

## Appetizers

### Eggplant Crab Cakes

Two sautéed cakes set in Roberto's own beurre blanc finished with dill hollandaise \$10

### River Road Shrimp

Shrimp sautéed with garlic, red onions, and bell peppers in a spicy brandy butter, served in a french bread boule \$9

### Fried green tomatoes

Served over fresh spinach and topped with crab meat Maison \$9

### BBQ Shrimp and Grits

New Orleans style BBQ shrimp set on a deep-fried grit cake \$9

## Soups

### Cream of Brie with Crab

Rich Brie cheese loaded with fresh crab meat \$7 / 9

### Chicken and Andouille Sausage Gumbo

Made with Todd's Andouille \$6 / 9

### Seafood Gumbo

Roberto's own New Year's Eve gumbo \$7 / 9

### Soup du jour

Chef's daily creation, please ask your server for details

## Salads

### Sensation Salad

Crisp Iceberg and romaine lettuce, black olives and parmesan cheese tossed in our own dressing, simply sensational \$6

### Golden Gate Plantation

Seasoned, diced deep fried chicken breast, choice of dressing \$10

### Green Salad

Mixed greens served with a choice of dressing \$4

### Shrimp Remoulade

Boiled shrimp on a bed of lettuce served with our own homemade Remoulade dressing \$12

### Cajun Crawfish Salad

Deep Fried Louisiana tails served over spinach and drizzled with a spicy ginger and garlic dressing \$12

**Dressings: Italian, Lite Ranch, 1000 island, Blue Cheese, Honey Mustard  
Remoulade, Sensation, French.**

## Seafood

### Fish en Papillote

Fresh catch of the day, wrapped in parchment paper, and baked with fresh herbs and lemon in the traditional French style, topped with jumbo lump crab meat. Market Price

### Catfish Billy

Fried or grilled fillet of catfish topped with Crawfish Étouffée served over rice \$19

### Crawfish Étouffée

Smothered Louisiana Crawfish tails over rice \$18

### Crawfish and Portabella Pasta

Sautéed Louisiana crawfish and fresh Portabella mushrooms tossed in a light Mornay sauce served over linguini pasta \$20

### Sautéed Catch of the Day

Sautéed fresh catch of the day, with shrimp and toasted almonds, finished with hollandaise sauce Market Price

### Stuffed Catch of the Day

Seafood stuffed fillet of fish baked to perfection and finished with a white wine and shallot butter sauce Market Price

### Catfish Dot

Grilled catfish fillet topped with herbed Louisiana crawfish tails. Very light! \$18

### River Road Shrimp

10 large shrimp sautéed with garlic, red onions and bell peppers in a spicy brandy butter, served over linguini \$18

## From the fryer

### Catfish Platter

Fried Domestic farm raised catfish \$13

### ✓ Shrimp Roberto

3 Seafood Stuffed shrimp wrapped in bacon, fried, set in Beurre Blanc and finished with Hollandaise and Parmesan cheese \$19

### Shrimp Platter

Large Gulf shrimp, perfectly battered and fried \$15

### Seafood Platter

Cup of seafood gumbo, fresh crabmeat salad, stuffed shrimp, soft shell crab, shrimp, oysters, catfish, and crawfish tails \$28

### Oyster Platter

Fried oysters lightly battered in corn flour Market Price

## Others

### Pollo Verde Linguini

Choice of blackened or grilled boneless breast of chicken along with six large shrimp over a bed of linguini in a green tomatillo sauce \$18

### Roasted Duck St. Gabriel

1/2 roasted duckling, served over mashed sweet potatoes with a currant berry glaze \$23

### Pork Chop

Thick 12 oz. Center Cut pork chop, grilled, finished with a delicate apple brandy demi glaze \$18

## Steaks

### Filet

Our most tender cut, USDA Angus Choice beef tenderloin seasoned with Kosher salt and fresh cracked black pepper, grilled to temp, set on sauce Bordelaise and finished with herb butter \$27

### Rib-Eye

14 oz USDA Angus Choice cut, Charbroiled to your specification \$25

### Beef Tournedos

Two Angus Choice tenderloin medallions set on sauce Bordelaise and topped with Jumbo Lump crab meat finished with Bearnaise \$30

## For the Kids

Soft Drink, Choice of one Kid's entree and ice cream m \$ 11

### Catfish Plate

### Chicken Fingers

### Shrimp Plate

## Desserts

### Flan

Traditional caramel custard \$7

### Chocolate Cake

Traditional three layer chocolate cake Chocolate Cake \$7

### New York Style Cheesecake

Chocolate caramel sauce \$6

### Bread Pudding

Served hot with rum sauce \$5

### Aunt Terri's Pecan Pie

Homemade and full of nuts. Served warm \$5

### Malted Chocolate Caramel Pie

Chocolate pie crust layered with malted chocolate and caramel \$7

Prices subject to change without notice .