

- STARTERS, SOUP & SALAD -

Red Fish Grill Seafood Sampler

BBQ blue crab claws, Gulf shrimp & tasso fritters, and Creole marinated Gulf shrimp 25.00

Crawfish & Tasso Stuffed Artichoke

cornbread stuffing and lemon beurre blanc 10.00

Creole Marinated Gulf Shrimp

red onion, peppers, frisée 8.75

BBQ Blue Crab Claws

cheddar-scallion drop biscuits 10.00

Alligator Boudin Balls

Abita Andygator 3 mustard sauce, strawberry pepper jelly 9.50

Gulf Shrimp & Tasso Fritters

carrot-leek slaw, sweet & spicy aioli 8.50

Signature BBQ Oysters

flash fried, Crystal BBQ sauce, housemade blue cheese dressing 11.25 (½ dozen) / 19.25 (dozen)

Raw Oysters on the Half Shell*

cocktail sauce, horseradish, crackers 8.25 (½ dozen) / 15.50 (dozen)

Alligator Sausage & Seafood Gumbo

rich dark roux, onion, bell peppers, celery, fresh herbs 8.50

Creole Redfish Stew

tomatoes, brandy, green onion oil 7.00

Soup of the Day 7.25

Ponchatoula Strawberry Salad

arugula, crispy bacon, red onions, creamed goat cheese, white balsamic agave vinaigrette 9.00

Sweet Beet & Arugula Salad

frisée, candied pecans, chevre, citrus vinaigrette 10.00

Crisp Romaine Salad

baby romaine, cherry tomatoes, Parmesan, French bread croutons, roasted tomato dressing 8.50

RFG House Salad

romaine, Stilton, local tomatoes, red onions, roasted pecans, apple-rosemary vinaigrette 7.50

**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*

- SIDES -

LOUISIANA SHRIMP 7

HARICOT VERT 5

LOUISIANA CRAWFISH 8

SAUTÉED SPINACH 5

JUMBO LUMP CRABMEAT 10

CORN MAQUE CHOUX 6

CREOLE POTATO SALAD 4

COVEY RISE FARM
DAILY VEGETABLE 7

PONTALBA POTATOES 6

NEW POTATO MASH 6

- FROM OUR WOOD FIRED GRILL -

We serve only the freshest, seasonal seafood plucked from local waters, including 8 Gulf fish daily!

REDFISH 26

YELLOWFIN TUNA 26

SALMON 24

LEMONFISH 25

AMBERJACK 25

GULF SHRIMP 23

SWORDFISH 26

RED SNAPPER 34

WHOLE GULF FISH 27

BLACK DRUM 18

CATFISH 16

SAUCES

Lemon Butter

Louisiana Citrus Glaze

Herb Lemon Vinaigrette

Ginger-Soy Green Onion Sauce

Lemon Rosemary Worcestershire

Green Olive Tomato Basil Butter

Menu price includes choice of specialty sauce and Daily Covey Rise Farm Vegetable

- CHEF'S CATCH -

Wood Grilled Lemonfish **Get Fit with Ralph Spa Plate**

grilled fennel, sautéed baby kale, sweet potato purée 26.00

Joel Gott, "Unoaked" Chardonnay, CA, 2011 9.00

Mississippi Catfish & Shrimp Creole

crispy catfish, shrimp Creole with green onion rice 18.50

Elk Cove, Pinot Gris, Willamette Valley, OR, 2012 11.00

Strawberry Glazed Yellowfin Tuna

bibb lettuce, blackened avocado, sweet onions, pecans, lemon Dijon vinaigrette 27.00

La Marca, Prosecco, Italy, NV 8.00

Wood Grilled Redfish & Jumbo Lump Crabmeat

Our Signature! Tasso & roasted mushroom Pontalba potatoes, lemon butter sauce 33.50

Sonoma Cutrer, Chardonnay, Russian River, CA, 2011 12.00

Pan Seared Swordfish & Frites

garlic-herb frites, green olive tomato basil butter sauce 26.00

Maso Canali, Pinot Grigio, Trentino, Italy, 2011 9.00

- ENTRÉES -

Jumbo Lump Louisiana Crab Cake

creamy corn maque choux, grilled green onion tartar sauce, tomato relish 28.75

Clos Du Bois "Calcaire", Chardonnay, Russian River, CA, 2009 13.00

BBQ Gulf Shrimp & Grits

andouille, sweet potato cheddar grits, lemon rosemary worcestershire sauce 24.00

Las Rocas, Viñas Viejas, Garnacha, Calatayud, Spain, 2009 10.00

Pan Roasted Half Chicken

Louisiana dirty rice, braised green beans, pickled pepper sauce 15.00

MacMurray Ranch, Pinot Noir, Russian River, CA, 2010 11.00

Grilled Filet Mignon

new potato mash, wild mushrooms, baby spinach, bordelaise 33.00

Stag's Leap, "Hands of Time", Cabernet Blend, Napa, CA, 2009 15.00

PRE-ORDER OUR FAMOUS DOUBLE CHOCOLATE BREAD PUDDING

Rich dark & semisweet chocolate bread pudding with white & dark chocolate ganache and chocolate almond bark 9.00

Executive Chef Austin Kirzner • General Manager Dwyre McComsey

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