

STARTERS

Shrimp Chowder <i>Corn, Bacon, Croutons</i>	Cup 6 / Bowl 10
*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>	18
Salt & Pepper Calamari <i>Jalapeno, Dried Chilis, Scallion, Sambal</i>	16
Char-Grilled Oysters <i>Bacon, Jalapeno, Breadcrumbs</i>	18
Crispy Octopus <i>Chili, Honey, Soy Pickles, Yuzu</i>	18
Wonton Tuna Nachos <i>Avacado, Sesame, Wasabi Aioli, Black Garlic, Sweet & Spicy</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 8 <i>Crawfish, Pepper Jelly, Scallions</i>	Fettuccine 6 <i>Parmesan -Butter or Tomato</i>
Crispy Fingerling Potatoes 7 <i>Chili Crisp Mayo, Scallions, Peanuts, & Cilantro</i>	Simple Green Salad 8 <i>Mixed Greens, Cucumber, Tomato, Choice of Dressing</i>
Grilled Sourdough Bread 5 <i>Saffron Rouille</i>	Collard Greens 6 <i>Bacon, Pepper Vinegar</i>
White Cheddar Grits 6 <i>Anson Mill, Georgia</i>	Coleslaw 5 <i>Creamy Jalapeno Dressing</i>
House Fries 6 <i>Malt Aioli, Fine Herb</i>	Elote 6 <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 : Garlic Lemon Butter, Salsa Verde, Roasted Tomato, or Drawn Butter

Gulf Red Fish <i>Mild, sweet, firm, & buttery. Best blackened</i>	22
Georgia Rainbow Trout <i>Delicate, buttery, sweet, from freshwater. Try it grilled.</i>	21
*Atlantic Salmon <i>Rich, buttery, silky, sweet, & luxurious.</i>	22
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>	20
Florida Red Grouper <i>Mild, sweet, flaky, & buttery.</i>	26
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

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

**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