

FEATURED LUNCH DRINKS

Pimms Cup Pimm's No. 1, cucumber, fresh citrus, ginger beer 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) / 19.75 (dozen)

Gulf Oysters on the Half-Shell*

raw oysters on the half-shell, cocktail sauce, horseradish, crackers 8.75 (½ dozen) / 15.75 (dozen)

Creole Marinated Gulf Shrimp

red onion, peppers, frisée 9.75

Alligator Boudin Balls

Abita Andygator 3 mustard sauce, peach pepper jelly 9.50

BBQ Crab Claws

cheddar-scallion drop biscuits 13.75

Marinated Crab Claws

carrot top pesto, local citrus, shaved fennel 12.00

Pickled Shrimp

capers, red onions, preserved lemons, French bread crostinis 10.00

Smoked Redfish Dip

choupique caviar, shallot, Creole cream cheese, Parmesan-black pepper lavash 11.00

- SOUPS & SALADS -

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

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

**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 Gulf Shrimp 8 Creole Potato Salad 4

Fried Louisiana Oysters 9 Pontalba Potatoes 6

Grilled Chicken 6 Sautéed Spinach 6

Jumbo Lump Crabmeat 10 Covey Rise Farms Daily Vegetable 7

- PO-BOYS & SANDWICHES -

BBQ Oyster Po-Boy

our signature oysters, lettuce, tomato, red onion, housemade blue cheese dressing; with Creole potato salad 16.95 *"Best Seafood Po-Boy" - Po-Boy Festival 2011-2014**

Tempura Gulf Shrimp Bahn Mi

Dong Phuong French bread, alligator sausage, sweet chili sauce, cucumber, carrot & mirliton slaw, housemade ginger-garlic potato chips 13.00

Beef Tenderloin Sandwich

housemade ciabatta, sliced beef tenderloin, crispy red onions, horseradish cream, roasted red peppers, hand-cut fries 18.00

Blue Crab Panini

housemade brioche, pimento cheese, roasted jalapeño aioli, Creole potato salad 17.00

Blackened Redfish Melt

tomato jam, sharp cheddar, ravigote; with a cup of redfish bisque 16.00

Cajun Fried Turkey Sandwich

sesame sweet roll, bacon jam, sliced tomatoes, mixed greens, ravigote, Creole potato salad 14.75

Blackened Gulf Fish Burger

shrimp remoulade, pickled mirliton slaw, sweet potato chips 15.00

Wood Grilled Wagyu Burger

grated cheddar cheese, bibb lettuce, dill pickle, sliced tomatoes, red onions, onion bun, hand-cut fries 14.00

- ENTRÉE SALADS -

Grilled Shrimp B.L.A. Salad

pecan candied bacon, Bibb lettuce wedge, diced apples, blue cheese vinaigrette 14.00

Blackened Yellowfin Tuna Salad

baby arugula, vine ripe tomatoes, marinated artichoke hearts, grilled fennel aioli 19.00

Grande Isle Salad

boiled Gulf shrimp, lump crabmeat, romaine, tomato, remoulade, applewood smoked bacon, chopped boiled egg, sweet corn relish 17.75

Crispy Gulf Oyster Salad

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

- 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

Crispy Chicken & Waffles

jalapeño cornbread waffles, spicy honey mustard, Steen's cane syrup 13.00

PRE-ORDER OUR FAMOUS DOUBLE CHOCOLATE BREAD PUDDING

Rich dark & semisweet chocolate bread pudding with white & dark chocolate ganache and 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 and Executive Chef Austin Kirzner proudly serve the freshest local & seasonal ingredients.

9-14-16