

- STARTERS -

Perfect For Sharing!

Red Fish Grill Seafood Sampler
BBQ Crab Claws, Alligator Boudin Balls,
and Creole Marinated Gulf Shrimp 29.95

Seafood Charcuterie Board
Chef’s daily selections featuring fresh Gulf seafood
and visiting fish using both new and classic cooking
techniques 39.00

Gulf Seafood Tower
oysters on the half shell, marinated blue crab claws,
boiled Gulf shrimp, classic cocktail sauce,
red wine mignonette, remoulade sauce 65.00

BBQ Oysters - Our Signature!
flash fried oysters, Crystal BBQ sauce, housemade blue
cheese dressing 11.75 (½ dozen) / 19.75 (dozen)

Gulf Oysters on the Half-Shell*
raw oysters on the half-shell, cocktail sauce,
horseradish, crackers 8.75 (½ dozen) / 15.75 (dozen)

Creole Marinated Gulf Shrimp
red onion, peppers, frisée 9.75

Crab Boiled Gulf Fish Ceviche
crab boiled garlic, blue crab claws, saltine crackers 13.00

Abita Beer Battered Catfish Beignets
Creole tomato jam, basil aioli, cayenne oil 12.25

BBQ Crab Claws
cheddar-scallion drop biscuits 13.75

Alligator Boudin Balls
Abita Andygator 3 mustard sauce, peach pepper jelly 9.50

- SOUPS -

Alligator Sausage & Seafood Gumbo
Our Signature! rich dark roux, onion, bell peppers,
celery, fresh herbs 8.50

Redfish Bisque
tomatoes, brandy, green onion oil 7.00

Soup of the Day 7.25

- SALADS -

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

Heirloom Tomato Salad
Covey Rise cucumbers, baby arugula, Spring onions,
blackened avocado vinaigrette 8.00

Louisiana Blueberry & Peach Salad
mixed greens, candied pecans, goat cheese, Vidalia onions,
grilled peach white balsamic vinaigrette 8.50

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

**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 of the liver, stomach, or blood or have other immune disorders, you should eat these products fully cooked.*

- FROM OUR WOOD FIRED GRILL -

*Fresh Gulf fish or shrimp grilled simply over our hickory wood fire, served with
your choice of specialty sauce and our daily Covey Rise Farm Vegetable**

LOCAL GULF FISH

Black Drum 23	Yellowfin Tuna 24
Red Snapper 34	Swordfish 26
Grouper 30	Pompano 28
Redfish 26	Lemonfish 27
Speckled Trout 24	Gulf Shrimp 22
Mangrove Snapper 27	Whole Gulf Fish 29

SPECIALTY SAUCES

Lemon Butter
Herb Lemon Vinaigrette
Lemon Rosemary Worcestershire
Creole Mustard Sauce
Ginger-Ponzu Dressing
Louisiana Citrus Glaze

- CHEF’S CATCH -

Wood Grilled Redfish & Lump Crabmeat - Our Signature!
tasso & roasted mushroom Pontalba potatoes, lemon butter sauce 33.50

Crispy Lake Pontchartrain Soft-Shell Crab
heirloom tomatoes, marinated fava beans, fire roasted corn aioli 27.00

Mangrove Snapper Green Curry
jasmine rice, roasted eggplant, bamboo shoots, Thai pepper rouille 32.00

Cast Iron Diver Scallops
asparagus, fingerling potatoes, wild mushrooms, Creole cream cheese garlic purée 31.00

- ENTRÉES -

Jumbo Lump Crab Cake
purple cabbage choucroute, truffled potato sticks, Creole mustard sauce 28.00

Creole Jambalaya Risotto
Gulf shrimp, andouille sausage, grilled chicken, “holy trinity,” roasted tomatoes 21.25

Sautéed Gulf Shrimp & Grits
Parmesan cheese grits, roasted tomatoes, fried okra, jalapeño buttermilk ranch,
prosciutto cracklin’ 25.00

BBQ Chicken
Creole potato salad, pickled mirliton slaw, peach sazarac BBQ sauce 16.75

Wood Grilled Filet Mignon
new potato mash, wild mushrooms, baby spinach, bordelaise 34.50

- SIDES -

Sautéed Shrimp 8	Pontalba Potatoes 6	Covey Rise Farm Daily Vegetable 7
Fried Oysters 9	New Potato Mash 6	
Lump Crabmeat 10	Parmesan Cheese Grits 6	
Creole Potato Salad 4	Sautéed Spinach 6	

PRE-ORDER OUR FAMOUS
DOUBLE CHOCOLATE BREAD PUDDING

Rich dark & semisweet chocolate bread pudding with white &
dark chocolate ganache and chocolate almond bark 9.50

7-18-16

Please ask your server about vegetarian and gluten free options.
In support of local farmers and fishermen, Red Fish Grill proudly serves the freshest local & seasonal ingredients.