

STARTERS

Shrimp Chowder <i>Corn, Bacon, Croutons</i>	Cup 9 / Bowl	14
*Crudo of the Week <i>Please ask your Server for this week's inspiration</i>		17
Smoked Trout Dip <i>Horseradish, Pickles, Lemon, Sesame, Lavosh</i>		15
Roberto's Ceviche <i>Shrimp, Mahi, Aguachile, Cucumber, Avocado, Sesame Seed</i>		18
*Tuna Tartare <i>Crispy Rice, Ponzu, Spicy Mayo</i>		17
Blue Crab Fritter <i>Artichoke-Caper Aioli, Celery, Fine Herbs</i>		19
Salt & Pepper Calamari <i>Jalapeno, Dried Chilis, Scallion, Sambal</i>		16
Char-Grilled Oysters <i>Bacon, Jalapeno, Breadcrumbs</i>		21
Crispy Octopus <i>Chili, Honey, Soy Pickles, Yuzu</i>		22
Mussels & Clams <i>Garlic, White Wine, Chili Flakes, Anchovy, Crispy Bread</i>		24
Peel and Eat Shrimp 1/2 or Full LB <i>Responsibly farmed, naturally sweet, exceptionally fresh.</i>	17/33	

SALADS

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

SIDES

Roberto's Hushpuppies 10 <i>Crawfish, Pepper Jelly, Scallions</i>	Fettuccine 8 <i>Parmesan -Butter or Tomato</i>
Crispy Fingerling Potatoes 9 <i>Chili Crisp Mayo, Scallions, Peanuts, & Cilantro</i>	Simple Green Salad 9 <i>Mixed Greens, Cucumber, Tomato, Choice of Dressing</i>
Grilled Sourdough Bread 5 <i>Saffron Rouille</i>	Collard Greens 7 <i>Bacon, Pepper Vinegar</i>
White Cheddar Grits 8 <i>Anson Mill, Georgia</i>	Coleslaw 6 <i>Creamy Jalapeno Dressing</i>
House Fries 8 <i>Malt Aioli, Fine Herbs</i>	Elote 8 <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*



TODAY'S CATCH

Choose from : Garlic Lemon Butter , Salsa Verde, Roasted Tomato, or Drawn Butter	
Gulf Red Fish <i>Mild, sweet, firm, & buttery. Best blackened.</i>	27
Georgia Rainbow Trout <i>Delicate, buttery, sweet, from freshwater. Try it grilled.</i>	25
*Atlantic Salmon <i>Rich, buttery, silky, sweet, & luxurious</i>	26
Prince Edward Island Scallops U-10 <i>Sweet, buttery, delicate, & succulent. Best sautéed.</i>	45
*Pacific Yellowfin Tuna <i>Meaty, lean, sweet, & savory. Try it blackened.</i>	25
Florida Red Grouper <i>Mild, sweet, flaky, & buttery.</i>	30
Royal Red Shrimp <i>Delicate, sweet, & succulent with a buttery finish.</i>	24
Snow Crab Legs 1/2 or Full LB <i>Steamed and served with drawn butter</i>	30/50

HOUSE SPECIALTIES

Baked Salmon in Parchment <i>Parsnips, Fennel, Tomato, Scallions, White Wine Herb Butter</i>	34
Whole Snapper <i>Sweet Heat Jerk, Napa Cabbage Slaw</i>	48
Blackened Tuna with Crispy Rice <i>Crispy Fried Rice, Soy, Scallions, Peanuts, Black Garlic</i>	32
Redfish with Rock Shrimp <i>"New Orleans BBQ", Rock Shrimp, Lemon, Scallion</i>	36
Fish and Chips <i>Beer battered Grouper, Malt Aioli, Dill, Lemon</i>	30
Shrimp Fettucine <i>Garlic Conserva, Jalapeno, Bread Crumb, Trout Roe</i>	34
Fishermen's Stew <i>Shrimp, Mussels, Clams, Grouper, Rouille, Toast</i>	34
Maine Lobster Roll <i>Mayo, Lemon, Dill, Clarified Butter, Fries</i>	39
Roasted Half Chicken <i>Heirloom Carrots, Hakurei Turnips, Spiced Oregano Yogurt, Chickpeas</i>	26
*Wagyu Flank Steak <i>Chimichurri, Bone Marrow Butter, Fries</i>	40
Grouper Sandwich <i>Sautéed, Blackened, or Fried, Remoulade, Pickles, Slaw, & Fries</i>	27
Double Stack Burger <i>American Cheese, Red Onion, 50/50 Sauce, Pickles, Fries</i>	20

**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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