LUNCH

Owner Ralph Brennan | General Manager Adam Rahn
Executive Chef Austin Kirzner

CASUAL NEW ORLEANS SEAFOOD

Ralph Brennan's RED FISH GRILL
CASUAL NEW ORLEANS SEAFOOD

FROM DOCK TO POT...

In support of local farmers and fishermen, Red Fish Grill and Executive Chef Austin Kirzner proudly serve the freshest local & seasonal ingredients.

OYSTER BAR

BBQ Oysters
flash fried oysters, Crystal BBQ sauce, housemade blue cheese dressing
11.95 (½ dozen) / 19.95 (dozen)

BBQ Shrimp
flash fried shrimp, Crystal BBQ sauce, housemade blue cheese dressing
11.95 (½ dozen) / 19.95 (dozen)

The Peacemaker
Can't decide: oysters or shrimp? Have both!
6 Signature BBQ Oysters & 6 BBQ Shrimp 19.95

Gulf Oysters on the Half-Shell*
cocktail sauce, horseradish, crackers
8.95 (½ dozen) / 15.95 (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.*

STARTERS

Chile Crusted Shrimp Lettuce Wraps
Bibb lettuce, Parmesan cheese, housemade buttermilk dressing 10.50

Redfish Ravigote
diced red onions, capers, Creole mustard, Parmesan-black pepper lavash 10.50

Fried Green Tomato & Crawfish Tails
grilled Mexican street corn, salsa verdé, queso fresco, cane-marinated purple cabbage 13.25

Alligator Boudin Balls
Abita Andygator 3 mustard sauce, Louisiana strawberry pepper jelly 10.75

West Indies Ceviché
marinated Louisiana crawfish tails, sweet yellow onions, Parmesan-black pepper lavash 13.50

GUMBO - SOUP - SALAD

Alligator Sausage & Seafood Gumbo
rich dark roux, trinity, fresh herbs 8.95

Turducken Gumbo
Creole potato salad, green onions 8.50

Redfish Bisque
tomatoes, cornbread croutons, green onion oil 8.25

Soup of the Day 7.50

House Chopped Salad
romaine hearts, French bread croutons, roasted tomato dressing, red onions, cucumbers, grated Parmesan cheese 8.25

Romaine Wedge Salad
diced tomatoes, crispy andouille bacon bits, crab boiled mozzarella, grilled corn dressing 9.25

SANDWICHES & PO-BOYS

Wood Grilled Cheeseburger
grated cheddar cheese, bibb lettuce, dill pickle, sliced tomatoes, red onions, with hand-cut French fries 14.25

Grilled Gulf Shrimp & Blackened Avocado Po-Boy
blackened avocado, smoked onion mayo, romaine lettuce, tomato, with Creole potato salad 15.95

BBQ Oyster Po-Boy
fried oysters tossed in Crystal BBQ sauce, romaine lettuce, tomato, red onion, housemade blue cheese dressing, with Creole potato salad 16.95
7 Year Winner of "Best Seafood Po-Boy" and "Best Overall Po-Boy" 2017- Po-Boy Festival

Creole Redfish Melt
tomato jam, sharp cheddar, ravigote; with a cup of redfish bisque 16.50

Surf & Turf Po-Boy
housemade hot sausage, crispy catfish, pepper jelly slaw, with Creole potato salad 14.95

Pressed Cuban Sandwich
citrus mojo pulled pork, sliced pickles, sliced ham, Swiss cheese, Dijon mustard, hand-cut French fries 15.50

LUNCH ENTRÉES

BIG SALADS

Grilled Shrimp & Watermelon Salad
baby greens, pickled red onions, feta cheese, tequila-lime vinaigrette 16.95

Grande Isle Salad
boiled Gulf shrimp, Louisiana crawfish tails, romaine, tomato, remoulade, applewood smoked bacon, chopped boiled egg, sweet corn relish 18.75

LOCAL FAVORITES

Wood Grilled Redfish & Sautéed Louisiana Crawfish
tasso & roasted mushroom Pontalba potatoes, lemon butter sauce 33.50

Blackened Tuna Bowl
tasso fried rice, satsuma ponzu, shaved vegetables, sweet and spicy Tabasco, sunny-side-up quail egg 26.75

Crispy Catfish & Crawfish Étouffée
Des Allemands catfish over Louisiana crawfish étouffée, green onion rice, Creole tartar sauce 23.25

FISH TACOS

Grilled Gulf Fish Tacos
chipotle sour cream, green tomato salsa verdé, purple cabbage, grilled corn & black bean salad 16.50

Crispy Catfish Tacos
blackened avocado, pickled purple cabbage, sliced jalapeños, pico de gallo, grilled corn & black bean salad 16.50

Please Note: Red Fish Grill is committed to serving fresh Gulf seafood - seasonally, sustainably and ethically. Current weather patterns have resulted in a shortage of fresh, local crabmeat. We look forward to serving it again soon!

SIDES

Stoneground Red Grits 6
Tasso Fried Rice 6
Seasonal Local Vegetables 6
Sautéed Spinach 6
Jalapeño Cornbread 4
Pepper Jelly Slaw 4
Creole Potato Salad 4
Hand-Cut French Fries 4

PRE-ORDER DESSERT!

Double Chocolate Bread Pudding
Rich dark & semisweet chocolate bread pudding with white & dark chocolate ganache and chocolate almond bark 9.50
Ask about Bananas Foster or Peanut Butter-Chocolate Style

4-25-18

VISIT RALPH BRENNAN'S OTHER FRENCH QUARTER RESTAURANTS...

World Famous **Brennan's** *at 417 Royal Street and* **Napoleon House**, *home of the Pimm's Cup, at 500 Chartres Street.*

FEATURED LUNCH DRINKS

FIZZ & POP!

Swamp Pop - Louisiana Sugarcane Sodas 3.50

SATSUMA FIZZ

PONCHATOULA ROUGE

[SPIKE IT! Aperol or Wild Strawberry Liquor 6]

FRESH LEMONADE

Handmade in-house with seasonal ingredients

STRAWBERRY BASIL LEMONADE 4

ROSE LEMONADE 4

$6 LUNCH COCKTAILS

SMOKY PALOMA
Grilled Pineapple Infused Reposado Tequila, Grapefruit Soda, Cointreau

SINNER MAN'S ROSÉ
Sparkling Rose, Crème De Peche, Orange Peel

APEROL SPRITZ
French Sparkling, Aperol, Grapefruit Syrup, Lemon

HONEYSUCKLE MULE
Cathead Honeysuckle Vodka, Pressed Lime Juice, Ginger Sugarcane Syrup

ORLEANS CUP
Our Version of the Infamous Pimm's Cup
Blueberries, Cucumber & Ginger Infused Gin, Topped With Lime Juice and Ginger Beer

OUR SIGNATURES

RED FISH GRILL LEMONADE
Strawberry & Basil Lemonade, Stolichnaya Vodka 10

CAT 5 HURRICANE
Cruzan Aged Light & Dark Rum, Fresh Juices, 151 Float 11

RED FISH MARY
Housemade Bloody Mary Mix, Vodka, Seasoned Rim, Pickled Vegetables 10

WINE BY THE GLASS

In order from light and crisp to full bodied

FEATURED LUNCH WINES - $5 by the glass / $20 by the bottle

Marquis de la Tour, Loire, ***Sparkling Rose*** • Gerra Albano, Fruili, ***Pinot Grigio*** • Stemmari, Sicily, ***Pinot Noir***

SPARKLING & WHITE

Segura Vidas, Spain, ***Cava***.....9 / 36
Mumm Napa, Brut, ***Sparkling Rosé***.....14 / 56
Charles Smith *Kung Fu Girl*, ***Riesling***.....9 / 36
Kettmeir, Italy, ***Pinot Grigio***.....11 / 44
J Dobbes, Oregon, ***Pinot Gris***.....9 / 36
Mohua, New Zealand, ***Sauvignon Blanc***.....10 / 40
St. Supery, Napa, ***Sauvignon Blanc***.....11 / 44
Ruffino, Italy, ***Moscato d'Asti***.....8 / 32
Domaine Drouhin, Macon Villages, ***Chardonnay***.....10 / 40
Sonoma Cutrer, Sonoma, ***Chardonnay***.....13 / 52
J Winery, Russian River, ***Chardonnay***.....15 / 60

REDS

Nicolas Potel, Burgundy, ***Pinot Noir***.....12 / 48
Decoy by Duckhorn, Sonoma, ***Pinot Noir***.....14 / 56
Lyric by Etude, Santa Barbara, ***Pinot Noir***.....10 / 40
Ernesto Catena Tahuan, Argentina, ***Malbec***.....10 / 40
Revelry, Washington, ***Merlot***.....9 / 36
Abstract by Orin Swift, ***Grenache Blend***.....16 / 64
Delta Rouge by Clarksburg Wine Co., ***Cabernet & Syrah***...9 / 36
Waterbrook *Reserve*, Washington, ***Cabernet Sauvignon***....12 / 48
Justin, Paso Robles ***Cabernet Sauvignon***.....15 / 60

LOCAL DRAFT & CRAFT BEER

ON DRAFT

CRISP ALES, LAGERS & WHEATS

Bayou Teche - Rajun Cajun 6
Kolsch – Arnaudville, LA *(4.8% Abv)*

Great Raft - Southern Drawl 6
American Pale Lager – Shreveport, LA *(5.20% Abv)*

Urban South - Charming Wit 6
Belgian White Ale – New Orleans, LA *(4.9% Abv)*

Dixie 5
American Lager – Memphis, TN *(4.6% Abv)*

MODERATE MALTS & INTENSE HOPS

Parish Canebrake 6
American Wheat Ale – Broussard, LA *(5.5% Abv)*

Yuengling 5
American Amber Lager – Pottsville, PA *(4.5% Abv)*

Abita Big Easy 5
India Pale Ale – Abita Springs, LA *(4.5% Abv)*

Abita Andygator 6
German Dopplebock – Abita Springs, LA *(8.0% Abv)*

NOLA Blonde Ale 6
American Blonde Ale – New Orleans, LA *(4.9% Abv)*

Abita Amber 6
Vienna Lager – Abita Springs, LA *(4.5% Abv)*

NOLA Hopitoulas 8
India Pale Ale – New Orleans, LA *(6.0% Abv)*

DARK ROASTED MALTS

Abita Turbodog 5
Brown Ale – Abita Springs, LA *(5.6% Abv)*

Dixie Blackened Voo Doo 6
Munich Dark Lager – Memphis, TN *(5.5% Abv)*

CANS & BOTTLES

Urban South Coop'd Up 5
Tart Farmhouse Ale – New Orleans, LA *(5.0% Abv)* 12oz Can

Abita Purple Haze 6
Raspberry Wheat Ale – Abita Springs, LA *(4.2% Abv)*

Abita Maison Blanc 6
Ale with Sauvignon Blanc Grapes - Abita Springs, LA *(6.5%ABV)*

NOLA Revivalists 6
American Pale Ale – New Orleans, LA *(5.0% Abv)* 12 oz Can

Tin Roof Voodoo 5
Dry Hopped American Pale Ale – Baton Rouge, LA *(5.0% Abv)* 12 oz Can

Wayward Owl Family Tree 6
Hefeweizen / Pilsner (Kristallweizen) – New Orleans, LA *(5.0% Abv)* 12 oz Can

NOLA Irish Channel Stout 7
American Stout – New Orleans, LA *(6.80% Abv)* 16 oz