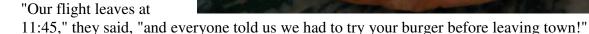


Myrtle Beach Restaurant News fresh news served daily

Restaurant Review: Greg's Cabana Bar & Grill

By Becky Billingsley
Friday, April 30, 2010,
Garden City - The
burgers at Greg's Cabana
Bar & Grill are so good,
recently a group of tourists
risked being late for their
flight home to have some.

It happened on April 25: Four people from West Virginia showed up at the door at 10:30 a.m. Greg's doesn't open until 11 a.m., but they begged for burgers.



So Greg's owner, Hank Imani (he bought Greg out three years ago), opened the doors and got busy cooking. The tourists happily ate their burgers, and Imani called a taxi so they wouldn't miss their flight.

So what is it about these burgers that inspires such fame?

It isn't the decor, unless you're into an ambiance featuring a motley collection of mismatched tables, booths and chairs. There are more than a dozen mongrel televisions of varying sizes tuned to sports.

The crowd on a Tuesday afternoon is middle-agers, retirees and a few bikers. They are a friendly bunch willing to joke and kid and make friendly with whoever stops by.

Smoking is allowed, but over the bar they have the super-fast air cleaner/fans that do a fine job of scrubbing the air, even if you're sitting next to a smoker. There are several

video games, and a back room is dedicated to darts. Beyond that is an outdoor deck surrounded by a blue plastic construction wall.

Outside, Greg's Cabana Bar & Grill looks like the classic *New Yorker* cartoon of a little neighborhood bodega surrounded by skyscrapers, holding out against development with all its might.



A new Wal-Mart is being built right behind Greg's, leaving only a few parking spaces out front. Since Madison's Bar & Grill next door closed, Greg's customers can also use those spots. Bartender Carm Hughes says some days even those two parking lots aren't big enough, and there is a line of cars parked far down the street.

"The cops don't mind as long as they're off the road," she said.

Of course when Wal-Mart is finished there'll be a whole sea of parking spaces. If Imani doesn't change his burger recipe, he might need them.

Each burger contains a half-pound of meat cooked to whatever temperature you like. If you fear eColi bacteria, the well-done burgers (as I prefer) are still juicy.

I ordered the Cheeseburger in Paradise, which is "Char-broiled and topped with melted American cheese, lettuce, tomato, onion, pickle and mayo. Served on a toasted Kaiser roll."

The meat has an appealing exterior that's slightly singed and smoky-tasting.

"But you know what makes a sandwich taste good?" Imani asked. "Fresh bread."

The bun is supreme. The brand is Piantedosi, which is made near Boston, and it's a soft honey egg bread. Imani butters each half and grills them with precision so the flat surfaces are evenly and lightly crisped. If you don't do it right, he warns, the bun will be hard as a rock.

Imani has obviously perfected his technique, because my bun was incredible. The



combination of toasted soft buttery bun, juicy hand-patted char-grilled hamburger and an abundance of garden-fresh toppings is definitely worth risking missing a flight to West Virginia. It comes with fries and costs \$7.

If you tire of the burgers, there's other food on the menu. Starting at 11 a.m. on Wednesdays and Fridays a \$6 special includes four pieces of fried Asian grouper, fries and coleslaw.

Regular menu items include nachos, fresh fried potato chips, chicken sandwiches, B.L.T., grilled ham and Swiss, and the Boca Reuben. They also have a few salads, including a grilled chicken salad, and a \$10 Pittsburgh-style steak and cheese with, "Fresh cut strips of marinated steak atop a bed of fresh greens. Covered in French fries, Italian dressing and a layer of melted Cheddar cheese."

Greg's Cabana Bar & Grill is at 2800 U.S. 17 Business in Garden City, and the number is (843) 651-1836. It's open daily starting at 11 a.m. Or maybe 10:30 a.m. if you have a flight to catch.