Fries, House Made Chips

Executive Chef Eric Seaglund

An 18% Service Charge will be automatically added to your bill.

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*