OYSTER BAR

Charbroiled Oyster Gratin

lemon zest, Parmesan cheese, French bread crostini 17.50

BBQ Oysters - Our Signature!

flash fried oysters, Crystal BBQ sauce, housemade blue cheese dressing 11.95 (½ dozen) / 19.95 (dozen) / 37.95 (double dozen)

Gulf Oysters on the Half-Shell*

raw oysters on the half-shell, cocktail sauce, horseradish, crackers 8.95 (½ dozen) / 15.95 (dozen) / 29.95 (double dozen)

*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.

STARTERS

Alligator Boudin Balls

Abita Andygator 3 mustard sauce, apple pepper jelly 10.75

Fried Green Tomatoes & Blue Crab

grilled Mexican street corn, salsa verdé, queso fresco, cane marinated purple cabbage 12.00

BBQ Crab Claws

cheddar-scallion drop biscuits 13.75

Pickled Shrimp

capers, red onions, preserved lemons 10.25

Smoked Redfish Dip

choupique caviar, shallot, Creole cream cheese, Parmesan-black pepper lavash 9.50

GUMBO - SOUP - SALAD

Alligator Sausage & Seafood Gumbo

Our Signature! rich dark roux, onion, bell peppers, celery, fresh herbs 8.95

Redfish Bisque

tomatoes, brandy, green onion oil 8.25

Soup of the Day 7.50

Crisp Apple Salad

baby greens, blue cheese crumbles, shaved red onions, rosemary pecans, honey-black pepper vinaigrette 9.25

Romaine Wedge Salad

diced tomatoes, crispy andouille bacon bits, crab-boiled mozzarella, grilled corn dressing 9.25

House Chopped Salad

romaine, local tomatoes, French bread croutons, roasted tomato dressing, red onions, cucumbers, grated Parmesan cheese 8.25

SIDES 6.00

Jalapeño Cornbread Creole Potato Salad Pontalba Potatoes New Potato Mash Parmesan Grits

Hot Sausage Dirty Rice

Sautéed Spinach Covev Rise Farm Daily Vegetable Geechie Boy

Please ask your server about vegetarian and gluten free options. In support of local farmers and fishermen,

General Manager Adam Rahn • Executive Chef Austin Kirzner

REDFISH ENTRÉES

Wood Grilled Redfish & Louisiana Lump Crabmeat - Our Signature!

tasso & roasted mushroom Pontalba potatoes, lemon butter sauce 33.50

Crispy Whole Redfish

flash fried whole, cauliflower purée, housemade Crystal hot sauce gastrique, olive salad 29.75

Cast Iron Seared Redfish & Stewed Okra

bacon braised okra & tomatoes, green onion popcorn rice, crispy onion rings 28.50

WOOD-FIRED GRILL \$27.50

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

SELECT YOUR FISH

Black Drum Swordfish Cobia Grouper Redfish Pompano Mangrove Snapper **Gulf Shrimp** Yellowfin Tuna Whole Gulf Fish

ADD A SAUCE

Lemon Butter Preserved Lemon Vinaigrette Rosemary Worcestershire **Roasted Tomato Butter** Satsuma Ponzu Louisiana Citrus Glaze

TOP IT WITH LOCAL SEAFOOD

Fried Oysters 9 • Sautéed Shrimp 8 • Lump Crabmeat 10

DINNER ENTRÉES

Crispy Catfish & Shrimp Étouffée

Des Allemands catfish over Louisiana shrimp étouffée, green onion rice, Creole tartar sauce 23.25

Jumbo Lump Crab Cake

bourbon-flamed corn relish, charred okra, roasted tomato butter, crispy potato strings 27.00

Creole Jambalaya Risotto

Gulf shrimp, andouille sausage, grilled chicken, "holy trinity," roasted tomatoes 23.75

Sautéed Gulf Shrimp & Grits

Parmesan Geechie Boy red grits, roasted grape tomatoes, crushed corn sauce, smoked bacon fat popcorn 22.50

Chef's Catch of the Day market price

Grilled Half Chicken

hot sausage dirty rice, Creole white BBQ sauce, purple cabbage slaw, jalapeño cornbread 22.50

Wood Grilled Filet Mignon

new potato mash, wild mushrooms, baby spinach, bordelaise 34.50

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

Red Fish Grill and Executive Chef Austin Kirzner proudly serve the freshest local & seasonal ingredients.