















ROBERT'S

DAILY 12PM - 2PM, 5PM - 10PM

SMALL PLATES

CREAMY CARROT SOUP  	13
celery, onion, ginger, leek, garlic, potatoes, crème Fraiche	
GRILLED SHRIMP COCKTAIL 	17
jumbo shrimp brushed with lemon butter, traditional cocktail sauce	
PAN-ROASTED BRUSSELS SPROUTS 	11
garlic, maple syrup, applewood-smoked bacon	
GREEK SALAD  	14
red onion, romaine lettuce, cucumber, Feta cheese, mint, cherry tomatoes, kalamata olives, oregano-lemon vinaigrette add shrimp, salmon* or chicken 9 	
BEET & GOAT CHEESE SALAD  	15
arugula, spinach, pine nuts, onion, pickle, sherry vinaigrette	
MELANZANE 	16
eggplant stack, tomato sauce, parmesan cheese, Fresh basil, mozzarella	
ROOT VEGETABLE SALAD  	14
parsnips, carrots, artisan mixed lettuce, lemon vinaigrette, toasted sunflower seeds	
GARDEN SALAD  	13
cherry tomatoes, mix lettuce, orange segments, cucumber, onion, pickles, champagne vinaigrette add shrimp, salmon* or chicken 9 	

HANDHELDS

SERVED WITH FRIES	
MD CRAB CAKE SANDWICH	26
creamy coleslaw, remoulade, toasted brioche	
SHOREHAM BURGER*	19
angus beef, lettuce, pickles, onions, tomato, side spicy aioli, brioche bun	
CHICKEN PARMESAN	16
panko-crusted cutlet, arugula, mozzarella, pomodoro, ciabatta	
GRILLED SALMON*	22
pickled red onion, arugula, lemon-herb spread, rustic roll	
TOMATO, BASIL, ARTICHOKE 	17
pickled red onion, arugula, olive tapenade, baguette	

entrées

PACCHERI STRACCIATELLA PASTA 	21
paccheri pasta, stracciatella, garlic, Fresh basil, tomato sauce	
GRILLED SALMON* 	29
kale, garlic, onion, applewood-smoked bacon, meunière sauce, mashed potato	
RIBEYE STEAK*	39
sweet potato fries, herbs, yoghurt sauce	
LINGUINE SEAFOOD PASTA	27
calamari, lobster, shrimp, mussels, white wine, butter garlic bisque, parsley	
NORMANDY CHICKEN & SAUSAGE CASSOULET	28
pork sausage, chicken thigh, white, beans, white wine, garlic, shallots, carrot, leek, onion, thyme, rosemary	
SAUTÉED ROCKFISH 	31
garlic, thyme, mushroom butter cream sauce, seasonal vegetable	
ROASTED HONEY MUSTARD CHICKEN	25
pommery mustard, Fingerling potatoes, seasonal vegetables, mustard sauce	

 GLUTEN-FRIENDLY  VEGAN  VEGETARIAN

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

Due to the seasonality of our menu, items may change on a whim.

A 20% service charge is added to parties of six or more.