

- FEATURED LUNCH BEVERAGES -

Lemon Drop Cosmo

Ketel One Citroen, cranberry juice, sour mix, simple syrup, with a sugared rim 5

A Streetcar Named Jerry

Sailer Jerry rum, muddled orange & mint, fresh pineapple simple syrup, sour mix 8

Elderflower Tincho

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

Local Abita Seasonal & Select 2

- STARTERS -

RED FISH GRILL SEAFOOD SAMPLER

BBQ blue crab claws, chili pepper crusted oyster lettuce wrap, 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

CHILI PEPPER CRUSTED OYSTER LETTUCE WRAPS

bibb lettuce, Parmesan cheese and housemade buttermilk dressing 8

LOUISIANA CRAWFISH BOUDIN

bread & butter pickled green tomatoes with creamy Creole mustard 9

- OYSTERS -

SIGNATURE BBQ OYSTERS

flash fried, Crystal BBQ sauce, housemade blue cheese dressing 10 (6) 17 (12)

RAW OYSTERS ON THE HALF SHELL

cocktail sauce, horseradish, crackers Market Price (6) or (12)

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.

- GUMBO, SOUP & SALAD -

ALLIGATOR SAUSAGE & SEAFOOD GUMBO

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

SOUP OF THE DAY 7

RFG HOUSE SALAD

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

LOCAL VINE RIPENED TOMATO SALAD

baby arugula, cucumber ribbons, housemade crab boil mozzarella, basil vinaigrette 10

STRAWBERRY & ARUGULA SALAD

shaved fennel, ricotta salata and Champagne vinaigrette 9

CAESAR SALAD

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

2 COURSE LUNCH SPECIAL

WEEK OF APRIL 29TH

1ST COURSE

SEASONAL SALAD

with housemade dressing

SOUP OF THE DAY

prepared using the freshest ingredients

2ND COURSE

HICKORY GRILLED GULF FISH

white bean, fennel and Gulf shrimp salad, topped with a Louisiana crawfish and herb vinaigrette 17 / 14 a la carte

BLACKENED SHRIMP TACOS

Spanish rice, roasted green tomato and avocado salsa, housemade tortilla chips 14 / 11 a la carte

BBQ CRAWFISH WAFFLE

Louisiana crawfish tails, andouille and roasted corn waffle with Abita Beer cream 16 / 13 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; with Creole potato salad 13
Award Winning "Best Seafood Po-Boy" from Po-Boy Festival 2011 and 2012

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

TRADITIONAL NEW ORLEANS OYSTER PO-BOY

lettuce, tomato, onion and pickle served with Creole potato salad 12

CRISPY FRIED GULF SHRIMP PO-BOY

lettuce, tomato, onion and pickle served with Creole potato salad 11

TURKEY & BACON JAM SANDWICH

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

RFG HICKORY GRILLED BURGER

onion bun with Fontina cheese, red onion marmalade, housemade pickles and a Creole mustard aioli, served with fries 12

WOOD GRILLED GULF FISH BURGER

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

- LUNCH ENTRÉES -

PESTO SHRIMP & CRAWFISH FETTUCCINE

andouille sausage, oven-dried Roma tomatoes and spicy marinara 17

CAST IRON SEARED YELLOWFIN TUNA **Get Fit With Ralph Spa Plate**

grilled baby bok choy, roasted grape tomatoes, spring onions, citrus-walnut vinaigrette 25

HICKORY GRILLED REDFISH

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

CRAWFISH BOIL SALAD

crispy crawfish tails, bibb lettuce with crawfish boiled vegetables and wood grilled corn vinaigrette 16

GRANDE ISLE SALAD

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

CRISPY MISSISSIPPI CATFISH

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

- KID'S MENU -

**All entrées \$9.00 Includes soft drink & ice cream (Children 10 & under)*

FRIED SHRIMP Gulf shrimp, flash fried and served with French fries

LITTLE PERSON'S PASTA Fresh pasta tossed with Gulf shrimp

GRILLED CHEESE SANDWICH Cheddar cheese on white bread grilled And 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