

PUB LUNCH FAVORITES

SALADS

WALDORF SALAD

Chopped Apple, Walnuts, Grapes, Celery, and Raisins
Tossed in a Tangy Mayo Over Assorted Greens
\$9.25

LOCAL STUFFED TOMATO

Ripe Barefoot Farms Tomato Stuffed with Local
Shrimp Salad, Served Over Assorted Greens, Balsamic
Drizzle and Fresh Fruit
\$7.95

ALMOND SHRIMP SALAD

Fresh Local Shrimp with Tomato, Avocado, and Red Onion
Tossed in a Sherry Orange Vinaigrette Over Mixed Greens
\$10.25

DATAW ISLAND HOUSE SALAD

Crisp California Field Greens, Sliced Barefoot Farms Local
Tomatoes, Hearts of Palm, Asparagus, Alfalfa Sprouts, Gorgonzola
Cheese and Candied Pecans with Creamy Balsamic Dressing
King \$5.95 Queen \$4.95

CAROLINA COBB SALAD

Crisp Hearts of Romaine topped with Oven-Roasted Turkey, Maple
Ham, Avocado, Boiled Egg, Chopped Bacon, Tomato
and Blue Cheese Crumble
Your choice of Grilled, Fried or Blackened Chicken
King \$10.95 Queen \$9.95

CLASSIC CAESAR

Crisp Hearts of Romaine tossed with Seasoned Croutons,
Parmesan Cheese and Classic Caesar Dressing
King \$5.95 Queen \$4.95

DATAW ISLAND CLUB SALAD SAMPLER

Albacore Tuna, Country Chicken and Shrimp Salads, Cherry
Tomatoes, Toasted Walnuts, Cucumbers and Grapes Served with
Your Choice of Dressing
\$9.95

SALAD NICOISE

Seared Tuna Over Mixed Greens, Green Beans, Artichoke, Tomato,
Eggs, Olives, Served with Your Choice of Dressing
\$10.50

SALAD ADDITIONS

Grilled, Fried or Blackened Chicken \$4.00
Grilled, Fried or Blackened Shrimp \$5.00
Fried Oysters, Crab Cakes or Fish of the Day \$5.00

CHOICE OF DRESSINGS

Parmesan Peppercorn, Traditional Caesar, Balsamic, Buttermilk Ranch,
Chunky Blue Cheese, Italian, Raspberry Vinaigrette, Thousand
Island, and Honey Mustard

BY THE GLASS

White

A by Acacia Chardonnay \$8.00
Marco Polo Pinot Grigio \$6.00
Sterling Sauvignon Blanc \$7.00
Dr. Loosen Riesling \$8.00

Red

The Crusher Cabernet Sauvignon \$7.25
William Hill Cabernet Sauvignon \$7.00
Thomas Henry Merlot \$6.75
Maipé Malbec \$7.50
Sean Minor 4B Pinot Noir \$8.50
Thomas Henry Zinfandel \$6.75

HOUSE WINES

\$5.00

White

Sycamore Lane Chardonnay
Sycamore Lane Pinot Grigio
Rayun Sauvignon Blanc
Beringer White Zinfandel

Red

Canyon Road Cabernet Sauvignon
Tisdale Shiraz
Blackstone Merlot
Camelot Pinot Noir

COLD SANDWICHES

DATAW TRIPLE WRAP

Oven-Roasted Turkey, Maple Ham, Apple-Smoked Bacon, Vermont Cheddar,
Vine-Ripe Tomato, Lettuce and Mayonnaise Wrapped in a Flour Tortilla
\$7.95

DELI SANDWICH BOARD

Choose from Oven-Roasted Turkey, Maple-Cured Ham, Roast Beef, Albacore Tuna or Country Chicken Salad Served with
Your Choice of Cheese on Deli Bread with Lettuce and Tomato
Full Sandwich \$7.95 Half Sandwich \$5.95

TOSCANA

Italian Cold Cuts with Provolone Cheese, Lettuce, and Tomato on Ciabatta Bread with Sun Dried Tomato and Mayo
\$8.25

THE CROISSANT

A Large Toasted Croissant Served with One of the Following:
Shrimp Salad • Pecan Chicken Cranberry Salad • Tuna Salad with Melted Cheddar
\$8.95

HOT SANDWICHES

CRAB CAKE SANDWICH

Jumbo Lump Crab Cake Pan Seared and Served on a
Kaiser Roll with Lettuce, Tomato and Wasabi Mayo
\$7.95

MONTE CRISTO

Smoked Turkey, Ham, Provolone Cheese on Whole
Wheat Bread, Battered and Fried.
Sprinkled with Powdered Sugar and served with
Strawberry Jam
\$10.75

ALL AMERICAN BURGER

Char-Grilled 8 oz. Angus Burger served with Bacon,
Lettuce, Vine-Ripe Tomatoes and
Your Choice of Cheese on a Soft Kaiser Roll
\$8.95

CHICKEN & ASPARAGUS CREPES

Red Pepper Cream Sauce, Baby Spinach, Fresh Fruit and
Your Choice of Dressing
\$8.50

CORNERED BEEF REUBEN

Thinly sliced Corned Beef Brisket Served on Grilled
Rye Bread, Sauerkraut, Swiss Cheese,
and Thousand Island Dressing
\$8.95

PHILLY CHEESE STEAK

Thinly Sliced Ribeye Steak with Peppers, Onions,
Mushrooms and Cheese on a French Baguette
\$8.25

QUESADILLA

Pan-Roasted Zucchini, Squash, Tomato, Spinach,
Mushroom, Green Onion, Black Olives, Shredded
Smoked Gouda Cheese in a Spinach Tortilla served
with Sour Cream, Fresh Salsa and Guacamole
\$7.95

With: Grilled or Blackened Chicken \$9.95
Grilled or Blackened Shrimp \$10.95

We use only the freshest local and premium products available. Much of our seafood is sustainable and harvested from local waters. Produce, when available, is acquired from Henry Farms, Barefoot Farms and other Beaufort County Growers. Chef Joe also uses fresh herbs from the Dataw Island garden.