

STARTERS

Shrimp Chowder	Cup 6 / Bowl 10
<i>Corn, Bacon, Croutons</i>	
*Crudo of the Week	17
<i>Please ask your Server for this week's inspiration</i>	
Smoked Trout Dip	15
<i>Horseradish, Pickles, Lemon, Sesame, Lavosh</i>	
Roberto's Ceviche	18
<i>Shrimp, Mahi, Aguachile, Cucumber, Avocado, Sesame Seed</i>	
*Tuna Tartare	17
<i>Crispy Rice, Ponzu, Spicy Mayo</i>	
Blue Crab Fritter	18
<i>Artichoke-Caper Aioli, Celery, Fine Herbs</i>	
Salt & Pepper Calamari	16
<i>Jalapeno, Dried Chilis, Scallion, Sambal</i>	
Char-Grilled Oysters	18
<i>Bacon, Jalapeno, Breadcrumbs</i>	
Crispy Octopus	18
<i>Chili, Honey, Soy Pickles, Yuzu</i>	
Mussels & Clams	18
<i>Garlic, White Wine, Chili Flakes, Anchovy, Crispy Bread</i>	
Peel and Eat Shrimp 1/2 or Full LB	17/33
<i>Responsibly farmed, naturally sweet, exceptionally fresh.</i>	

SALADS

Roberto's Baby Kale	12
<i>Caesar Dressing, Torn Croutons, Parmesan</i>	
Georgia Fancy Lettuce	12
<i>Maple, Peach, Almond, Cranberry, Everything Spice</i>	
Avocado Green Goddess	12
<i>Parmesan, Pumpkin Seeds, Egg, Red Onion, Radish</i>	
Blue Crab Salad	19
<i>Sungold Tomatoes, Cucumber, Fried Bread, Tomato Consommé</i>	
Add Protein:	
<i>Shrimp</i>	12
<i>Chicken</i>	10

SIDES

Roberto's Hushpuppies	8	Fettuccine	6
<i>Crawfish, Pepper Jelly, Scallions</i>		<i>Parmesan -Butter or Tomato</i>	
Crispy Fingerling Potatoes	7	Simple Green Salad	8
<i>Chili Crisp Mayo, Scallions, Peanuts, & Cilantro</i>		<i>Mixed Greens, Cucumber, Tomato, Choice of Dressing</i>	
Grilled Sourdough Bread	5	Collard Greens	6
<i>Saffron Rouille</i>		<i>Bacon, Pepper Vinegar</i>	
White Cheddar Grits	6	Coleslaw	5
<i>Anson Mill, Georgia</i>		<i>Creamy Jalapeno Dressing</i>	
House Fries	6	Elote	6
<i>Malt Aioli, Fine Herb</i>		<i>Feta, Aleppo Pepper, Cilantro</i>	

SUNDAY ONLY SPECIAL

Crab and Shrimp Boil \$60

*1 LB Snow Crab Legs, 1/2 LB Shrimp, Sausage
Corn on the Cob, Baby Red Potatoes & Parker Rolls*

LUNCH



TODAY'S CATCH

Choose from : Lemon Butter & Caper, Salsa Verde, Roasted Tomato, or Drawn Butter

Gulf Red Fish	22
<i>Mild, sweet, firm, & buttery. Best blackened</i>	
Georgia Rainbow Trout	21
<i>Delicate, buttery, sweet, from freshwater. Try it grilled.</i>	
*Atlantic Salmon	22
<i>Rich, buttery, silky, sweet, & luxurious.</i>	
Prince Edward Island Scallops U-10	45
<i>Sweet, buttery, delicate, & succulent. Best sautéed.</i>	
*Pacific Yellowfin Tuna	20
<i>Meaty, lean, sweet, & savory. Try it blackened.</i>	
Florida Red Grouper	26
<i>Mild, sweet, flaky, & buttery.</i>	
Snow Crab Legs 1/2 or Full LB	30/50
<i>Steamed and served with drawn butter</i>	

HOUSE SPECIALTIES

Fish Tacos	14
<i>Grouper (sautéed, blackened, or fried), jalapeno slaw, chili, lime</i>	
Fish and Chips	18
<i>Beer battered Grouper, fresh cut fries, malt-aioli, dill, lemon</i>	
Crabcake Sandwich	19
<i>Lemon-dill mayo, lettuce, red onion</i>	
Maine Lobster Roll	39
<i>Mayo, Lemon, Dill, Clarified Butter</i>	
Grouper Sandwich	24
<i>Sautéed, blackened, or fried, remoulade, slaw, & pickle</i>	
Fried Chicken Caesar Sandwich	16
<i>Parmesan, baby greens, everything seasoning</i>	
Shrimp Roll	16
<i>Mayo, lemon, dill, clarified butter</i>	
Crispy Shrimp Po-boy	17
<i>Crystal's Mayo, lettuce, tomato</i>	
Roberto's Smash Burger	Single 12 / Double 16
<i>American Cheese, Red Onion, 50/50 Sauce, Pickles, Fries</i>	

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.*

Saltwater Social Hour : Tuesday-Sunday 3:00 - 5:30 \$24 Dozen Chef's Select Oysters

Lunch: Tuesday-Sunday 11:30 - 3:00

Dinner: Sunday, Tuesday-Thursday 4:00 - 9:00 / Friday & Saturday 4:00 - 10:00

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