APPETIZERS AND SOUPS

EGGPLANT CRAB CAKES
Two sautéed cakes set in Roberto’s beurre blanc finished with dill hollandaise 11

FRIED GREEN TOMATOES
Served over fresh greens and topped with crabmeat maison 11

SOUP DU JOUR
Chef’s daily creation, please ask your server for details 7/9

SAUTÉED CATCH OF THE DAY
Sautéed fresh catch of the day, with shrimp and toasted almonds, finished with hollandaise 25

SHRIMP ROBERTO
3 Seafood stuffed shrimp wrapped in bacon, fried, set in beurre blanc and finished with hollandaise and parmesan cheese 22

RIVER ROAD SHRIMP
Large shrimp sautéed with garlic, red onions and bell peppers in a spicy brandy butter, served over linguine 20

STUFFED CATCH OF THE DAY
Seafood stuffed fillet. baked to perfection and finished with beurre blanc 25

MEATS

BEEF TOURNEODOS
Black Angus choice tenderloin medallions set over Bordelaise and topped with jumbo lump crabmeat finished with Bearnaise 36

ROASTED DUCK ST. GABRIEL
½ Roasted duckling, served over mashed sweet potatoes with a currant jelly and blueberry demi glace 28

SEASFOOD

CATFISH BILLY
Fried or grilled fillet of catfish topped with Crawfish Étouffée served over rice 21

CATFISH PLATTER
“Domestic” farm raised catfish, fried crispy in yellow corn flour 19

CATFISH DOT
Grilled catfish fillet topped with herbed Louisiana crawfish tails. Very light! 22

CRAWFISH ÉTOUFFÉE
Smothered Louisiana crawfish Tails served over rice 18

SHRIMP PLATTER
Large domestic Gulf shrimp, perfectly battered and fried 21

FOR THE KIDS

CHICKEN FINGERS
Fried chicken strips served with fries, drink and vanilla ice cream 11

SHRIMP PLATE
Fried shrimp served with fries, drink and vanilla ice cream 11

SALADS

SENSATION
Crisp romaine lettuce, black olives and parmesan cheese tossed in our own dressing. Simply Sensational. 6

GOLDEN GATE PLANTATION
Seasoned, deep fried and breaded chicken breast, choice of dressing 13

CAJUN CRAWFISH SALAD
Deep fried Louisiana tails served over spinach with a spicy ginger and garlic dressing 15

DESSERTS

MALTED CHOCOLATE CARAMEL PIE
Chocolate pie crust layered with malted chocolate and caramel 9

FLAN
Roberto’s mother’s caramel custard recipe 7

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