



AT THE
ROYAL

Center City District Restaurant Week 2026

cocktail specials

- GREAT SHOW**

Hornitos Anejo, vermut blanc,
passionfruit, black tea

12
- SIMPLY**

Knob Creek, orgeat, apple,
cardamom, lemon

13

ADDITIONS

- HOUSE BREAD**

5 per person

buttermilk biscuit, cornbread square, cinnamon butter,
apple jam
- ROYAL PLATEAU**

85 for 2

oysters, shrimp cocktail, fluke crudo, octopus salad,
escabeche mussels, seasonal accompaniments

APPETIZER *choice of:*

- SOUTHERN CAESAR**

buttermilk caesar dressing, cornbread croutons, parmesan
- SHORTRIB SKEWER**

marsh hen mill grits
- BEETS AND BRUSSELS**

black-eyed pea hummus, candied pecans. w/ lump crab +12

ENTREE *choice of:*

- SHRIMP AND GRITS**

marsh hen mill grits, shrimp gravy, smoked cherry tomato
- NOT SO CRABBY CAKES**

vegan, heart of palm cakes, pickled vegetables, tomato matbucha
- DUCK CONFIT GUMBO**

andouille sausage, okra, carolina gold rice

DESSERT *choice of:*

- LEMON BAR**

seasonal berries, powdered sugar
- BANANA CHEESECAKE**

gluten free 'nilla wafers
- DOUBLE CHOCOLATE CAKE**

topped with chantilly cream

please note, a 20% gratuity will be added to parties of six or more
guests consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your foodborne illness