

- STARTERS -

RED FISH GRILL SEAFOOD SAMPLER

BBQ blue crab claws, chili pepper crusted oyster lettuce wrap, and Creole marinated Gulf shrimp 25

CREOLE MARINATED GULF SHRIMP

red onion, peppers and frisée 9

BBQ BLUE CRAB CLAWS

cheddar-scallion drop biscuits 10

CHILI PEPPER CRUSTED OYSTER LETTUCE WRAPS

bibb lettuce, Parmesan cheese
and housemade buttermilk dressing 8

LOUISIANA CRAWFISH BOUDIN

bread & butter pickled green tomatoes
with creamy Creole mustard 9

- OYSTERS -

SIGNATURE BBQ OYSTERS

flash fried, Crystal BBQ sauce, housemade
blue cheese dressing 10 (½ dozen) / 17 (dozen)

RAW OYSTERS ON THE HALF SHELL

cocktail sauce, horseradish, crackers
8 (½ dozen) / 15 (dozen)

There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders, you should eat these products fully cooked.

- GUMBO, SOUP & SALAD -

ALLIGATOR SAUSAGE & SEAFOOD GUMBO

rich dark roux, onion, bell peppers, celery, fresh herbs 8

SOUP OF THE DAY

prepared using the freshest ingredients 7

RFG HOUSE SALAD

hearts of romaine, crumbled Stilton, local tomatoes,
red onions, roasted pecans, apple-rosemary vinaigrette 7

CRAWFISH BOIL SALAD

crispy Louisiana crawfish tails, bibb lettuce with crawfish-boiled vegetables and wood-grilled corn vinaigrette 10

PEAR & ARUGULA SALAD

radicchio, roasted almonds, Asiago cheese,
Creole Steen's cane syrup vinaigrette 8

CAESAR SALAD

hearts of romaine, traditional Caesar dressing,
French bread croutons, grated Parmesan 8

- CHEF'S CATCH -

GULF SHRIMP & MIRLITON STUFFED FLOUNDER

whole stuffed flounder with tomato butter and crispy leeks 29
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand, 2012 - 9

REDFISH ON THE HALF-SHELL

sautéed crawfish tails, Covey Rise mustard greens with a chili-garlic butter 26
Poggio Anima, Sangiovese, Tuscany, Italy, 2010 - 9

CRISPY MISSISSIPPI CATFISH

served with crawfish etouffée and green onion rice 18
Kung Fu Girl, Riesling, Columbia, Washington, 2011 - 8

- FIN FISH FROM THE GULF -

HICKORY GRILLED REDFISH

tasso and wild mushroom Pontalba potatoes,
sautéed Louisiana jumbo lump crabmeat, lemon butter sauce 33
Sonoma Cutrer, Chardonnay, Russian River, California, 2011 - 12

PECAN CRUSTED GULF FISH

bacon braised Southern style greens, turnips, agave butternut squash purée 26
Louis Latour, Domaine de Valmoissine, Pinot Noir, France, 2010 - 8

GRILLED SPICY GULF SHRIMP

Get Fit With Ralph Spa Plate

sautéed spinach, toasted pine nut quinoa,
golden raisins with preserved lemon vinaigrette 19
Simi, Sauvignon Blanc, Sonoma, California, 2011 - 7

- DINNER ENTRÉES -

LOUISIANA CRAWFISH & GULF SHRIMP PASTA

tossed with onions and peppers in a roasted tomato butter sauce 20
Joel Gott, Unoaked Chardonnay, California - 9

JUMBO LUMP LOUISIANA CRAB CAKE

red bean corn maque choux, crispy potato hay, Crystal hot sauce gastrique 27
Clarksburg, Chenin Blanc, Clarksburg, California, 2010 - 10

BBQ GULF SHRIMP & GRITS

New Orleans BBQ shrimp and Creole cream cheese grits with fried green tomatoes 25
Marques de Caceres, Reserva, Tempranillo, Rioja, Spain, 2005 - 10

PAN ROASTED HALF CHICKEN

Louisiana dirty rice, braised green beans and pickled pepper sauce 15
Caymus, Conundrum, California, 2011 - 12

GRILLED FILET MIGNON

new potato mash, wild mushrooms, baby spinach and bordelaise 33
Stag's Leap, "Hands of Time", Cabernet Blend, Napa, California, 2009 - 14

- SIDES -

SAUTÉED LOUISIANA SHRIMP 6 • SAUTÉED JUMBO LUMP CRABMEAT 8 • CREOLE POTATO SALAD 4
PONTALBA POTATOES 4 • HARICOT VERT 4 • SPINACH 4

PRE-ORDER OUR FAMOUS DOUBLE CHOCOLATE BREAD PUDDING

A rich dark & semisweet chocolate bread pudding with white & dark chocolate ganache & chocolate almond bark 9

Executive Chef Austin Kirzner • General Manager Dwyre McComsey

In support of local farmers and fishermen, Red Fish Grill proudly serves the freshest local and seasonal ingredients. Additionally, all Red Fish Grill recipes are free of artificial trans fat.