



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

STARTERS

CAJUN COUNTRY APPETIZER SAMPLER

Featuring boiled Louisiana shrimp with remoulade sauce, Crystal BBQ oysters with blue cheese and spicy calamari with cauliflower & olive fennel salad 25.95
Perfect for sharing!

GINGER-GLAZED LOUISIANA SHRIMP

with a boudin eggroll and Vietnamese dipping sauce 8.95

CRYSTAL CALAMARI

Crispy fried calamari with Crystal hot sauce gastrique served with cauliflower and olive fennel salad 9.50

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 13.95

DUELING RED MEATS

Seared tenderloin of beef wrapped around tuna sashimi with a green onion emulsion, lemon-marinated Bermuda onions and local tomato 12.95

SOUP OF THE DAY

Prepared daily using the freshest ingredients 6.50



ALLIGATOR SAUSAGE & SEAFOOD GUMBO

Simmered in a rich dark roux flavored with onion, bell peppers, celery and fresh herbs 7.50



RFG HOUSE SALAD

Hearts of romaine with crumbled Stilton, tomatoes, red onions and roasted pecans with an apple-rosemary vinaigrette 6.95

CAESAR SALAD

Hearts of romaine with a traditional Caesar dressing, tossed with french bread croutons and topped with a parmesan tuille 7.50

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 9.25 (6) 16.75 (12)



Featured in Ralph Brennan's New Orleans Seafood Cookbook. Autographed copies available now!

SANDWICH & PO-BOY PLATTERS



BLACKENED CATFISH SANDWICH

with shrimp and tomato remoulade on a sesame seed roll served with fried Bermuda onions 12

BBQ OYSTER PO-BOY

Freshly shucked oysters flash fried & tossed in a Crystal BBQ sauce. Served on a po-boy loaf with red onions, lettuce, tomatoes, housemade blue cheese dressing, with Creole potato salad 12.95

GRILLED VEGETABLE SANDWICH

Warm herb focaccia layered with hickory grilled seasonal vegetables, roasted Portobello mushroom, mozzarella cheese and garlic-basil aioli. Served with our spicy pickled mirlitons 10.25

ROAST BEEF & PROVOLONE

Slow roasted beef debris and gravy served on French bread dressed with provolone, horseradish aioli, lettuce and tomatoes. Served with fresh cut french fries 11.95



BBQ SHRIMP PO-BOY

Crispy fried Louisiana shrimp tossed in a peppery butter sauce. Served on a po-boy loaf with lettuce, tomatoes, red onion, served with Creole potato salad 11.95

RFG CHEESEBURGER

8-oz of house ground Angus beef grilled over hickory & served on a sesame bun with grilled red onions, dill pickle wedge, lettuce, tomato, shredded cheddar cheese, served with fresh cut French fries 10.95

SHRIMP & BACON WRAP

Hickory grilled Louisiana shrimp, applewood-smoked bacon, tomato-tarragon mayonnaise, lettuce and tomatoes all served in a flatbread wrap with housemade sweet potato chips 12.50

FAVORITES

JUMBO SHRIMP AND JAMBALAYA

Our twist on a Louisiana classic. Tasso, andouille and chicken jambalaya served with seared jumbo Gulf shrimp, housemade seafood sausage, caramelized onion sauce, tomato-herb relish and a filé cream 19.95

GRANDE ISLE SALAD

Boiled shrimp and Louisiana jumbo lump crabmeat served over romaine hearts with a remoulade dressing, applewood smoked bacon, avocado, chopped boiled eggs & a sweet corn relish 13.75

RUM FLAMED SHRIMP

Jumbo Louisiana shrimp with blackened avocados, pickled beets and a ginger-cucumber coulis 18.00

JERK CHICKEN SALAD

with field greens, creamy rosemary dressing, Granny Smith apples and roasted pumpkin seeds 10



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 26.50

HICKORY GRILLED YELLOWFIN TUNA

Grilled rare with a salad of housemade mozzarella cheese, roasted pistachios, fresh fennel, local tomato & kalamata olives 19.95