

- 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

BREAUX BRIDGE CRAWFISH STUFFED DEVILED EGGS

bowfin caviar and preserved lemon vinaigrette 8

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

LOCAL VINE RIPENED TOMATO SALAD

baby arugula, cucumber ribbons,
housemade crab boil mozzarella, basil vinaigrette 10

STRAWBERRY & ARUGULA SALAD

shaved fennel, ricotta salata, Champagne vinaigrette 9

CAESAR SALAD

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

- CHEF'S CATCH -

CRISPY WHOLE REDFISH

Covey Rise baby squash, rainbow Swiss chard, cherry tomatoes, saffron aioli 29
Piper Sonoma, Blanc de Blanc, Sonoma, California - 9

MISSISSIPPI CATFISH & CRAWFISH

crispy catfish, crawfish etouffée with green onion rice 18
J, Pinot Gris, Russian River Valley, California, 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

WOOD GRILLED SEASONAL GULF FISH

portobello mushrooms, asparagus and fire-roasted red pepper sauce 21
Simi, Sauvignon Blanc, Sonoma, California, 2011 - 7

CAST IRON SEARED YELLOWFIN TUNA

Get Fit With Ralph Spa Plate

grilled baby bok choy, roasted grape tomatoes,
spring onions, citrus-walnut vinaigrette 25
Joel Gott, Unoaked Chardonnay, California - 9

- DINNER ENTRÉES -

PESTO SHRIMP & CRAWFISH FETTUCCINE

andouille sausage, oven-dried Roma tomatoes and spicy marinara 20
Poggio Anima, Sangiovese, Tuscany, Italy, 2011 - 9

JUMBO LUMP LOUISIANA CRAB CAKE

sweet corn & fava bean succatash, grilled green onion tartar sauce, tomato relish 28
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
Kung Fu Girl, Riesling, Columbia, Washington, 2011 - 8

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 9 • SAUTÉED LOUISIANA CRAWFISH TAILS 7
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.*