

Appetizers

✓ Eggplant Crab Cakes

Two sauteed cakes set in Roberto's beurre blanc finished with dill hollandaise

9

Fried green tomatoes

Served over fresh spinach and topped with a Crab meat Maison

9

BBQ Shrimp and Grits

New Orleans style BBQ shrimp on a deep-fried grits cake.

9

✓ River Road Shrimp

Shrimp sauteed with garlic, red onions, and bell peppers, in a spicy brandy butter, served in a french bread boule

9

✓ Soups

Cream of Brie with Crab

Rich Brie cheese loaded with fresh crab meat

7 9

Chicken and Andouille Sausage Gumbo

Made with homemade Andouille

6 9

Seafood Gumbo

Roberto's own traditional New Year's Eve gumbo

7 9

Soup du jour

Chef's daily creation, please ask your server for details

Salads

Cajun Crawfish Salad

Deep fried tails served over spinach and drizzled with a spicy ginger and garlic dressing

7.95

Sensation Salad

Crisp Iceberg lettuce, black olives and parmesan cheese tossed in our own dressing, simply sensational

6

Green Salad

Mixed greens served with choice of dressing

4

Golden Gate Plantation

Seasoned, deep fried and diced chicken breast on a bed of mixed lettuce and your choice of dressing

9

Shrimp Remoulade

Boiled shrimp on a bed of shredded lettuce served with our own homemade Remoulade dressing

8.95

Dressings: Italian, Lite Ranch, 1000 island, Blue Cheese, Honey Mustard
Remoulade, Sensation, French.

Seafood

Fish en Papillote

Fresh catch of the day, wrapped in parchment paper, and baked with fresh herbs and lemon in the traditional French style, topped with jumbo lump crab meat
Market Price

✓ Catfish Billy

Fried or grilled fillet of catfish topped with crawfish Étouffée served over rice
18

Stuffed Catch of the Day

Seafood stuffed fillet of fish baked to perfection and finished with a white wine and shallot butter sauce
Market Price

River Road Shrimp

10 large shrimp sauteed with garlic, red onions and bell peppers in a spicy brandy butter, served over linguini
18

Crawfish and Portabella Pasta

Sauteed Louisiana crawfish and fresh Portabella mushrooms tossed in a light Mornay sauce served over linguini pasta
20

Crawfish Étouffée

Smothered Louisiana crawfish tails served over rice
17

Sauteed Catch of the Day

Sauteed fresh catch of the day, with sauteed shrimp and toasted almonds, finished with hollandaise sauce
Market Price

Catfish Dot

Grilled catfish fillet topped with herbed Louisiana crawfish tails.
Very light!
18

From the fryer

Shrimp Platter

Large Gulf shrimp, perfectly battered and fried
15

Oyster Platter

Fried oysters lightly battered in corn flour
17

Catfish Platter

Fried "Domestic" farm raised catfish
13

✓ Shrimp Roberto

3 Seafood Stuffed shrimp wrapped in bacon, fried, set in Beurre Blanc and finished with Hollandaise
19

✓ Seafood Platter

Cup of seafood gumbo, fresh crabmeat salad, stuffed shrimp, soft shell crab, shrimp, oysters, catfish, and crawfish tails
28

Others

✓ Pollo Verde Linguini

Choice of blackened or grilled boneless breast of chicken along with six large shrimp over a bed of linguini in a green tomatillo sauce
18

✓ Roasted Duck St. Gabriel

1/2 roasted duckling, served over mashed sweet potatoes with a currant berry glaze
23

Pork Chop

Thick 12 oz. "Center Cut" pork chop, grilled, finished with a delicate apple brandy demi glaze
18

Steaks

Rib-Eye

14 oz USDA Angus Choice cut, Charbroiled to your specification
25

Filet

Our most tender cut of USDA Angus Choice beef tenderloin seasoned with Kosher salt and fresh cracked black pepper, grilled to temp, set on sauce Bordelaise and finished with herb butter
27

Beef Tournedos

Two Angus Choice tenderloin medallions set on sauce Bordelaise and topped with Jumbo Lump crab meat finished with Bearnaise
30

For the Kids

Soft Drink, Choice of one Kid's entree and ice cream m \$ 11

Chicken Fingers

Catfish Plate

Shrimp Plate

Desserts

✓ Chocolate Cake

Traditional three layer chocolate cake
7

Malted Chocolate Caramel Pie

Chocolate pie crust layered with malted chocolate and caramel
6

✓ Bread Pudding

Served hot with rum sauce
5

New York Style Cheesecake

Chocolate caramel sauce
6

Aunt Terri's Pecan Pie A la Mode

Home made pie
5

Flan

Traditional caramel custard
7

Prices subject to change without notice .