LUNCH

STARTERS

Shrimp Chowder Cup 6 / Bowl 10
Corn, Bacon, Croutons

***Crudo of the Week** 17
Ask Your Server For This Week's Inspiration

Smoked Trout Dip 15
Horseradish, Pickles, Lemon, Sesame, Lavosh

Roberto's Ceviche 18
Shrimp, Mahi, Aguachile, Cucumber, Avocado, Sesame Seed

***Tuna Tartare** 17
Crispy Rice, Ponzu, Spicy Mayo

Blue Crab Fritter 18
Artichoke Mayo, Celery, Fine Herbs

Salt & Pepper Calamari 16
Jalapeno, Dried Chilis, Scallion, Sambal

Char-Grilled Oysters 18
Bacon, Jalapeno, Breadcrumbs

Crispy Octopus 18
Chili, Honey, Soy Pickles, Yuzu

Wonton Tuna Nachos 24
Avocado, Sesame, Wasabi Aioli, Black Garlic, Sweet & Spicy

Peel and Eat Shrimp 1/2 or Full LB 17/33
Responsibly Farmed, Naturally Sweet, Exceptionally Fresh.

SALADS

Roberto's Baby Kale 12
Caesar Dressing, Torn Croutons, Parmesan

Georgia Fancy Lettuce 12
Maple, Apple, Almond, Cranberry, Everything Spice

Avocado Green Goddess 12
Parmesan, Pumpkin Seeds, Egg, Red Onion, Radish

Add Protein:

Shrimp 12 *Chicken* 10

SIDES

Roberto's Hushpuppies 8
Crawfish, Pepper Jelly, Scallions

Crispy Fingerling Potatoes 7
Chili Crisp Mayo, Scallions, Peanuts, & Cilantro

Grilled Sourdough Bread 5
Saffron Rouille

White Cheddar Grits 6
Anson Mill, Georgia

House Fries 6
Malt Aioli, Fine Herb

Fettuccine 6
Parmesan -Butter or Tomato

Simple Green Salad 8
Mixed Greens, Cucumber, Tomato, Choice of Dressing

Collard Greens 6
Bacon, Pepper Vinegar

Coleslaw 5
Creamy Jalapeno Dressing

Brussel Sprouts 11
Bourbon Maple, Candied Pecans, Granny Smiths, Creme Fraiche

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

FINEST QUALITY
ROBERTO'S
DELUXE
EST.2022
OYSTERS AND FINE FISH

TODAY'S CATCH

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

Gulf Red Fish 22
Mild, Sweet, Firm, & Buttery. Best Blackened.

Georgia Rainbow Trout 21
Delicate, Buttery, Sweet, Freshwater. Try It Grilled.

***Atlantic Salmon** 22
Rich, Buttery, Silky, Sweet, & Luxurious.

Prince Edward Island Scallops U-10 45
Sweet, Buttery, Delicate, & Succulent. Best Sautéed.

***Pacific Yellowfin Tuna** 20
Meaty, Lean, Sweet, & Savory. Try It Blackened.

Florida Red Grouper 26
Mild, Sweet, Flaky, & Buttery.

Snow Crab Legs 1/2 or Full LB 30/50
Steamed And Served With Drawn Butter

HOUSE SPECIALTIES

Fish Tacos 14
Grouper (Sautéed, Blackened, or Fried), Jalapeno Slaw, Chili, Lime

Fish And Chips 18
Beer Battered Grouper, Fresh Cut Fries, Malt-Aioli, Dill, Lemon

Crabcake Sandwich 19
Lemon-Dill Mayo, Lettuce, Red Onion

Maine Lobster Roll 39
Mayo, Lemon, Dill, Clarified Butter

Grouper Sandwich 24
Sautéed, Blackened, Or Fried, Remoulade, Slaw, & Pickle

Fried Chicken Caesar Sandwich 16
Parmesan, Baby Greens, Everything Seasoning

Shrimp Roll 16
Mayo, Lemon, Dill, Clarified Butter

Crispy Shrimp Po-boy 17
Crystal's Mayo, Lettuce & Tomato

Roberto's Smash Burger Single 12 / Double 16
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

www.robertoswoodstock.com / 770-395-9592

Signature Cocktails

(NA) Ginger Snap
Pear Monin, Fresh Lime juice, Muddled Ginger root, topped with Ginger ale 9

Survive the Night *1792 Small batch, Aperol, Banana Liquor Grapefruit, Lemon, & Simple* 15

Gummy Bear *Mutiny Island Vodka, Cointreau, White Cranberry, Lime Juice, & Pear Monin* 14

Salted Blueberry Squeeze *Devil's Grin Gin, Elderflower Liquor, Lemon, & Blueberry simple, Egg white* 14

Gingered Guava-rita *Siempre Plata Tequila, Guava Puree, Lime, Ginger Cordial* 15

Caribbean Fever *Siempre Reposado Tequila, Caribbean Pineapple, Lime, Agave, Sparkling Ginger Pineapple* 15

Mango Smoke Show *Convite Mezcal, Triple Sec, Lime, & Mango Puree* 15

Sangria

Ginger Blackberry 10
Red Wine, Brandy, Crème de Mure, Triple Sec, Demerara Syrup, Cranberry, Ginger Cordial

Grapefruit-Honey 10
White Wine, Grapefruit, Orange, Lemon, Honey-Grapefruit Cordial, Rye Whiskey

Fever Tree Spritzers

non- alcoholic version 9

Yuzu Mojito 12
Vodka, Lime juice, Agave, Mint, Sparkling Yuzu & Lime

Blueberry Elderflower 12
Vodka, Blueberry, Lemon, Simple, Sparkling Elderflower Tonic

Gingered Passionfruit & Pineapple 12
Vodka, Pineapple, Passionfruit, Sparkling Pineapple Ginger

Peach Julip #2 12
Vodka, Peach Nectar, Mint, Lemon , Sparkling Sicilian Lemonade

Sparkling

Prosecco Santa Marina, NV, ITA 10/40

Cava Brut Chic Barcelona, NV, ES 10/40
35% Macabeo, 35% Xarel.lo, 30% Parellada

Champagne Brut Collet, NV, FR 85
50% Meunier 30% Chardonnay 20% Pinot Noir

Rosé & Sparkling Rosé

Prosecco Rosé Torresella, DOC , ITA 12/48

Bieler Père et Fils Rosé, Côtes de Provence, FR 12/48

Non-Alcoholic

Sauvignon Blanc Plus & Minus, Non-Alcoholic 12/48

White Wine

Pinot Grigio, Banfi Le Rime, *Toscana, ITA* 11/40

Pinot Gris, Hugel & Fils Classic, *Alsace, FRA* 67

Sauvignon Blanc, O&T Touraine, *Loire, FRA* 10/40

Sauvignon Blanc, Champion, *Marlborough* 12/48

Sancerre Comte de Chevalière, *Loire Valley, FRA* 92

Vermentino, Litorale Val delle Rose, 14/56
Maremma Toscana, ITA

Albariño Cadre Sea Queen 17/64
Edna Valley - San Luis Obispo Coast, CA

Chardonnay, Damien Martin 17.5/64
Macon Verze Controlee, FRA

Chardonnay, Panthera *Russian River, CA* 20/80

Chardonnay, Rombauer *Carneros, CA* 125

Draft Beer

Succulent House Lager 5.0% 6

Reformation Brewery IPA 6.5% 7

Beer Cans & Bottles

(NA) Peroni Nastro Azzurro 0.0% 6.5

Michelob Ultra Light Lager 4.2% 6

Pilsner Urquell Pale Lager 4.4% 6

Sweetwater 420 Extra Pale Ale 5.7% 7

Corona Pale Lager 4.6% 7

Guinness Stout 4.2% 7.5

ATL Hard Cider Co. Crisp Apple 5.9% 7

Tipsy Tuesday
Survive the Night 9

Wine Down Wednesday
1/2 Priced Select Bottles
Join us each Wednesday for a fine selection of bottles of wine for half the price. Limited Supplies

Thursday Martinis & Music
Specialty Martinis 5

Saturday & Sunday Lunch
Bloody Mary 8 & Mimosas 5 / 10

Red Wine

Pinot Noir Réserve de Marande 12/40
Pay d'Oc FRA

Pinot Noir Willakenzie Estate 22/76
Willamette Valley, OR

Cabernet Sauvignon Raeburn *Sonoma, CA* 16/64

Merlot NorthStar *Columbia Valley, WA* 60

Cabernet Sauvignon Faust, *Napa Valley, CA* 115

Tempranillo Numanthia Termes, *Toro, ES* 64

Tempranillo Vina Alberdi Reserva Tinto 72
La Rioja Alta Rioja, ES '21

Bordeaux Les Cadrans de Lassègue 90
Saint-Emilion Grand Cru, FRA

Nero d'Avola, Lamuri DOC, IT 15/56

Syrah Gainey *Santa Ynez Valley ,* 56