

STARTERS

Crudo of the Week

Please ask your Server for this week's inspiration

Smoked Trout Dip

Horseradish, Pickles, Lemon, Sesame, Sourdough

Peel & Eat Shrimp

Cocktail, White BBQ, Old Bay, Lemon

Roberto's Ceviche

Shrimp, Mahi, Aguachile, Cucumber, Avocado, Sesame Seed

*Tuna Tartare

Crispy Rice, Ponzu, Spicy Mayo

Grilled Brunswick Shrimp

Ancho Chili Butter, Scallion, Lime

Blue Crab Fritter

Artichoke-Caper Aioli, Celery, Fine Herbs

Salt & Pepper Calamari

Jalapeno, Dried Chilis, Scallion, Sambal

Char-Grilled Oysters

Bacon, Jalapeno, Breadcrumbs

Crispy Octopus

Chili, Honey, Soy Pickles, Yuzu

SALADS

Roberto's Baby Kale

Caesar Dressing, Torn Croutons, Parmesan

Georgia Fancy Lettuce

Maple, Peach, Almond, Cranberry, Everything Spice

Avocado Green Goddess

Parmesan, Pumpkin Seeds, Egg, Red Onion, Radish

Add Protein:

Shrimp 12 Blackened 16
Chicken 10 Snapper

KETTLES

Shrimp Chowder

Corn, Bacon, Croutons

Cup 9 / Bowl 14

PEI Mussels

Chorizo, Jalapeno, Allium, Sourdough

Low Country Boil

Shrimp, Andouille, Corn, Red Potato, Old Bay Butter

Spaghetti and Clams

Garlic, White Wine, Chili Flakes, Anchovy

SIDES

Roberto's Hushpuppies

Crawfish, Pepper Jelly, Scallion

Crispy Fingerling Potatoes

Chili Crisp Mayo, Scallions, Peanuts, Cilantro

Crab Fried Rice

Smoked Pork, Egg, XO Sauce, Spicy Mayo, Sesame

Elote

Feta, Aleppo Pepper, Cilantro

House Fries

Malt Aioli, Fine Herb



MARKET CATCH

Fish & Chips

29

Malt Aioli, Dill, Lemon

Blackened Snapper Sandwich

22

Remoulade, Coleslaw, Pickles, Fries

Shrimp Fettuccini

32

Garlic Conserva, Jalapeno, Bread Crumb, Trout Roe

Shellfish Roast

34

Shrimp, Mussels, Clams, Haddock, Arrabbiata, Focaccia

*Tuna

35

Crispy Fried Rice, Soy, Scallions, Peanuts, Black Garlic

Red Fish

36

"New Orleans BBQ", Rock Shrimp, Lemon, Scallion

*Salmon

36

Crab Butter, Trout Roe, Leeks, Vermouth

Halibut

42

Clam Chowder, Fingerling, Leeks

U-10 Scallops

41

Gnocchi, Sausage, Kale, Mushroom

Maine Lobster Roll

42

Mayo, Lemon, Dill, Clarified Butter, Fries

Whole Snapper for Two

46

Sweet Heat Jerk, Napa Cabbage Slaw

NOT SEAFOOD

Roasted Half Chicken

26

Heirloom Carrots, Hakurei Turnips, Spiced Oregano

Yogurt, Chickpeas

*Prime Flat Iron

36

Chimichurri, Bone Marrow Butter, Fries

*Roberto's Double Stack Burger

20

American Cheese, Red Onion, 50/50 Sauce, Pickles, Fries

**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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