

FEATURED LUNCH DRINKS

Campari Punch

Pinot Grigio, Campari, Fresh Orange Juice 7

Strawberry Lemon Fizz

Vodka, Housemade Ponchatoula Strawberry & Lemon Soda 7

Tropical Storm

Silver & Dark Rum, Fresh Citrus & Pineapple Juice, Ginger Beer 7

Housemade Soda

Sparkling Ponchatoula Strawberry Lemonade 4.50

- STARTERS -

BBQ Oysters - *Our Signature!*

flash fried, Crystal BBQ sauce, housemade blue cheese dressing 11.75 (½ dozen) / 19.25 (dozen)

Gulf Oysters on the Half-Shell*

raw oysters on the half-shell, cocktail sauce, horseradish, crackers 8.25 (½ dozen) / 15.50 (dozen)

Creole Marinated Gulf Shrimp

red onion, peppers, frisée 9.75

Alligator Boudin Balls

Abita Andygator 3 mustard sauce, strawberry pepper jelly 9.50

BBQ Blue Crab Claws

cheddar-scallion drop biscuits 13.00

- SOUPS -

Alligator Sausage & Seafood Gumbo - *Our Signature!*

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

Redfish Bisque

roasted tomatoes, brandy, green onion oil 7.00

Soup of the Day

chef’s daily selection 7.25

- SALADS -

RFG House Salad

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

Crisp Romaine Salad

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

Ponchatoula Strawberry & Crispy Crawfish Salad

arugula, red onions, toasted almonds, brioche croutons, blackened avocado vinaigrette 16.50

Grande Isle Salad

boiled Gulf shrimp, lump crabmeat, romaine, tomato, remoulade, applewood smoked bacon, avocado, chopped boiled egg, sweet corn relish 16.75

Crispy Gulf Oyster Salad

baby spinach, shaved red onion, heirloom cherry tomatoes, Parmesan cheese, warm bacon vinaigrette 17.00

**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.*

- SIDES -

Sautéed Shrimp 8

Fried Oysters 9

Grilled Chicken 6

Lump Crabmeat 10

Creole Potato Salad 4

Pontalba Potatoes 6

Crawfish 8

Sautéed Spinach 6

Covey Rise Farm

Daily Vegetable 7

Parmesan Cheese Grits 6

- 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

Bay Snapper 21

Redfish 26

Black Drum 23

Mahi Mahi 26

Yellowfin Tuna 24

Gulf Shrimp 23

Daily Gulf Fish MARKET PRICE

SPECIALTY SAUCES

Lemon Butter

Herb Lemon Vinaigrette

Lemon Worcestershire

Louisiana Citrus Glaze

Ginger Soy Sauce

- PO-BOYS & SANDWICHES -

BBQ Oyster Po-Boy

our signature oysters, lettuce, tomato, red onion, housemade blue cheese dressing; with Creole potato salad 15.95 *“Best Seafood Po-Boy” - Po-Boy Festival 2011-2014**

BBQ Shrimp Po-Boy

romaine lettuce, sliced tomatoes, red onions, Creole potato salad 15.25

Blackened Redfish Melt

pressed Leidenheimer French bread, tomato jam, sharp cheddar, ravigote; with a cup of redfish bisque 16.00

Louisiana Crawfish Roll

bibb lettuce, spicy remoulade, pickled onion & poblano relish, house made potato chips 16.00

Prime Rib Sandwich

red bell peppers, sautéed onions, roasted mushrooms, provolone cheese, horseradish cream, housemade potato salad 16.50

Grilled Gulf Fish Sliders

pepper jelly slaw, avocado mash, sweet potato chips 14.50

Wood Grilled RFG Burger

house grind of Louisiana Legacy beef, grated cheddar cheese, bibb lettuce, dill pickle slices, red onion, tomato, onion bun; with hand-cut fries 12.00

- LUNCH ENTRÉES -

Wood Grilled Redfish & Lump Crabmeat - *Our Signature!*

tasso & roasted mushroom Pontalba potatoes, lemon butter sauce 33.50

Grilled Gulf Fish Tacos

chipotle sour cream, green tomato salsa verdé, purple cabbage slaw, Mexican street corn 16.00

Shrimp Creole Pasta

Gulf shrimp, fresh herbs, rigatoni pasta, Parmesan, traditional Creole sauce 19.00

Breaux Bridge Crawfish Étouffée

brown jasmine rice, sliced green onions 14.00

Sautéed Gulf Shrimp & Grits

Parmesan cheese grits, roasted tomatoes, fried okra, jalapeño buttermilk ranch, prosciutto cracklin’ 25.00

Pre-Order Our Famous Double Chocolate Bread Pudding

A rich dark & semisweet chocolate bread pudding with white & dark chocolate ganache & chocolate almond bark 9.50

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.

Executive Chef Austin Kirzner • General Manager Dwyre McComsey

4-8-16