

STARTERS AND SIDES

FRIED GREEN TOMATOES

Served over fresh spinach and topped with crabmeat maison 10

SOUP DU JOUR

Chef's daily creation, please ask your server for details 7/9

FRIED SWEET POTATO CHIPS

Homemade, thinly sliced and crispy fried 6

SEAFOOD GUMBO

Roberto's own New Year's Eve gumbo 7/9

CHICKEN AND ANDOUILLE

SAUSAGE GUMBO

Made with Todd's Andouille, Lutcher's finest 7/9

BBQ SHRIMP AND GRITS

New Orleans style BBQ shrimp set over a deep-fried grit cake 10

EGGPLANT CRAB CAKES

Two sautéed cakes set in Roberto's beurre blanc served with remoulade 10

HOUSE SPECIALTIES AND PLATTERS

CATFISH BILLY

Fried or grilled fillet of catfish topped with Crawfish Étouffée served over rice 17

SEAFOOD STUFFED BREAST OF CHICKEN

Baked chicken breast with crawfish, shrimp, and crabmeat stuffing finished with beurre blanc 14

SHRIMP ROBERTO

2 Seafood stuffed shrimp wrapped in bacon, and deep fried set over a white wine butter sauce 15

RIVER ROAD SHRIMP

Shrimp sautéed with garlic, red onions and bell peppers in a spicy brandy butter, served over linguine 17

CRAWFISH ÉTOUFFÉE

Smothered Louisiana crawfish tails served over rice 16

HAMBURGER STEAK

Served with mashed potatoes, topped with onions and gravy 12

CATFISH PLATTER

"Domestic" farm raised catfish, fried crispy in yellow corn flour 15

OYSTER PLATTER

Fried oysters lightly battered in corn flour Market Price

CHARBROILED CHICKEN

BREAST

7 oz Grilled chicken breast served with steamed

CRAWFISH LINGUINI

Sautéed Louisiana crawfish tails in a light Mornay sauce served over linguine 16

CHICKEN FRIED STEAK

Pork tenderloin medallion fried to order, served with mash potatoes and white and brown gravy 14

SHRIMP BILLY

Fried shrimp topped with Crawfish Étouffée served over rice 17

AHI

6 oz. Yellowfin tuna grilled rare and finished with beurre blanc 18

SHRIMP PLATTER

Large gulf shrimp, perfectly battered and fried 15

SALADS

CAJUN CRAWFISH SALAD

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

SHRIMP REMOULADE

Boiled shrimp on a bed of lettuce served with our own homemade Remoulade dressing 14

SENSATION

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

GOLDEN GATE PLANTATION

Seasoned, deep fried, diced chicken breast, choice of dressing 13

FRIED CRAWFISH

1/4 pound of authentic Louisiana crawfish fried to perfection. 15

GREEN SALAD

Crisp Romaine served with choice of dressing 4

WARM SEAFOOD SALAD

Shrimp and catfish tossed in a warm spicy ginger and garlic dressing over spinach 16

FRIED SHRIMP

1/4 pound of shrimp fried golden brown 14

GRILLED CHICKEN

Char grilled boneless chicken breast. Choice of dressing 14

Dressings: Italian, Ranch, 1000, Blue cheese, Honey Mustard, Remoulade, Sensation, Balsamic Vinaigrette

PO BOYS AND BURGERS

Burgers are handmade with 100 % ground chuck. Po boys and burgers are served with French Fries.

SHRIMP PO BOY

Loaded with 1/4 pound of golden fried gulf shrimp. 11

CATFISH PO BOY

Farm raised "Domestic" catfish. Sliced and fried crispy 12

FRIED OYSTER PO BOY

Lightly battered in corn flour. Market Price

FRIED CRAWFISH PO BOY

100 % Louisiana tails, lightly battered. 12

THE CLUCKER PO BOY

Marinated grilled boneless chicken breast, served with sautéed onions 10

BAJA BURGER

Southwestern seasoned patty with sautéed onions, mushrooms, BBQ sauce and Swiss cheese 10

DEBRIS PO BOY

New Orleans style, braised beef tenderloin served with onions and Swiss cheese. 11

SUB CLUB PO BOY

Loads of ham, turkey and bacon, with American and Swiss cheese. 12

THE TRADITIONAL

1/2 lb. Classic burger, fully dressed 9

DESSERTS

BREAD PUDDING

Made fresh and served hot with rum sauce 7

AUNT TERRI'S PECAN PIE

Homemade and full of nuts. Served warm 7
A la Mode 9

CHOCOLATE LAVA CAKE

Molten chocolate in a chocolate cake 7

NEW YORK STYLE CHEESECAKE

Chocolate and caramel sauce 7

MALTED CHOCOLATE CARAMEL PIE

Chocolate pie crust layered with malted chocolate and caramel 9

FLAN

Roberto's mother's caramel custard recipe 7