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## STARTERS

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### RED FISH GRILL SEAFOOD SAMPLER

Featuring boiled Louisiana shrimp with remoulade sauce, Crystal BBQ oysters with blue cheese, and spicy calamari with cauliflower & olive fennel salad 26 Perfect for sharing!

### GINGER-GLAZED LOUISIANA SHRIMP

With a boudin eggroll and Vietnamese dipping sauce 9

### CRYSTAL CALAMARI

Crispy fried calamari with Crystal hot sauce gastrique served with cauliflower and olive fennel salad 10

### CRAB CROQUETTES

Crab, Gulf shrimp and cream cheese croquettes served with roasted beets, pecans and an apple rosemary vinaigrette 10

### JUMBO LUMP CRAB

Louisiana jumbo lump crabmeat tossed in extra virgin olive oil and served with rosemary shaved ice and a horseradish & celery root slaw 14

### GRILLED JUMBO LOUISIANA GULF SHRIMP

With a crispy jambalaya cake, caramelized onion sauce and sautéed spinach 10

### LOCAL HOTHOUSE CHERRY TOMATO SALAD

with arugula, Parmesan cheese, pine nuts, extra virgin olive oil and lemon zest 11



### RFG HOUSE SALAD

Hearts of romaine with crumbled Stilton, tomatoes, red onions and roasted pecans with an apple-rosemary vinaigrette 7

### JERK CHICKEN SALAD

With field greens, creamy rosemary dressing, Granny Smith apples and roasted pumpkin seeds 8

### CAESAR SALAD

Hearts of romaine with a traditional Caesar dressing, tossed with french bread croutons and topped with a Parmesan tuille 8

### SOUP OF THE DAY

Prepared using the freshest ingredients 7



### ALLIGATOR SAUSAGE & SEAFOOD GUMBO

Simmered in a rich dark roux flavored with onion, bell peppers, celery and fresh herbs 8

### RAW OYSTERS ON THE HALF SHELL

Freshly shucked oysters served with cocktail sauce, horseradish and crackers Market Price (6) or (12)



### BBQ OYSTERS

A Red Fish Grill Signature... Freshly shucked oysters flash fried and tossed in a Crystal BBQ sauce, served with housemade blue cheese dressing 10 (6) 17 (12)

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## ENTRÉES

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### BLACKENED AVOCADO

with yellow split pea purée, roasted asparagus, pesto tomato relish and crispy fried parsnips 17

### BEEF TENDERLOIN WRAPPED YELLOWFIN TUNA

with butternut squash purée, a sauté of fava beans and mushrooms and crispy parsnips 23

### SHRIMP & GRITS

Stone-ground grits, Creole sauce, asparagus and a slow poached egg 24

### PANÉED PORK LOIN

With a roasted sweet potato topped with toasted almonds, scallions and bourbon butter served with a Creole mustard reduction and an apple pink peppercorn chutney 19

### CHICKEN DIJON

Boneless 1/2 chicken pan roasted with a creamy dijon glage, asparagus & a natural chicken reduction 19

### HICKORY GRILLED FILET OF BEEF

With roasted garlic smashed potatoes, crispy pearl onions, Brie cheese butter and tomato jam 34

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## VISITING FISH

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### LOBSTER & SHRIMP RAVIOLI

BACCO's iconic lobster ravioli docks at Red Fish Grill. Ravioli filled with Maine lobster & Gulf shrimp, finished with a Champagne butter sauce 18

### HICKORY GRILLED SALMON

Served with truffle goat cheese, Swiss chard, Louisiana blue crabmeat and an apricot vinaigrette 27

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## FISH FROM THE GULF

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### HERBSAINT FLAMED CATFISH

Served with crispy tasso ham, sautéed spinach, yellow split peas and tobacco onion rings 21

### HICKORY GRILLED MAHI MAHI

With a smoked shrimp butter sauce, crispy goat cheese stuffed tomatoes, green beans and a roasted pepper pumpkin seed relish 27

### HICKORY GRILLED YELLOWFIN TUNA

Grilled rare with a salad of housemade mozzarella cheese, roasted pistachios, fresh fennel, local tomato & kalamata olives 25

### BLACKENED ESCOLAR

With a saffron shrimp salad, parsnips, haricot verts and malt vinegar pommes frites 29



### HICKORY GRILLED REDFISH

Fresh redfish grilled over hickory with tasso and wild mushroom Pontalba potatoes. Topped with sautéed Louisiana jumbo lump crabmeat and a lemon butter sauce 33



Featured in Ralph Brennan's New Orleans Seafood Cookbook.

Autographed copies available now!