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OPENERS

The Original Guinness Stout

20 oz. Our best appetizer by far - 6.50

♣ Home Chips

Our signature appetizer! Hand cut potatoes fried to a crisp and covered with warm bleu cheese sauce and crumbles - 7.99

Hangover Fries

A pile of fries with ranch dressing, monterey jack and cheddar cheese, bacon and scallions - 8.99

Add Gravy - .50

Buffalo Shrimp

Crispy fried select shrimp tossed in one of our homemade hot sauces & bleu cheese for dipping - 9.99

Mozzarella Sticks

Served with our house made marinara - 7.99

Loaded Mashed Potato Balls

Bacon, cheese, sour cream and scallion mashed potatoes lightly breaded and quick fried - 7.99

Quesadilla

Tomato basil tortilla filled with monterey jack and cheddar cheeses, diced tomatoes, sautéed peppers and onions. Served with salsa and sour cream - 8.99

Add Fajita Ground Beef or Chicken - 4.00

Add Grilled Shrimp - 5.00

Tomato and Mozzarella

Pesto oil, shaved red onion and balsamic reduction - 8.99

Buffalo Chicken Cheese Dip

Diced chicken in a creamy blend of cheese and spicy buffalo sauce. Served with tri-color tortilla chips - 8.99

Chicken Tenders

Hand breaded and fried golden brown, served with honey mustard - 8.99

Mini Corn Dogs

You know what they are. Served with our own spicy mustard - 6.99

Hot Artichoke Dip

Hot and cheesy, served with crispy pita chips - 8.99

The Real Deal Chili

Ground beef, onions, stewed tomatoes, green chiles and spices topped with monterey jack & cheddar cheese with sour cream - 6.99

Baked Pretzel Nuggets

With spicy mustard for dipping - 6.99

O'Brion's Nachos

Crispy tri-color tortilla chips or hand sliced potato chips with fresh salsa, queso, jalapenos, black olives & sour cream - 9.99

Add Fajita Ground Beef or Chicken - 4.00

PIZZA

Served on a Flat Bread Artisan Crust.

Classic Pizza

Marinara, pepperoni and mozzarella - 8.99

Margherita Pizza

Garlic olive oil, fresh tomatoes, provolone, parmesan and mozzarella cheese - 8.99

WINGS

Ten jumbo chicken wings, doused in one of our killer sauces or finished with one of our special rubs - 11.99

Hot • Thai Sweet Chili • Teriyaki
Spicy Teriyaki • BBQ • Ranch • Lemon Pepper

SLIDERS

All served with a side of creamy coleslaw - 10.99

Sloppy Joe Sliders

Ground beef simmered in tomato sauce with peppers, onions and topped with jack cheese.

Buffalo Chicken Sliders

Buffalo fried chicken, cheddar cheese, bacon and ranch.

Pot Roast Sliders

Slow cooked pot roast, sautéed onions, provolone cheese and creamy horseradish.

SOUPS & SALADS

♣ **Tomato Pesto Bisque**

A creamy house favorite. Cup - 3.99 Bowl - 5.99
Add a Grilled Cheese Sandwich - 4.00

French Onion Soup

Caramelized onions and fresh herbs simmered in a savory beef broth, topped with a garlic herb crouton and melted Swiss cheese. Cup - 3.99 Bowl - 5.99

House Salad

Iceberg lettuce with diced tomatoes, cucumbers, red onions, egg, & jack cheese - 5.99 / 9.99

Caesar Salad

Romaine lettuce topped with fresh grated parmesan cheese & homemade garlic herb croutons - 5.99 / 9.99

The Obrion

A blend of spinach, romaine and iceberg with roasted red peppers, sundried cranberries, candied pecans, cucumbers and red onion - 10.99

Spinach Salad

Baby spinach with roasted red bell peppers, chopped eggs, cucumbers & red onions - 10.99

Greek Salad

Romaine lettuce with Kalamata olives, red onions, tomatoes & feta cheese. Served with Greek feta vinaigrette - 5.99 / 9.99

Wedge Salad

Crisp iceberg lettuce with bleu cheese dressing, bleu cheese crumbles, red onions, diced tomatoes & warm bacon bits - 6.99

Dressings: Balsamic Vinaigrette, Greek Feta, Ranch, Bleu Cheese, Thousand Island, Honey Mustard

Salad Toppings: Fajita Ground Beef or Grilled Chicken - 4.00 Grilled Shrimp - 5.00

SANDWICHES

Sloppy Joe

Ground beef simmered in tomato sauce, peppers, onions, special herbs & spices with shredded cheddar and jack cheese served on a Kaiser roll - 10.99

♣ **Rachel**

Thinly sliced turkey, coleslaw, Swiss cheese & Thousand Island dressing served on grilled marble rye - 9.99

♣ **Shrimp Po Boy**

Hand Battered & flash fried on an Amoroso roll with shredded lettuce, diced tomato & onion with an Old Bay remoulade - 11.99

Philly Cheesesteak

Just like Philly! Trust us! 10.99

Gamecock

Marinated chicken breast with cheddar & Swiss cheese, lettuce, tomato, red onion, hickory smoked bacon & garlic herb mayonnaise 10.99

Buffalo Chicken Tacos

Buffalo fried chicken, lettuce, tomato, onion, bacon and monterey jack & cheddar cheese in a flour tortilla - 10.99

Reuben

Slow cooked, sliced corned beef with sauerkraut, Swiss cheese & Thousand Island dressing on grilled marble rye bread - 10.99

Turkey Club Wrap

Sliced turkey, cheddar cheese, hickory smoked bacon, romaine lettuce & tomato in a tomato basil tortilla with a tarragon mayonnaise - 9.99

♣ **Greek Club**

Hand pulled marinated chicken with bacon, crumbled feta, romaine, tomatoes & tzatziki sauce in a toasted pita- 10.99

Old Bay Crab Cake Sandwich

A blend of crab meat with lettuce, tomato, Bermuda onion & our housemade Old Bay remoulade served on a kaiser roll - 12.99

French Dip

Sliced lean roast beef dipped in our savory au jus with melted Swiss cheese & served on a toasted Amoroso roll, served with au jus for dipping - 10.99

An 18% gratuity is added for parties of 6 or more.

O'BRION'S GOURMET BURGERS



Our burgers are a 1/2 lb. of perfectly seasoned Certified Angus Beef®, cooked to your preferred temperature and served on a toasted kaiser roll with lettuce, tomato and onion and your choice of a side item.

BUILD YOUR OWN BURGERS* - 8.99

Burger Toppers

Grilled Peppers, Mushrooms or Onions - 50¢ each

White American, Cheddar, Provolone or Swiss - 1.00 each

Hickory Smoked Bacon, House Made Chili or Crumbled Bleu Cheese - 1.25 each

SIGNATURE BURGERS

Lazy Bulldog*

Hickory smoked bacon, cheddar cheese, onion straws & barbecue sauce - 10.99

South Bound and Down*

Pimento Cheese, crispy bacon, onion straws & a sunny side up egg - 10.99

Buffalo Burger*

Bleu cheese crumbles, sautéed onions, jalapeños & hickory smoked bacon & buffalo hot sauce - 10.99

Ranch Burger*

Ranch seasoning with Swiss cheese, hickory smoked bacon, scallions & house made ranch dressing 10.99

BIG PLATES

Fish & Chips

Fresh fillet of flounder dipped in our homemade batter & fried golden brown.

Served with homemade chips - 10.99

Add an Extra Portion of Flounder - 5.00

Shepherd's Pie

Seasoned ground beef cooked with onions, peppers, green peas & carrots. Topped with brown gravy, garlic mashed potatoes, monterey jack & cheddar cheeses - 10.99

Pot Roast

A Southern classic with steamed carrots with mashed potatoes and gravy - 13.99

Vodka Penne Pasta

Sauteed prosciutto, with a vodka tomato cream and grilled chicken 14.99

SIDES

French Fries • Coleslaw • Bacon Braised Cabbage • Fried Okra • Vegetable of the Day

Garlic Mashed Potatoes • Onion Straws • Home Chips

Add a Cup of Soup - 2.99 • Add a Side Salad - 3.99

DESSERTS

Chocolate Chip Brownie Sundae - 5.99

Baileys Cheese Cake - 5.99

Fried Banana Foster Bites Caramel sauce & Vanilla ice cream - 5.99

*Containing ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.



OUR STORY

The facts and circumstances that led to the origin of O'Brion's Pub & Grille is a little hazy at best. It is an enigma wrapped in a riddle, even the owners don't know exactly how it happened. But, this we do know to be true...

A group of friends with a thirst for life, friendship, great food and good times embarked on a journey to create and develop this unique atmosphere. So an accountant, a gas station owner, an insurance agent, a real estate agent and an actual bartender began their mission. Why on earth would that group of friends open a pub? Well, the accountant waited tables for two summers, the gas station owner was a bouncer for a few months, the insurance agent was a bar back one summer, the real estate agent tended bar for a few years and, oddly, the bartender sold medical supplies. Therefore, the only thing for us to do was open a pub! But what developed was a place of great food, good times and new friends. It truly became a place where everyone knows your name and you leave with more friends than you came with.

We sincerely believe there is an art to the way a customer should be treated and the way our place should feel. Believe us when we say our number one goal is to achieve that level of service. From this odd group of owners, we salute you and yours and ask you to enjoy our brand of food, friendship and fun.

We will do our best to make sure you are not disappointed!

Cheers! Chad, Heath, Jack, Rewis and Richard