

DINNER

APPETIZERS

EGGPLANT CRABCAKES- Two sautéed cakes set in Roberto's Beurre Blanc finished with dill hollandaise

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

RIVER ROAD SHRIMP- Shrimp sauteed with garlic, red onions, & bell peppers in a spicy brandy butter. Served in French boule

BBQ SHRIMP & GRITS- NOLA style BBQ shrimp set over fried grit cake.

FRIED GATOR- Tender gator, fried and served with remoulade.

- Chicken/Andouille Gumbo, Seafood Gumbo, @Crab & Brie

SEAFOOD

SAUTEED CATCH- Fresh catch of the day with shrimp & toasted almonds, finished with hollandaise.

STUFFED CATCH- Seafood stuffed filet baked & finished with beurre blanc

SHRIMP ROBERTO- 3 seafood stuffed shrimp wrapped in bacon and fried, set in beurre blanc & finished with hollandaise & parmesan cheese.

PAPILLOTE- Fresh catch of the day wrapped in parchment paper, and baked with fresh herbs, lemon, & white wine then topped with Jumbo lump crab.

RIVER ROAD SHRIMP- Large shrimp sautéed with garlic, red onions, & bell peppers in spicy brandy butter, served over linguini.

CRAWFISH & PORTABELLA- Sauteed LA crawfish & fresh portabella mushrooms tossed in a light mornay sauce served over linguini.

CATFISH BILLY- Fried or grilled, topped with crawfish etoufee and served over rice.

CRAWFISH ETOUFEE- Smothered LA crawfish tails over rice.

SHRIMP PLATTER- Large gulf shrimp battered & fried.

CATFISH PLATTER- "Domestic" farm raised catfish, fried crispy in yellow corn flour.

SEAFOOD PLATTER- Seafood gumbo, crab maison, stuffed shrimp, soft shell crab, shrimp, oysters, catfish & crawfish tails.

MEATS

FILET- 8 OZ; Set over bordelaise

TOURNEDOS- Tenderloin medallions set over bordelaise & topped with jumbo lump crab, finished with bearnaise.

RIBEYE- 14 OZ; char grilled

ROASTED DUCK – ½ ducklings, served over mashed sweet potatoes with blueberry demi-glace.

PORK CHOP- 12 OZ Center cut, grilled, finished with blueberry demi-glace

GRILLED CHICKEN ALFREDO- Served over linguini in mornay sauce.

SALADS

GOLDEN GATE PLANTATION- Seasoned & fried, choice of dressing.

CAJUN CRAWFISH SALAD- Fried crawfish tails, served over spinach & tossed in a spicy ginger and garlic dressing.

SENSATION- Romaine, black olives, & parmesan cheese tossed in house dressing.

FOR THE KIDS- Served with fries, soda, & ice cream.

Fried Catfish

Fried Shrimp

Fried Chicken Tenders