



WALK-INS WELCOME!
RESERVATIONS (504) 598-1200
LUNCH DAILY 11 AM - 3 PM

- STARTERS -

Red Fish Grill Seafood Sampler

BBQ blue crab claws, Gulf shrimp & tasso fritters, and
Creole marinated Gulf shrimp 25

Creole Marinated Gulf Shrimp red onion, peppers and frisée 9

BBQ Blue Crab Claws cheddar-scallion drop biscuits 10

Alligator Boudin Balls

Abita Andygator 3 mustard sauce, seasonal pear pepper jelly 9

Gulf Shrimp & Tasso Fritters

carrot-leek slaw, sweet & spicy aioli 9

- OYSTERS -

Signature BBQ Oysters

flash fried, Crystal BBQ sauce, housemade blue cheese dressing
10 (½ dozen) / 18 (dozen)

Raw Oysters on the Half Shell

cocktail sauce, horseradish, crackers 8 (½ dozen) / 15 (dozen)

- GUMBO, SOUP & SALAD -

Alligator Sausage & Seafood Gumbo

rich dark roux, onion, bell peppers, celery, fresh herbs 8

Redfish Court-Bouillon roasted tomatoes, "holy trinity," brandy 7

Soup of the Day 7

RFG House Salad

hearts of romaine, crumbled Stilton, local tomatoes,
red onions, roasted pecans, apple-rosemary vinaigrette 7

Crisp Apple Salad

bibb lettuce, Stilton, candied pecans, Steen's molasses vinaigrette 9

Caesar Salad

hearts of romaine, traditional Caesar dressing, French bread croutons,
grated Parmesan 8

- FEATURED LUNCH BEVERAGES -

Pimm's Cup Pimm's Liqueur, fresh lime juice & ginger beer,
garnished with a cucumber 5

Kir Royale Sparkling wine with a splash of
chambord & a raspberry 4

Lemon Drop Cosmo Ketel One Citroen, cranberry juice,
sour mix, simple syrup, served with a sugared rim 5

Elderflower Tincho Argentinian sangria cocktail with
New Age White Wine, fresh lime juice, served over ice 4

Wines by the Glass \$5

DREAMING TREE *Crush* - Red Blend | *Everyday* - White Blend

2 COURSE LUNCH SPECIAL

WEEK OF JANUARY 13TH

1ST COURSE:

SOUP OF THE DAY

REDFISH COURT-BOUILLON

roasted tomatoes, "holy trinity," brandy

2ND COURSE:

OPEN FACED ROASTED PRIME RIB SANDWICH

mushrooms, caramelized onions,
blue cheese, arugula salad
20 / 17 *a la carte*

PAN SEARED GULF SHRIMP

soba noodles, housemade hoisin,
cilantro, peppers, onions, julienned
carrots 19 / 16 *a la carte*

WOOD GRILLED YELLOWFIN TUNA

chopped romaine, napa cabbage,
pickled vegetables,
ginger-scallion vinaigrette
18 / 15 *a la carte*

- PO-BOYS & SANDWICHES -

BBQ Oyster Po-Boy*

flash fried oysters tossed in Crystal BBQ sauce, lettuce, tomato, red onion, housemade blue cheese dressing; served with Creole potato salad 13

**Award Winning "Best Seafood Po-Boy"*

*from Po-Boy Festival 2011 AND 2012**

Blackened Redfish Melt

pressed Leidenheimer French bread, blackened redfish salad, tomato jam, sharp cheddar and ravigote; served with redfish court-bouillon 16

BBQ Shrimp Po-Boy

crispy fried Louisiana shrimp tossed in a peppery butter sauce with lettuce, tomato and red onion; served with Creole potato salad 12

Wood Grilled Gulf Fish Burger

onion bun with smoky tartar sauce, sliced tomatoes, housemade quick pickles, with an apple-carrot slaw 13

Turkey & Bacon Jam Sandwich

honey turkey, avocado aioli and bacon jam on a housemade sesame seed bagel with sweet potato chips 12

RFG Wood Grilled Burger

ground filet of beef with grated cheddar cheese, bibb lettuce, dill pickle slices, red onion and tomato on a freshly baked onion bun with hand-cut fries 12

- LUNCH ENTRÉES -

Hickory Grilled Redfish

tasso & roasted mushroom Pontalba potatoes, Louisiana jumbo lump crabmeat, lemon butter sauce 27

Steen's Cane Syrup Glazed Salmon

roasted acorn squash, celery root, white creamer potatoes, orange-fennel relish 21

Get Fit With Ralph Spa Plate

Grande Isle Salad

boiled Gulf shrimp, Louisiana jumbo lump crabmeat, romaine, tomato, remoulade, applewood smoked bacon, avocado, chopped boiled egg, sweet corn relish 15

Crispy Mississippi Catfish

alligator boudin, smothered collard greens and a lemon-scented ravigote 15

- KID'S MENU - *(Children 10 & under)*

**All entrées \$9.00 Includes soft drink & ice cream*

Fried Gulf Shrimp

served with French fries

Little Person's Pasta

Fresh pasta tossed with Gulf shrimp

Grilled Cheese Sandwich

Cheddar cheese on white bread grilled, served with French fries

Red Fish Grill Hamburger

Served with French fries (Cheddar cheese upon request)

Ice Cream Vanilla ice cream with sprinkles

Or **Root Beer Float** add \$3...

Abita Root Beer with blueberry ice cream

Executive Chef Austin Kirzner • General Manager Dwyre McComsey

In support of local farmers and fishermen, Red Fish Grill proudly serves the freshest local and seasonal ingredients.

Additionally, all Red Fish Grill recipes are free of artificial trans fat.